



INCLUSIVE DINING PACKAGE

£80 inc VAT per person to include:

Private room hire of suitable room for 4 hours (subject to availability)

Glass of club champagne on arrival

3 course meal from options below

½ bottle club wine

Coffee, tea, herbal infusions and petits fours

Plus 12.5% service charge to be added to the final account

Minimum numbers of 20 apply in order to qualify for this package

Package includes room hire for 4 hours, additional charges will apply for longer duration

As nuts are used in the kitchen, dishes may contain, directly or indirectly, nuts or nut products

Starters

Potted shrimp, pickled cucumber, toasted sourdough

Burrata, cherry tomatoes, rocket, gremolata, olive oil (V)

Ballotine of Gloucestershire Old Spot Pork belly, green Puy lentil salad

Asparagus, homemade salad cream, heritage egg, shavings of parmesan (V)

Pea and sage soup (V)

Mains

Fillet of Beef, dauphinoise potatoes, Chantenay carrots, broccoli, red wine jus

Haunch of Venison, savoy cabbage and pancetta, roast celeriac, potato hash

Rump of Lamb, pancetta green beans, roast pepper and tomato ragout, garlic potatoes

Fillet of Halibut, braised fennel, green beans, shellfish bisque, heritage potatoes

Charred baby artichoke, cannellini beans, baby leeks, goats curd, watercress (V)

Desserts

Cointreau iced soufflé, seasonal berries, blood orange coulis

Lime chiffon, raspberry coulis, white chocolate sorbet

Pear Bakewell tart, praline ice-cream, coulis

Additional extras:

Selection of chef's canapés (4pp)

Glass of club port

Selection of cheese and biscuits

Per person supplement:

£10

£4

£8