



THE RAG

ARMY & NAVY CLUB

Three Course Menu with Wine Pairing £65 per person

Starter

Carpaccio of Beef, Pickled Summer Mushrooms, Vegetables and Truffle Dressing

Bourgogne Chardonnay, Domaine Chanson, France 2017

Portland Dressed Crab Classically Garnished with Egg White, Yolk and Parsley

Sancerre, Château de Fontaine-Audon, France 2018

Salad of Beetroot Heritage Tomato, Summer Vegetables, Focaccia Croutons,
Beetroot and Balsamic Reduction (Vegan)

Chablis, Domaine Chanson, France 2017

Main Course

Baked Stone Bass, Pea Puree, Sapphire and Charred Radicchio

Givry, Domaine Chanson, France 2016

Rack of Devonshire Lamb, Summer Cabbage and Heritage Radish, Rosemary Jus

Château Mondorion, St Emilion, France 2014

Curried Cauliflower and Cannellini Beans, Coconut Sauce
with Onion and Coriander Bhaji (Vegan)

Château Mondorion, St Emilion, France 2014

Choice of Sides

Jersey Royal New Potatoes, Creamed Potato, French Fries,

Buttered Leaf Spinach, Broccoli with Toasted Hazelnuts, Medley of Seasonal Beans and
Vichy Carrots, Dressed Baby Leaf Salad

Dessert

Cappuccino Panna Cotta, Milk Foam and Pecan Biscotti

Choux Craquelin, Cherry Mousseline and Sorbet

Devils on Horseback

Desserts will be served with

Garonnelles, Sauternes, France 2017