

# **CLUB MENU**

Monday 15th – Friday 19th July 2024 Two-Courses £25.50 | Three-Courses £28.00

### **Starters**

**Chilled Gazpacho** With Basil Pesto Croute

#### Confit of Guinea Fowl Terrine

With Beetroot and Carrot Slaw, Sweetcorn and Herbed Vinaigrette

#### Cured and Charred Mackerel

With Apple, Dill and Pickled Radish Salad and Lemon Crème Fraîche

## Main Courses

#### Beef Goulash

With Red Onion and Pepper Pilaff Rice and Sour Cream

#### Pan Seared Hake

With Herb Roasted New Potatoes, Crispy Shallots, Medley of Beans, Pea and Mustard Sauce

#### **Provençale Vegetable Stuffed Aubergine** with Parmesan, Dressed Rocket and Pomegranate, Hazelnut and Lovage Dressing

## **Desserts & Savoury**

**Baileys Tiramisu** With Chocolate Shard and Fresh Berries

#### Apricot and Almond Cake

With Vanilla Ice Cream

#### Scotch Woodcock

Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen