



Suggested Set Menus

Set Menus Min no 8

Please contact the Club for any Food Allergy Advice and Include any Allergies/Special Dietary Requirements upon booking.

A

£48.00

Sea Trout and Halibut Tian, Crayfish Jelly with Salad de Maché and Citrus Oil

*

Confit Leg of Gressingham Duck with Pancetta and Baby Onions, Somerset Cider Sauce

Roast Potatoes and Chef's Selection of Vegetables

*

Traditional Crème Brûlée with Club Shortbread

*

Coffee and Club Mints

B

£48.60

Parfait of Chicken Livers Wrapped in Serrano Ham, with Chutney & Club Melba Toast

*

Pave of Thai Marinaded Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aioli

Warm Cornish Potatoes, Butter and Chives

Chef's Selection of Vegetables

*

Prosecco and Seasonal Berry Jelly with Quenelle of Crème Fraiche & Berry Coulis

*

Coffee and Club Mints

C

£49.00

Oak Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish

*

Maize Fed Chicken with Caramelised Apple & Black Pudding, Granny Smith Coulis

Pressed Anna Potato, Chef's Selection of Vegetables

*

Local Scottish Cheeses served with Grapes and Pittenweem Oatcakes

*

Coffee and Club Mints

All Prices Inclusive of VAT



D
£49.00

Goat's Cheese with Mediterranean Vegetable & Grilled Artichoke Salad,
Balsamic Glaze

*

Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce
Dauphinoise Potatoes, Chef's Selection of Vegetables

*

Classic Club Eton Mess with Local Berries and Berry Coulis

*

Coffee and Club Mints

E
£50.50

Asparagus and Stilton Salad with Toasted Hazelnuts and Roasted Fig Salad

*

Whole Roast Quail with Sage & Shallot Stuffing, Pancetta, Claret and Oyster
Mushroom

Confit Potatoes, Chef's Selection of Vegetables

*

Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch

*

Coffee and Club Mints

F
£61.50

Supreme of Roasted Thai Marinated Salmon, Sweet Chilli Sauce & Pea
Shoots

*

Barrel Fillet of Beef Served Rossini Style with a Rich Madeira Jus

Fondant Potatoes, Chef's Selection of Vegetables

*

Warm Open Caramelised Apple Tart with Green Apple Puree and Crème
Fraiche

*

Coffee and Club Mints

All Prices Inclusive of VAT



G
£69.00

Pave of Sea Bass with Crab and Ginger Crème Fraiche, Chervil Oil and Baby
Shoots

*

Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction

Club Potato and Rosemary Presse, Chef's Selection of Vegetables

*

Shot Glass of Bramble Sorbet with Club Shortbread

*

Plated Stilton and Brie with Grapes, Club Chutney and Biscuits

*

Coffee and Club Mints

H
£72.50

Rosettes of Loch Fyne Smoked Salmon, Lilliput Capers and Lemon Oil
Dressing

*

Tournedos of Border Beef Fillet, Fricassee of Woodland Mushrooms and Arran
Mustard

Pressed Potato, Chef's Selection of Vegetables

*

Club Claret Jelly with Double Cream

*

Devils on Horseback

*

Coffee and Club Mints

All Prices Inclusive of VAT



Scottish Menus

I
£47.00

Club Traditional Cullen Skink with Cream and Chives

*

Suprême of Chicken Balmoral with Haggis Stuffing and a Whisky Cream Sauce

Rosemary and Ayrshire Potato Terrine, Baked Skirlie Tomato

*

New Club Cranachan Blairgowrie with Club Shortbread

*

Coffee and Tablet

J
£68.50

Delice of Loch Etive Sea Trout served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

*

Collop of Beef Fillet served with a Rich Wild Mushroom and Drambuie Cream

Rumbledethumps and Skirlie Tomato

*

Shot Glass of Bramble Sorbet

*

Plated Trio of Scottish Cheeses with Quince Jelly, Club Chutney and Oatcakes

*

Coffee and Fudge



Private Event Menu Selector

Please Compile your own set menu from the list of dishes
Private dining min no 8

STARTERS

Bocconcini with French Beans and Heritage Tomato Salad, Pesto Dressing (V)	£10.00
Goat's Cheese with Mediterranean Vegetable & Grilled Artichoke Salad, Balsamic Glaze (V)	£10.00
Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney	£9.50
Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil	£10.00
Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad	£10.00
Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots	£14.25
Suprême of Roasted Thai Marinaded Salmon, Sweet Chilli Sauce & Pea Shoots	£10.00
Asparagus & Stilton Salad with Toasted Hazelnuts & Roasted Fig Salad (V)	£10.00
Pressed Confit Ayrshire Ham and Pigs Cheek with Chilli Jam, Radish and Frisée	£10.00
Oak-Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish	£9.50
Rilette of Kiln Smoked Salmon, Lime & Coriander Dressing, Mizuna Pluche & Quails Egg	£11.25
Morecambe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast	£14.45
Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing	£13.35
Local Salmon Served Three Ways with Hummus, Chicory Salad & Watercress Oil	£13.35
Roquefort, Spinach & Toasted Walnut Tart, Balsamic Roasted Fig with Baby Shoots (V)	£10.00
Smoked Duck Salad with Mango & Pineapple Salsa, Thai Chilli Style Dressing	£11.25
Timbale of Prawns & Crayfish in a Lime Crème Fraiche with Micro Coriander Salad	£12.30

SOUP £6.95

New Club Soup of the Season
Served with a Bread Roll

All Prices Inclusive of VAT



INTERMEDIATE COURSES

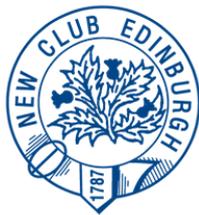
A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request)	£7.50
Haggis with Traditional Clap Shot (Chieftain available £50 supplement)	£8.55
Baked Crostin of Goat's Cheese, Red Chard Salad, Mizuna Dressing (V)	£8.55
Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth	£10.70
Delice of Bream, Brown Shrimp, Lemon and Caper Butter	£10.70
Medallion of Salmon Champagne And Pea Velouté	£11.20

MAIN COURSES

*All include Chef's Selection of Vegetables and Potatoes, except**

Fillet of Cod with Herb Crust and Tomato and Mediterranean Vegetable Passata	£25.65*
Supreme of Salmon, Oyster Mushroom, Pak Choi and Edamame Bean Broth	£25.65*
Paupiette of Lemon Sole with Spinach and Crayfish, Prosecco & Thyme Velouté	£26.75
Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus	£22.45
Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto	£24.60
Pavé of Thai Marinaded Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aïoli	£24.60
Roast Salmon Pavé, Broad Bean and Garden Herb Cream Scented with Chardonnay	£23.55
Maize-Fed Chicken with Caramelised Apple & Black Pudding, Granny Smith Coulis	£25.00
Supreme of Chicken Served with a Leek and Port Wine Sauce	£24.00
Breast of Chicken with a Rich Mediterranean Style Tomato & Pepper Passata	£24.00
Whole Roast Quail, Sage & Shallot Stuffing, Pancetta, Claret & Oyster Mushroom Sauce	£26.75
Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce	£24.00
Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce	£25.65
Carved Rump of Border Lamb, Confit Vine Tomato, Kalamata Olives and Herb Jus	£27.25
Seared Cutlets of Border Lamb with Mint Sauce & Redcurrant Jelly	£27.25
Carved Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction	£31.00
Grilled Fillet Steak, Confit Mushroom & Grilled Beef Tomato, Red Wine & Thyme Sauce	£37.45
Tournedos of Border Beef Fillet with Fricasée of Woodland Mushrooms & Arran Mustard	£37.45
Barrel Fillet of Beef served Rossini Style with a Rich Madeira Jus	£37.45
New Club Fillet of Beef Wellington-Style with a Rich Madeira Sauce (Min no 12, Max no 30)	£39.55
Game in Season on Request (Pheasant, Partridge, Grouse)	£TBC

All Prices Inclusive of VAT



VEGETARIAN & VEGAN OPTIONS

£20.00

Poached Pumpkin and Sage Tortellini, Vine Tomato Passata & Shaved Pecorino
Butternut Squash and Apricot Tart, Dressed Mizuna and Red Chard Salad (Vegan)
Pea and Seasonal Vegetable Girsol with Basil Pesto and Garlic Cream, with Roasted
Parmesan
Poached Beetroot and Goats Cheese Gnocchi with Roasted Cheddar and Chive Cream

DESSERTS

£9.00

Club Claret and Raspberry Jelly with Double Cream
New Club Panacotta with Berry Coulis, Vanilla Bean Anglaise & Macron
Warm Open Caramelised Apple Tart, with Green Apple Puree
Prosecco and Seasonal Berry Jelly with Quenelle of Crème Fraîche
Rich Dark Valrhonna Chocolate Truffle Torte, Orange and Drambuie Sauce
Traditional Club Crème Brûlée (Plain or Raspberry), Butter Shortbread
Strawberry and Pol Roger Bavarois with a Berry Cream
Sicilian Lemon Tart, Hazelnut and Strawberry Salad, Chantilly Cream
Club Traditional Eton Mess with Local Berries and Berry Coulis
Dark Chocolate and Sea Salt Caramel Torte, Honey Butterscotch
Seasonal Local Berries with Double Cream (May to October)
Baked Berry Cambridge Custard with Grilled Figs

A selection of Sorbets are available on request

CHEESE/ SAVOURIES

Trio of Scottish Cheeses with Club Chutney and Biscuits (Arran Cheddar, Strathdon Blue, Howgate Brie)	£11.25
Plated Brie and Club Stilton with Grapes and Biscuits	£11.25
Club Savouries (Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton, Scotch Woodcock)	£8.00
Coffee and Club Mints	£4.50

All Prices Inclusive of VAT



Cocktail Party and Canapé Selections

Kettle Crisps and 'Bar Mix' Selection

Per Person £4.50

COLD CANAPÉS

Wild Rice and Avocado with Lime Crème Fraîche "Spoons" (V)
Chilli and Coriander Hummus on Toasted Sourdough (V)
Pea, Piquillo Pepper and Spring Onion Frittata with Basil (V)
Tartare of Smoked Salmon with Lemon and Chives on Herb Toast
Pressed Ayrshire Ham Hock with Arran Mustard Terrine, Toasted Brioche
Wild Boar with Apple Chutney on a Toasted Crouton
Prawn and Pineapple with Chervil Dressing on Focaccia
Asparagus wrapped in Pancetta with Maldon Salt and Vinaigrette
Kalamata Olives, Bocconcini and Sun Blush Tomatoes (V)
Vegetable Filo Cups with Red Chili Hummus (V)

HOT CANAPÉS

Thai Chicken Brochette with Smoked Chili Jam
"Basket" of Tempura Prawns, Lebanese Hot Sauce
Wontons in "Bamboo" with Hoi-Sin Dip
Roasted Chipolatas in Honey and Sesame Cracked Pepper
Mino Cottage and Peppered Steak Pies
Cracked Pepper, Chicken and Tarragon-Scented Pies
Club Stilton and Asparagus Tart with Watercress (V)
Rilette of Finnan Haddock with Horseradish Cream on Toast
Crisp Vegetable Dim Sum with Sweet Chilli and Coriander Jam (V)
Wild Mushroom and Wild Garlic Arancini, Pesto Dip (V)
Salsiccia Piccante with Cheddar and Onion Bloomer (V)
Yorkshire Pudding with Beef and Horseradish Crème Fraîche

Canapé Pricing

Any 3 for £9.60pp

Any 5 for £16.00pp

Any 7 for £22.40pp

Canapés: Minimum No 20

All Prices Inclusive of VAT



Finger Buffet Menus

A
£17.00

Mixed Sandwiches and Crisps

Cheese and Pickle (V)

Egg and Cress (V)

Ham and Tomato

Hot Smoked Salmon

Chicken Mayonnaise

Kettle Crisps

*

Tea & Coffee

B
£26.75

Working Buffet

Mixed Vegetable Won-Tun, Hoi Sin Dip (V)

Mini Steak and Cracked Pepper Pies

Freshly Cut Selection of Sandwiches (V)

Crisp Chili Chicken, Sweet Chilli Dip

Hot Smoked Salmon on Herb Toast

Garlic and Basil Roasted Ciabatta (V)

Tempura-Style Prawns, Herb Mayonnaise

*

Tea/Coffee and Club Mints

Working Buffet: Min No 10

C
£32.00

Party Buffet

Smoked Salmon and Rocket Tortilla Wraps

Haddock Goujons, Cracked Pepper Crust

Duck Rillettes on a Brioche Crouton

Swiss Cheese and Plum Tomato Ciabatta (V)

Stilton and Asparagus Tart (V)

Chicken Pakora with Chilli Dip

Wild Rice and Spring Onion Blinis, Lime Salsa (V)

*

Dark and White Chocolate Profiteroles

Assorted Macarons

*

Tea/Coffee and Club Mints

Party Buffet: Min No 25

All Prices Inclusive of VAT



Hot Fork and Bowl Food Buffets

HOT DISHES

Choose any 2
£32.00pp or £41.00 with Dessert

Sauté of Beef Piri-Piri with Piquillo Peppers
Casserole of Venison "Bourguignon" Style
Club Chicken Rogan-Josh with Coriander Crème Fraîche
Club Beef Stroganoff, Brandy Crème Fraîche
Woodland Mushroom, Pea and Spring Onion Risotto (V)
Steamed Butternut Squash Tortellini, Pesto and Parmesan Cream (V)
Blanquette of Pork and Oyster Mushroom with Cider and baby Onions
Navarin of Border Lamb with Crushed Tomato and Olive Passata
Salmon, Pea, Courgette and Piquillo Pepper Kedgerree with soft hens egg
Grilled Border Pork and Leek Sausages, Onion and Red Wine Gravy
Braised Chicken Cacciatore (Olives and Sun blush Tomato)
Penne Pasta with Crushed Vine Tomato and Basil Passata, Roasted Parmesan (V)
Ragoût of Local Lamb with Garlic and Garden Herbs
Chicken with an Oyster Mushroom and Tarragon Cream Sauce

SIDE DISHES

(CHOOSE ANY 2)

Tossed Mizuna and Rocket Salad
Chota-Style Naan Bread
Pilau Rice
New Potatoes, Butter, and Chives
Buttered Herb Noodles
Garlic Ciabatta Balls
Pressed Vegetable Gratin
Dauphinoise-Style Potatoes
Mustard and Cumin Baby Roast Potatoes

DESSERTS/CHEESE

(CHOOSE 1)

Raspberry Crème Brûlée with Shortbread
Club Salted Chocolate Tart, Crème Fraîche
All Butter Lemon Tart, Strawberry Salad
Warm Open Apple Pie with Double Cream
Scottish Cheeses with Chutney and Oatcakes

Above Prices Include Crusty Bread, Tea/Coffee and Club Mints

Fork Buffet: Min No 20

All Prices Inclusive of VAT



Private Room Breakfast Menus

(Available between 7.30-9.30am)

A
£16.00

'Light' Breakfast

Freshly Squeezed Orange Juice

Croissants and Bacon Rolls

Tea and Coffee

B
£21.50

'Full' Breakfast

Freshly Squeezed Orange Juice

Croissants and Morning Rolls

Tea and Coffee

From the Buffet

Bacon, Sausages, Tomato, Scrambled Eggs and Beans

Full Breakfast: Min No 20

All Prices Inclusive of VAT