



## 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

£45.00

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

£45.50

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

£46.00

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  
£46.50

Terrine of Goats Cheese with Piquillo Peppers, Balsamic Dressing

\*

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  
£47.50

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  
£57.50

Supreme of Roasted Thai Marinaded 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  
£64.50

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  
£68.00

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



## Scottish Menus

I  
£44.00

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  
£64.00

Delice of Loch Etive Sea Trout served with a Rosette of Loch Fyne Salmon

\*

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

*All Prices Inclusive of VAT*



## 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)          | £9.50  |
| Terrine of Goat's Cheese with Piquillo Peppers, Balsamic Dressing (V)               | £9.50  |
| Parfait of Chicken Livers wrapped in Pancetta with Apple and Tomato Chutney         | £8.50  |
| Sea Trout and Halibut Tian, Crayfish Jelly, Salad de Maché and Citrus Oil           | £9.50  |
| Confit Duck, Guinea Fowl and Apricot Terrine, Pea Shoots and Frisée Salad           | £9.50  |
| Pavé of Sea Bass with Crab and Ginger Crème Fraîche, Chervil Oil and Baby Shoots    | £13.50 |
| Suprême of Roasted Thai Marinaded Salmon, Sweet Chilli Sauce & Pea Shoots           | £9.50  |
| Asparagus & Stilton Salad with Toasted Hazelnuts & Roasted Fig Salad (V)            | £9.50  |
| Pressed Confit Ayrshire Ham and Pigs Cheek with Chilli Jam, Radish and Frisée       | £9.50  |
| Oak-Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish  | £8.50  |
| Rilette of Kiln Smoked Salmon, Lime & Coriander Dressing, Mizuna Pluche             | £10.50 |
| Morecambe Bay Potted Brown Shrimps simply served with Lemon and Melba Toast         | £13.50 |
| Rosettes of Loch Fyne Salmon, Lilliput Capers, Lemon and Olive Oil Dressing         | £12.50 |
| Local Salmon Served Three Ways with Hummus, Chicory Salad & Watercress Oil          | £12.50 |
| Roquefort, Spinach & Toasted Walnut Tart, Balsamic Roasted Fig with Baby Shoots (V) | £9.50  |
| Smoked Duck Salad with Mango & Pineapple Salsa, Thai Chilli Style Dressing          | £10.50 |
| Timbale of Prawns & Crayfish in a Lime Crème Fraiche with Micro Coriander Salad     | £11.50 |

***All Prices Inclusive of VAT***



## SOUP

£6.50

Roasted Butternut Squash and Parsnip with Crème Fraiche & Crisp Sippets (V)  
Leek, Onion and Smoked Finnan Haddock, Cream and Chives  
Clam, Shrimp and Corn Chowder with Seasonal Vegetables and Pesto  
Smoked Ayrshire Ham and Speckled Lentil  
Asparagus, Cauliflower and Cashel Blue Cheese with Spring Onions (V)  
Broccoli and Stilton Soup, Cream and Chives (V)  
Roasted Woodland Mushroom and Thyme, Crisp Herb Croutons (V)  
White Onion and Somerset Cider with Toasted Parmesan Flutes  
Sweet Potato and Roasted Red Pepper with Coconut Milk and Garden Herbs (V)  
New Club Traditional Scotch Broth

## INTERMEDIATE COURSES

|                                                                                       |        |
|---------------------------------------------------------------------------------------|--------|
| A Shot Glass of Sorbet (Green Apple, Berry, Blood Orange, Citrus or Other on request) | £7.00  |
| Haggis with Traditional Clap Shot (Chieftain available £50 supplement)                | £8.00  |
| Baked Crotin of Goat's Cheese, Red Chard Salad, Mizuna Dressing (V)                   | £8.00  |
| Pavé of Red Mullet, Mussel, Garlic and Provençale Vegetable Broth                     | £10.00 |
| Delice of Bream, Brown Shrimp, Lemon and Caper Butter                                 | £10.00 |
| Medallion of Salmon Champagne And Pea Velouté                                         | £10.50 |



## MAIN COURSES

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

|                                                                                           |         |
|-------------------------------------------------------------------------------------------|---------|
| Poached Pumpkin and Sage Tortellini, Vine Tomato Passata & Shaved Pecorino (V)            | £20.00* |
| Butternut Squash and Apricot Tart, Dressed Mizuna and Red Chard Salad (Vegan)             | £20.00* |
| Poached Beetroot and Goats Cheese Gnocchi with Roasted Cheddar and Chive Cream (V)        | £20.00* |
| Fillet of Cod with Herb Crust and Tomato and Mediterranean Vegetable Passata              | £24.00* |
| Supreme of Salmon, Oyster Mushroom, Pak Choi and Edamame Bean Broth                       | £24.00* |
| Paupiette of Lemon Sole with Spinach and Crayfish, Prosecco & Thyme Velouté               | £25.00  |
| Noisette of Old Gloucester Pork with an Oyster Mushroom and Honey Jus                     | £21.00  |
| Local Hake wrapped in Serrano Ham with Crushed Vine Tomato and Basil Pesto                | £23.00  |
| Pavé of Thai Marinaded Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aïoli      | £23.00  |
| Roast Salmon Pavé, Broad Bean and Garden Herb Cream Scented with Chardonnay               | £22.00  |
| Maize-Fed Chicken with Caramelised Apple & Black Pudding, Granny Smith Coulis             | £23.50  |
| Supreme of Chicken Served with a Leek and Port Wine Sauce                                 | £22.50  |
| Breast of Chicken with a Rich Mediterranean Style Tomato & Pepper Passata                 | £22.50  |
| Whole Roast Quail, Sage & Shallot Stuffing, Pancetta, Claret & Oyster Mushroom Sauce      | £25.00  |
| Confit Leg of Gressingham Duck with Pancetta & Baby Onions, Somerset Cider Sauce          | £22.50  |
| Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce                        | £24.00  |
| Carved Rump of Border Lamb, Confit Vine Tomato, Kalamata Olives and Herb Jus              | £25.50  |
| Seared Cutlets of Border Lamb with Mint Sauce & Redcurrant Jelly                          | £25.50  |
| Carved Saddle of Sutherland Venison with a Blackcurrant and Juniper Reduction             | £29.00  |
| Grilled Fillet Steak, Confit Mushroom & Grilled Beef Tomato, Red Wine & Thyme Sauce       | £35.00  |
| Tournedos of Border Beef Fillet with Fricasée of Woodland Mushrooms & Arran Mustard       | £35.00  |
| Barrel Fillet of Beef served Rossini Style with a Rich Madeira Jus                        | £35.00  |
| New Club Fillet of Beef Wellington-Style with a Rich Madeira Sauce (Min no 12, Max no 30) | £37.00  |
| Game in Season on Request (Pheasant, Partridge, Grouse)                                   | £TBC    |

***All Prices Inclusive of VAT***



## DESSERTS

£8.50

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) | £10.50 |
| Plated Brie and Club Stilton with Grapes and Biscuits                                                 | £10.50 |
| Club Savouries (Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton, Scotch Woodcock)        | £7.50  |
| 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)  
Rillettes 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 £9.00pp

Any 5 for £15.00pp

Any 7 for £21.00pp

Canapés: Minimum No 20

***All Prices Inclusive of VAT***



## Finger Buffet Menus

**A**  
**£16.00**

### 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**  
**£25.00**

### 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**  
**£30.00**

### 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

*Additional Pasta for Veg Option - £3.00pp Supplement*

### HOT DISHES

*Choose any 2*

*£30.00pp or £38.50 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 Kedgeree 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 25

***All Prices Inclusive of VAT***



## Private Room Breakfast Menus

(Available between 7.30-9.30am)

A  
£15.00

### 'Light' Breakfast

Freshly Squeezed Orange Juice

Croissants and Bacon Rolls

Tea and Coffee

B  
£20.00

### '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 25*

***All Prices Inclusive of VAT***