



# Lunch Menu

## SUNDAY LUNCH 5<sup>th</sup> MAY 2024

<b>New Club Soup of the Season with Garden Herbs</b>	<b>£5.50</b>
<b>Asparagus and Crumbled Stilton Salad with Garlic Croutons &amp; Dijon Dressing</b>	<b>£7.50</b>
<b>Timbale of Prawns, Lemon Dressing, Cranberry and Raisin Toast, Pea Shoots</b>	<b>£7.50</b>
<b>Serrano Ham &amp; Sweet Melon with Elderflower Sorbet, Summer Berry Coulis</b>	<b>£7.50</b>
<b>Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant &amp; Port Coulis</b>	<b>£7.50</b>
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<b>Carved Roast Sirloin of Local Beef, Yorkshire Pudding &amp; Claret Jus</b>	<b>£19.50</b>
<b>Pave of Roasted Marinaded Hake Fillet, Saffron Butter &amp; Watercress Oil</b>	<b>£18.50</b>
<b>Leg of Border Lamb with Rosemary and Red Wine Essence</b>	<b>£18.50</b>
<b>Cold Honey Roast Ham with Dressed Summer Leaf Salad</b>	<b>£14.50</b>
<b>Vegan Moroccan Tagine Tart, Red Onions and Spring Leaf Salad</b>	<b>£16.50</b>
<b>(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)</b>	

<b>New Club White Chocolate &amp; Lemon Pavlova, Bischoff Ice Cream</b>	<b>£7.50</b>
<b>Traditional Claret Jelly with Double Cream</b>	<b>£7.50</b>
<b>Local Artisan Cheeses with Biscuits &amp; Oatcakes, Celery &amp; Grapes</b>	<b>£11.50</b>
<b>Selection of Ice Cream and Sorbets</b>	<b>£6.50</b>
<b>Glazed Welsh Rarebit</b>	<b>£6.50</b>

*Served from: - 12.30 p.m. – 2.00 p.m.*

*(Please ask our Staff for any Food Allergy Advice)  
G.M. Oil used*

**S. Nichol – Head Chef**