



Suggested Set Menus

A	B
<p>Sea Trout and Halibut Tian, Crayfish Jelly with Salad de Maché and Citrus Oil *</p> <p>Confit Leg of Gressingham Duck with Pancetta and Baby Onions, Somerset Cider Sauce</p> <p>Roast Potatoes and Chef's Selection of Vegetables *</p> <p>Traditional Crème Brûlée with Club Shortbread *</p> <p>Coffee and Club Mints</p> <p>£45.00</p>	<p>Parfait of Chicken Livers Wrapped in Serrano Ham, with Chutney & Club Melba Toast *</p> <p>Pave of Thai Marinated Black Bream with Dressed Mizuna & Rocket Salad, Chervil Aioli</p> <p>Warm Cornish Potatoes, Butter and Chives Chef's Selection of Vegetables *</p> <p>Prosecco and Seasonal Berry Jelly with Quenelle of Crème Fraiche & Berry Coulis *</p> <p>Coffee and Club Mints</p> <p>£45.50</p>
C	D
<p>Oak Smoked Mackerel Rillettes with Peppercorn and Citrus Dressing, Fennel & Radish *</p> <p>Maize Fed Chicken with Caramelised Apple & Black Pudding, Granny Smith Coulis</p> <p>Pressed Anna Potato Chef's Selection of Vegetables *</p> <p>Local Scottish Cheeses served with Grapes and Pittenweem Oatcakes *</p> <p>Coffee and Club Mints</p> <p>£46.00</p>	<p>Terrine of Goats Cheese with Piquillo Peppers, Balsamic Dressing *</p> <p>Breast of Guinea Fowl, Shaw's Haggis and a Rich Whisky Cream Sauce</p> <p>Dauphinoise Potatoes Chef's Selection of Vegetables *</p> <p>Classic Club Eton Mess with Local Berries and Berry Coulis *</p> <p>Coffee and Club Mints</p> <p>£46.50</p>

All Prices Inclusive of VAT



Suggested Set Menus

E

Asparagus and Stilton Salad with Toasted
Hazelnuts and Roasted Fig Salad

*

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

Confit Potato

Chef's Selection of Vegetables

*

Dark Chocolate and Sea Salt Caramel Torte,
Honey Butterscotch

*

Coffee and Club Mints

£47.50

F

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

£57.50

G

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

£63.50

H

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

£68.00

All Prices Inclusive of VAT



Scottish Menus

I

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

£44.00

J

Delice of Loch Etive Sea Trout

served with a Rosette of Loch Fyne Salmon and Quail's Egg Salad

*

Haggis Wi' Traditional Clapshot,
and a Dram of Club Whisky

*

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

£64.00

All Prices Inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

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 & Quails Egg	£ 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

SOUPS - £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

All Prices inclusive of VAT



Private Event Menu Selector

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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)

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 Aioli	£ 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 (<i>Min no 12, Max no 30</i>)...£	37.00
Game in Season on Request (Pheasant, Partridge, Grouse).....	£ TBC

VEGETARIAN 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 Girasol with Basil Pesto and Garlic Cream, with Roasted Parmesan
Poached Beetroot and Goats Cheese Gnocchi with Roasted Cheddar and Chive Cream

All Prices inclusive of VAT



Private Event Menu Selector

(Please compile your own set menu from the list of dishes)

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

Luca's Sorbet served in a Shot Glass £ 6.00
(Bramble, Green Apple, Elderflower, Raspberry or Lemon)

CHEESE / SAVOURIES

Club Savouries.....	£ 7.50
(Welsh Rarebit, Devils on Horseback, Innis & Gunn and Stilton, Scotch Woodcock)	
Trio of Scottish Cheeses with Club Chutney and Biscuits	£ 10.50
(Arran Cheddar, Strathdon Blue, Howgate Brie)	
Plated Brie and Club Stilton with Grapes and Biscuits.....	£ 10.50
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)
- Rillette 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 Min No 20*

All Prices inclusive of VAT



Finger Buffet Menus

A

Mixed Sandwiches and Crisps

Cheese and Pickle (V)
Egg and Cress (V)
Ham and Tomato
Hot Smoked Salmon
Chicken Mayonnaise
Kettle Crisps
*
Tea & Coffee

£16.00pp

B

Working Buffet

Mixed Vegetable Won-Tun, Hoi Sin Dip
(V)
Bhaji & Samosas with Raita
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

£25.00pp

Working Buffet: Min No 10

C

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

£30.00pp

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)

£29.00pp or
£37.50 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

'Light' Breakfast

£ 15.00pp

Freshly Squeezed Orange Juice

Croissants and Bacon Rolls

Tea and Coffee

B

'Full' Breakfast *

£20.00pp

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