



# Lunch Menu

**Friday 24<sup>th</sup> May 2024**

**Starters – (or \*Main as Priced)**

	£
<b>Bocconcini, Sun Dried Tomato and Olive Salad with French Dressing</b>	<b>8.00/*15.50</b>
<b>Timbale of Prawns with Garlic Crostini and Baby Herb Salad</b>	<b>8.00/*15.50</b>
<b>Slices of Venison Loin with Truffle Mayonnaise and Crisp Pluche</b>	<b>8.00/*15.50</b>
<b>Oak Smoked Salmon, Watercress and Citrus Oil, Brown Bread &amp; Butter</b>	<b>12.50/*21.50</b>
<b>Rich Chicken Liver Pate, Redcurrant Coulis, Crisp Seasonal Pluche</b>	<b>7.50/*14.50</b>
<b>New Club Mushroom and Stilton Soup</b>	<b>5.50</b>

**£11.00 Club Dish of The Day or £18.00 including Large Glass House Red/White Wine**  
**Thai Chicken Curry with Coconut Milk, Jasmine Rice, Garlic Naan**

**Roast of the Day £16.50**

**Roast Beef with Yorkshire Pudding, Gravy and Roast Potatoes**

**Main Courses**

	£
<b>Confit Duck Legs with Pancetta Sauce and Sweet Potato Fries</b>	<b>14.50</b>
<b>Chargrilled Salmon Supreme with Ratatouille and Herb Oil</b>	<b>14.50</b>
<b>Whole Tail Scampi in a Crisp Crust, Tartare Sauce, and French Fries</b>	<b>14.50</b>
<b>Seared Club Sirloin Steak with Roasted Tomato, Sweet Potato Chips</b>	<b>24.50</b>

**Light Main Courses**

	£
<b>Vegan Sweet Potato and Marmalade Tart with Dressed Summer Leaves</b>	<b>14.50</b>
<b>Crispy Panko Bread Crumbed Haddock, Lemon and Salad</b>	<b>14.50</b>
<b>Flat Smoked Salmon and Scallion Omelette</b>	<b>12.50</b>
<b>Cold Honey Roast Ham, New Potato Salad &amp; Dressed Leaves</b>	<b>13.50</b>
<b>Plum Tomato and Brie with Olives and Rocket Salad, Basil Dressing</b>	<b>13.50</b>

<b><u>Potatoes:</u></b>	<b>Sauté</b>	<b>Boiled</b>	<b>French Fries</b>	<b>3.00</b>
<b><u>Vegetables:</u></b>	<b>New Club Vegetables of the Season</b>			<b>3.50</b>
	<b>Bowl Mixed Salad</b>			<b>3.50</b>

**Pudding or Savoury**

	£
<b>Chocolate Pyramid with Black Coconut Ice Cream</b>	<b>7.00</b>
<b>2 Scoops Traditional Luca's Ice Cream or Sorbet</b>	<b>6.50</b>
<b>New Club Stilton Croute</b>	<b>6.50</b>

**Cheese Trolley**

	£
<b>(Artisan Cheeses from the Trolley served with Grapes, Celery &amp; Chutney</b>	
<b>Arran Cheddar, Strathdon Blue &amp; Brie &amp; Stilton</b>	<b>11.50</b>

Served From 12.30 p.m. – 2.00 p.m. **(Please ask our Staff for any Food Allergy Advice)**

S. Nichol – Head Chef

G.M. Oil used