



# Lunch Menu

## SUNDAY LUNCH 26<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>Thai Marinaded Salmon with Micro Herbs and Lemon Dressing</b>	<b>£7.50</b>
<b>New Club Marbled Game Terrine with Port wine Coulis, Butter Brioche</b>	<b>£7.50</b>
<b>Chicken Liver Parfait, Wrapped in Prosciutto, Redcurrant &amp; Port Jelly</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 Seabass with Tarragon Butter &amp; Watercress Oil</b>	<b>£18.50</b>
<b>Slices of Stuffed Leg of Border Lamb with Baby Mint Jus</b>	<b>£18.50</b>
<b>Cold Veal and Ham Pie with Coleslaw and Dressed Summer Leaf Salad</b>	<b>£14.50</b>
<b>Baked Camembert &amp; Fig Tart with Beetroot Julienne &amp; Roccolla Salad</b>	<b>£16.50</b>
<b>(All Main Courses served with a Selection of Seasonal Vegetables and Potatoes)</b>	

<b>Spiced Apple Crumble with Vanilla 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**