



THE FARMERS CLUB  
ESTD LONDON 1842

## LUNCH AND DINNER BANQUETING MENU

### WINTER INTO SPRING 2024

#### Provenance

Our aim has always been to try source as much British produce as possible to create dishes that would help tell the story of food at The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table in The Restaurant and throughout the club I have been busy researching and speaking to producers and farmers who share our vision for Great British produce.

I hope you enjoy our larger range of British producers and hope you are either on the list or you know of someone who is!

Enjoy

Chef

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Please select **ONE** dish from below for your whole party from each course –  
To Begin, Feast, Indulgence and/or your Cheese Selection

*(If more than one menu choice is required, this can be provided for a maximum party number of 15 persons.  
A seating plan with the guest names and their choices will need to be provided in advance of the function.)*

***Please note that due to food prices increases, The Club may be required to make last minute price adjustments. You will be advised in advance of any price changes that affect your function.***

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.  
Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.  
(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

## TO BEGIN - £11.00 per person

Homemade Soup of the Day (GF) (V)

Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli (*for parties up to 20*)

Shetland Mussels, Cider & Leek Cream, Crispy Bacon Crumb (GF) (*for parties up to 10*)

Potted Salmon & Dill Cream Cheese, Salmon Caviar (can be GF) (*for parties up to 20*)

Cauliflower Cheese Souffle, Cauliflower & Thyme Cream Sauce (V)

Smoked Pigeon, Sheep's Curd Mousse & Plum Jam, Red Wine Pickled Onion (GF)

West Sussex Root Vegetable Terrine, Roasted Beets & Curly Kale Crisp (GF) (Ve) (CN)

Suffolk Guinea Fowl & Duck Galantine, Chuckleberry Relish, Pickled Vegetables & West Sussex Cress (GF & DF)

Baked Devilled Dorset Crab, Soda Bread Toast (*for parties up to 20*)

### Additional To Begin Options

London Cure Scottish Smoked Salmon, Caper Berries (GF) 	£19.50pp
Pan Fried Scallops, Glazed Potato with Lemon & Ginger Cream ( <i>max 20 covers</i> )	£16.50 pp
Bread Rolls with Main Course	£1.75 pp

## FEAST - £25.00 per person

Farmers Club Fisherman's Pie, Garden Salad (GF) (*for parties up to 10*)

Stonebass, Curried Mussel Cream, Warm Crushed Potato & Spring Onion Salad, Confit Tomato, Pickled Beetroot, Saffron Tuille (can be GF)

Suffolk Pork Neck, Barley & Beetroot Risotto, Onion Squash, Pork Cracker

Parsley Crusted Cod, Mushroom Puree, Caramelised Artichokes, Red Wine Sauce & Artichoke Crisps (can be GF)

Cornish Gurnard, Light Curried Cauliflower, Cauliflower & Sea Herb Salad, Red Grape Dressing (can be GF)

Beef Shin, Smoked Bacon & Mash Potato, Onion Puree Stuffed Carrot (GF)

Caramelised Onion & Soft Goats Pastry Parcel, Cranberry & Raspberry Cream (V)

Woodland Mushroom & Sweet Potato Wellington, Garlic Cream Potato Cake, Mustard Roots, Spring Greens (Ve) (CN)

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### CLUB FAVOURITES - £25.00 per person

Chicken Leek and Mushroom Pie, Seasonal Greens & Mustard Mash (*Minimum numbers of 10*)

Shepherd's Pie, Seasonal Vegetables (GF) (*Minimum numbers of 10*)

Steak, Kidney and Mushroom Pudding, Seasonal Vegetable Selection (*Minimum numbers of 10*)

### Additional To Feast Options

Venison Haunch, Root Vegetable Press, Venison Spring Roll, Charred Artichokes, Kale Crisps (CN) £28.00 pp

Lamb Neck Fillet, Sweet Potato, Haricot Beans with Winter Vegetable, Corn Meal & Sheep`s Curd (GF) (CN) £32.00 pp

West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Seasonal Carrots and Greens (*Minimum numbers of 10*) £33.50 pp

West Country Native Breed Roast Rib Eye (GF), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (*Minimum numbers of 10*) £39.00 pp

### SIDES - £4.00 per person

Garlic Cream Potato Cake

Roast Potatoes

Mustard Mash

Buttered Seasonal Greens

Honey Roast Roots

Cauliflower Cheese

Root Vegetable Press

Seasonal Vegetable Selection

### INDULGENCE - £11.00 per person

Chocolate Bread & Butter Pudding, Banana Ice Cream, Spiced Rum Custard

Buttermilk & Honey Set Cream, Poached Rhubarb, Seville Orange, Stem Ginger, Rhubarb Crisp (GF)

Malt Extract Sticky Toffee Pudding, Caramelised Roast Apple, Celeriac Ice Cream (CN)

Sussex Pear & Chocolate Cheesecake (Ve)(CN), Poached Pear Ice Cream & Crisp (GF)

Preserved British Fruits Platter (GF) (Ve)

Selection of Water Ices (Ve) & Ice Creams (V) (GF)

### Additional Savoury Option

Welsh Rarebit Crumpet, Pickled Radish (V) £6.95 pp

Selection of Newby Teas & Hej Filter Coffee, Chef's Treats £3.75 pp

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## CHEESE SELECTION FROM THE BRITISH ISLES

Cheese plate with a selection of 3 cheeses - £11.00 per person

Sharing cheese platter with a selection of 5 cheeses - £16.00 per person

*\*All Cheese Plates Include a Selection of the Cheeses below, Millers Damsels Artisan Crackers, Caramelised Apple Paste, Club Chutney, Celery and Grapes*

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**St.Ella:** A lovely fudgy, creamy and gooey mature Pasteurised goat's cheese from Sailsbury in Wiltshire has a gorgeous ivory and white crinkly rind. (V)

**Reserve Rachel:** is not your typical Goat's cheese. It's a semi hard, washed rind cheese with a delicate yet moreish sweet/medium flavour. Made with unpasteurised milk. (V)

### **Awards**

2 Star - Great Taste Award 2019

Gold Award - World Cheese Awards 2019/20

Winner of Class - Virtual Cheese Awards - 2023

Silver Award - Global Cheese Awards - 2023

Gold Award - Global Cheese Awards - 2022

**Bath Soft:** is soft and yielding with a white bloomy rind and ivory white interior cheese produced on Park Farm in Kelston, Bath using their pasteurised Cow's milk. The flavour is mushroomy and creamy with a hint of lemons. This Cheese dates back to the time of Admiral Lord Nelson who, in 1801, was sent some by his father as a gift. It was recorded that Nelson's sweetheart was 'gratified' by the flavour of this cheese.

**Cheddar Montgomery Extra Mature:** Produced by the Fourth Generation Montgomery Family on Manor Farm in North Cadbury, Somerset. This cheese is matured for 18 months in a muslin cloth, sealed in lard and matured on wooden shelves to deliver a special texture and flavour. Whilst the 12 month matured Montgomery's Cheddar reveals deep, rich, nutty flavours, the Extra Mature brings a nuttier, spicier and peppery flavour to the palate. As it ages the cheese is also a little drier, but melts in the mouth with an almost crystalline texture.

**Red Leicester Sparkenhoe:** is England's only unpasteurised Red Leicester Cheese. Produced on Sparkenhoe Farm in Upton, Warwickshire using traditional methods, bounding in muslin cloth and maturing for 6 months on beach shelves. This cheese is creamy and mellow, with a nutty, sweet and citrus finish. The addition of natural annatto gives this hard cheese a deep orange - red colour.

This is a hand-made, artisan cheese, which may contain naturally occurring blue veins. These are normal and intrinsic to the nature of this type of cheese and add to its character.

**Shropshire Blue:** is a blue cheese made from pasteurised cows' milk and uses vegetable rennet. The orange colour comes from the addition of natural annatto, and the *Penicillium roqueforti* produces the veining. Produced by Colston Basset in Nottinghamshire the cheese has a deep orange-brown, natural rind and matures for a period of 10-12 weeks with a fat content of about 48 per cent. Made in a similar way to Stilton, it is a soft cheese with a sharp, strong flavour and a slightly tangy aroma. It is slightly sour but sharper than Stilton and generally creamier. (V)

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## PROVENANCE

### AGRICULTURE

### COUNTY

### MILEAGE TO CLUB

Alsop & Walker	East Sussex	50.6
Aubrey Allen	Warwickshire	93.9
Bagborough Farm	Somerset	121.2
Castle Farm	Kent	22
Chapel Farm	Gloucestershire	100.4
Colworth Farm	West Sussex	83.2
Cornish Sea Salt Co	Cornwall	278.4
East Trust Farm	Oxfordshire	55.8
E. A Williams	London	2.7
Eversfield Organic	Somerset	129.0
Fairfields Farm	Essex	66.6
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Four Acres Nursery	Essex	43.8
Fowlescombe Farm	Devon	228
Green Acre Salads	Hertfordshire	17.5
Global Harvest Ltd	Dorset	112.2
Great Hookley Farm	Surrey	40.3
G`s	Cambridgeshire	82.2
Hampshire Cheese Co	Hampshire	55.3
Highden Estate	West Sussex	54.5
Hill Farm	Suffolk	72.3
Home Farm	Devon	178.8
Jack Buck Farms	Lincolnshire	117.9
Lake District Farmers	Cumbria	279.6
Langford Dairy	Wiltshire	94.6
Liberty Fields	Dorset	143.1
Lime Tree Farm	Suffolk	126.4
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Lodgelands Farm	West Sussex	48.8
London Smoke & Cure	London	6.1
Macsween	Edinburgh	413.72
Maldon Salt Co	Essex	49.3
Manor Farm	Somerset	143.3
Netherend Dairy	Gloucestershire	131
Nettlebed Creamery	Oxfordshire	42.4
New Forest Fruit	Hampshire	90.4
Nutbourne Nursery	West Sussex	52
Nurtured in Norfolk Ltd	Norfolk	109.5
Old Mead Nursery	West Sussex	63.9
Rectory Farm	West Sussex	74.4
Ringden Farm	East Sussex	51.3
Roughway Farm	Kent	31.6
Rosary Goats Cheese Ltd	Wiltshire	86.8
Sauce Shop	Nottinghamshire	127.2

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## PROVENANCE Continued

AGRICULTURE	COUNTY	MILEAGE TO CLUB
Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94.0
Staples, Marsh Farm	Lincolnshire	142
Tangmere Airfield Nurseries	West Sussex	64.3
Taywell Ice Creams	Kent	35.3
Tiptree Farms	Essex	60.9
Treveador Farm Dairy	Cornwall	279.7
The Cyder House	Suffolk	97.2
Torri Nursery	West Sussex	63.9
Ulceby Grange	Lincolnshire	153.8
Weald Smokery	East Sussex	53.8
Westlands	Worcestershire	119
Wild Meat Company	Suffolk	101
Windmill Hill Fruits Ltd	Herefordshire	126.4
<b>Aquaculture</b>		
BG Fish Ltd	London	3.7
Chalk Stream Foods Ltd	Hampshire	82.5
Dorset Shellfish Co	Dorset	108
H Forman & Sons**	London	6.2
Portland Shellfish Ltd	Dorset	142.3
Stickleback Fish Ltd	Hertfordshire	20.7



\*\* = Protected Geographical Indication

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