



THE FARMERS CLUB

ESTD LONDON 1842

REFRESHMENTS AND BUFFET OPTIONS (AUTUMN into WINTER 2023/24)

*We are committed to offering simply cooked, seasonal, quality, British food
which for obvious reasons is so important to the membership.*

Our menus offer a variety of options to suit the occasion, whatever the time of day.

*Bespoke menus can be created from the dishes listed to suit dietary requirements or palate choices
Please ask for further information.*

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

BREAKFAST SELECTION (MINIMUM ORDER OF 8)

Full English Breakfast: £19.50 per person

Dry Cured Dorset Bacon (GF), Yorkshire Pork Classic Sausage (GF)

Free Range Sussex Egg (GF), Fried Mushrooms (GF),

Clonakilty Black Pudding, Overnight Tomatoes (GF),

Hash Browns (GF), Baked Beans (GF),

Artisan Toasts (GF Available on Request), Butter (GF), Tiptree Marmalade & Preserves (GF)

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

Newby Tea Selection, Hej Filtered Coffee

Full British Breakfast (VEGAN) - £15.00 per person

Plant Based Bacon (GF), Sausage (GF)

Fried Mushrooms (GF), Overnight Tomatoes (GF),

Hash Brown (GF), Baked Beans (GF), MacSween Haggis

Vegetarian Add on Option: Free Range Sussex Egg (GF)

Artisan Toasts (GF Available on Request), Plant Based Butter (CN)(GF), Tiptree Marmalade & Preserves (GF)

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

Newby Tea Selection, Hej Coffee

Fish Option - £12.50 per person

Grimsby Smoked Haddock, Poached Sussex Free Range Egg, Parsley Sauce

Continental Breakfast: £12.50 per person

Platter of British Cured Meats & West Country Cheeses (GF)

Cereal Selection (GF Available on Request) with Dairy & Plant Based Milks (May Contain Nuts)

Freshly Baked Pastries (CN)

Yogurt Jar with Granola & British Berries, Fresh British Fruit

Artisan Toasts (GF Available on Request), Cheshire Butter, Tiptree Marmalade & Preserves

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

Newby Tea Selection, Hej Coffee

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REFRESHMENTS

Newby Tea or Hej Coffee	£2.90 per person
Freshly Squeezed English Apple Juice	£12.00 per jug
Freshly Squeezed Orange or Pink Grapefruit Juice	£12.00 per jug
Farmers Club Still and Sparkling Purified Water	£2.80 per 75cl bottle

ADDITIONAL EXTRAS

Borders Biscuits (GF Available on Request)	£0.75 per person
Freshly Baked Pastries (CN)	£1.90 per person
Fruit Selection (minimum of 4)	£1.20 per person
Greek Style Yoghurt with British Berries (GF) or Honey and Granola (May Contain Nuts)	£1.90 per person
Dry Cured Dorset Bacon Rolls (GF Available on Request)	£5.95 per person
Classic Yorkshire Pork Sausage Roll (GF Available on Request)	£5.95 per person
Sussex Free Range Egg Roll (v) (GF Available on Request)	£4.95 per person
Toasted Teacakes with Butter, Tiptree Preserves	£2.20 per person
Two Toasted Crumpets, Butter, Tiptree Preserves or Peanut Butter	£2.20 per person
Homemade Fruit Scones, Clotted Cream and Strawberry Jam	£3.00 per person
British Homemade Fruit Cake	£3.00 per person
Sponge Cakes (minimum of 8 people)	from £16.00

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WORKING LUNCH OPTIONS

A Sandwich Selection will be produced from the following range unless requested otherwise:

Fish: Smoked Salmon, Lemon Pepper Cream Cheese (GF); Atlantic Prawn Marie Rose; Chalk Stream Trout, Dill Creamed Goats, Fennel & Mustard Mayonnaise (GF)

Meat: Steak & Caramelised Onion Relish (GF); Suffolk Ham & Piccaleekee; Free- Range Coronation Chicken (GF); Weald Smoked Chicken & Coleslaw (GF);

Vegetarian: Smoked Goats Cheddar, Creamed Goats Cheese, Red Tomato Relish; Sussex Free Range Egg Mayonnaise, Mustard Cress (GF); Cornish Brie & Chuckleberry (GF)

Something Simple Sandwich Lunch

£17.75 per person

Selection of Sandwiches as above (1½ rounds per person)

(Gluten Free Bread available on Request) (Can be meat, fish or vegetarian only on request)

Fairfield Farm Crisps (GF)

Mini Cheddars (V)

Salami Bites (GF) *(Vegetarian alternative available on request)*

British Yogurt & Soft Fruit Pot

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

Not So Simple Lunch

£19.75 per person

Selection of Sandwiches as above (1 round per person)

(Gluten Free Bread available on request) (Can be meat, fish or vegetarian only on request)

Coronation Chicken Quail Scotch Egg with Chuckleberry Relish *(Vegetarian and GF alternative available on request)*

Chickpea & Fine Herb Fritter, Cauliflower, Pistachio & Tarragon Salad (G/F), Piccaleekee Sauce (Ve)

Beer Sticks (GF) *(Vegetarian alternative available on request)*

Mini Cheddars (V)

Fairfield Farm Crisps (GF) (Ve)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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Farmer's Special Lunch (For parties of 5 and over)

£23.50 per person

Selection of Sandwiches (1 round per person) (*Gluten Free Bread available on request*)
(*Can be meat, fish or Vegetarian only on request*)

Coronation Chicken Egg Halves with Chuckleberry Relish (GF)

or

Quail Scotch Egg with Piccaleeke Dip (*Vegetarian and GF alternative available on request*)

Chef's choice of Regional Cheeses with Artisan Crackers and Club Chutney (*Can be Vegetarian only on request*)

Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll (*GF available on request*)

Chickpea & Fine Herb Fritter, Cauliflower, Pistachio & Tarragon Salad (G/F), Piccaleeke Sauce (Ve)

Mini Cheddars (V)

Beer Sticks (GF) (*Vegetarian alternative available on request*)

Fairfield Farm Crisps (GF) (Ve)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

Farmers Club Ploughman's Buffet (For parties of 10 and over)

£26.00 per person

Artisan Bread Selection, Butter (GF available on request)

Farmers Club Piccalilli and Chutney (Ve)

Devonshire Cured Sliced Meat Selection, Coppacola, Bresaola, Salami (GF)

or

Chickpea & Fine Herb Fritter, Cauliflower, Pistachio & Tarragon Salad (G/F), Piccaleeke Sauce (Ve)

Highland Venison & Yorkshire Pork Pie

or

Vegetable Pasties (V) (*GF available on request*)

Hot Smoked Hampshire Trout and Sussex Cross Goats Cheese Tart (*GF available on request*)

or

Goats Cheese & Char-grilled Broccoli Tart (V) (*GF available on request*)

Weald Smoked Chicken (GF) (*Vegetarian alternative available on request*)

Chef's choice of 4 Regional Cheeses (GF) (*Vegetarian alternative available on request*)

Cauliflower, Pistachio and Tarragon Salad (Ve) (GF) (CN)

Coleslaw and Garden Salads (V) (GF)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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Farmers Club Ploughman's Hot Buffet (For parties of 10 and over)

£28.50 per person

Free Range Chicken, Leek & Mushroom Pie (*Vegetarian and GF alternative available on request*)

Vegetable Pastie (V) (*GF available on request*)

Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll (*GF and vegetarian available on request*)

Woodland Mushroom and Herb Rice Crumbed Bites (V) (GF)

Coronation Chicken Egg Halves with Chuckleberry Relish (GF) (*Vegetarian available on request*)

Potato, Waterloo Cheese and Onion Bake (V) (GF)

Farmers Club Piccalilli, Chutneys and Relishes (V) (GF)

Garden Salad (V) (GF)

Cauliflower, Pistachio and Tarragon Salad (V) (GF) (CN)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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FORK BUFFET – £32.50 per person

(For parties of 10 and over)

Please choose either the hot or cold buffet from below in multiples of 10.

Hot Buffet Option

Farmers Club Fisherman`s Pie (G/F)

Suffolk Pork Belly, Spiced Butterbean Stew, Herb Dressing (G/F)

Pearl Barley, Celeriac and Roasted Roots Risotto Cakes (V)

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Honey & Mustard Roasted Roots (G/F)

Cauliflower Cheese

Braised Red Cabbage (G/F)

Garden Salad (G/F)

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British Red Wine Pear & Almond Bakewell Tart, Vanilla Custard

Chocolate & Cobnut Cheesecake (Ve)(CN)

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

Newby Tea Selection, Hej Coffee

Cold Buffet Option

Poached Chalk Stream Trout, Dill Cream Cheese, Woodland Mushroom & Spinach

Coronation Cotswold White Chicken, Toasted Almonds (GF) (CN)

Chickpea & Fine Herb Fritters, Cauliflower, Pistachio & Tarragon Salad (G/F), Piccaleeke Sauce (Ve)

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Coleslaw (GF)

Garden Salad (GF)

Dressed Pearl Barley, Shallot Puree & Watercress Relish (GF)

Pistachio Nut, Cauliflower & Pomegranate Salad (GF) (CN)

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British Red Wine Pear & Almond Bakewell Tart, Vanilla Cream

Chocolate & Cobnut Cheesecake (Ve)(CN)

Newby Tea Selection, Hej Coffee

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

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AFTERNOON TEA

(PLEASE NOTE THE SERVING IS FOR A MINIMUM OF 4 PERSONS)

**A GLUTEN FREE AFTERNOON TEA IS ALSO AVAILABLE ON REQUEST
FOR A MINIMUM OF 4 PERSONS**

£23.50 per person

Selection of Sandwiches to include:

Smoked Salmon, Lemon Dill Cream Cheese

Steak & Caramelised Onion Relish

Cornish Brie & Chuckleberry (V)

Free Range Sussex Egg Mayonnaise, Mustard Cress (V)

Freshly Baked Savoury & Fruit Scones

Clotted Cream

Onion Relish

Tiptree Preserves

Selection of Homemade Cakes

Selection of Newby Teas and Hej Coffee

Add a Glass of Lanson Pere et Fils Champagne or Chapel Down English Sparkling wine

£11.00 per person

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