



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

AUTUMN INTO WINTER 2023

Autumn into Winter 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

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.)

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, 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*)
Woodland Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve)
Shetland Mussels, Ale Garlic Cream & Parsley (G/F) (*for parties up to 10*)
Beetroot Tartar, Ox Tongue in Mustard Jelly, Horseradish Cream (G/F) & Toasts
Grimsby Smoked Haddock Souffle, Glazed Fish Cream Sauce
Homage to the Autumn Squash (G/F) (V)
Wood Pigeon, Cumbrian Chicken Mousse (G/F), Dressed Pearl Barley, Shallot Puree & Watercress Relish
Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing, West Sussex Cress (G/F) (CN)
Chalk Stream Trout, Seaweed Crust, Fennel, Honey & Mustard Dressing (G/F)

Additional To Begin Options

London Cure Scottish Smoked Salmon, Caper Berries (GF) 	£19.50 pp
Pan Fried Scallops, Bacon & Apple Black Pudding, Parsnip Puree (<i>for parties up to 20</i>)	£16.50 pp
Bread Rolls with Main Course	£1.75 pp

FEAST - £25.00 per person

Pan Fried Hake, Roast Kohlrabi, Charred Carrots & Pea Cream (G/F)
Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Keta (G/F)
Farmers Club Fisherman`s Pie, Garden Salad (GF) (*for parties up to 10*)
Suffolk Pork Belly, Squash Puree, Lentils & Smoked Bacon, Apple & Turnip Salad, Pickled Cabbage (G/F)
Native Partridge, Braised Red Cabbage & Butter Roast Swede, Blackberries (G/F)
Celeriac Sheets, Mushroom and Tomato Stew, Old Winchester, Truffle Cream, Butter Fried Crumb (V)
Pearl Barley, Celeriac and Roasted Roots Risotto, Creamed Spinach & Parsnip Crisps (V)

CLUB FAVOURITES – £25.00 per person

Chicken Leek and Mushroom Pie, Seasonal Greens & Mustard Mash (*Minimum numbers of 10*)
Shepherd`s Pie, Seasonal Vegetables (*Minimum numbers of 10*)
Steak, Kidney and Mushroom Pudding, Seasonal Vegetable Selection (*Minimum numbers of 10*)

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, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

Additional To Feast Options

Suffolk Duck, Garlic Cream Potato Cake, Roast Root Puree, Sweet Cherries (GF)	£30.50 pp
Lemon Sole, Samphire & Brown Shrimps, Capers & Potato, Lovage Cream (G/F)	£30.00 pp
Venison, Pearl Barley & Celeriac Risotto, Creamed Spinach & Venison Pastie	£30.50 pp
Caramelised Lamb, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (G/F)	£32.00 pp
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli (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 side per person

Garlic Cream Potato Cake
Roast Potatoes
Mustard Mash
Spiced Butterbean Stew
Creamed Spinach
Honey & Mustard Roasted Roots
Cauliflower Cheese
Braised Red Cabbage
Seasonal Vegetable Selection

INDULGENCE - £11.00 per person

Oxford Brandy Preserved Kent Apricot Tart, Yogurt Ice Cream & Apricot Glaze
British Red Wine Pear Trifle, Caramelised Ginger & Almond Crisps (GF) (CN)
Preserved Kent Cherry Crumble, Vanilla Custard Sauce (GF)
Chocolate & Cobnut Cheesecake (Ve)(G/F) (CN)
East Sussex Rosette Apple Strudel, Somerset Apple Brandy Custard (GF)
Seasonal Fruit Platter (GF) (Ve)
Selection of Water Ices (Ve) & Ice Creams (V) (GF)
Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio and Tarragon (V) (CN)

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

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, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

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*

Goat: Sinodun Hill (V)

Made by Fraser Norton & Rachel Yarrow, Sinodun Hill is a ripened goats' cheese pyramid. Produced using the traditional method of slow lactic coagulation and is then matured for up to 21 days to develop the flavour and texture. The result is a more flavoursome cheese with mellow citrus notes, light nutty edge, and a smooth mousse-like texture. The rind seasonally develops some blue and grey moulds as it ages, which adds to the flavour and character of the cheese.

The Sinodun Hills is the 'proper' name for the Wittenham Clumps in Oxfordshire that stand just above the Earth Trust farm where the goats graze.

Winner of Best New Cheese at the British Artisan Cheese Awards 2017 together with Gold Medals in 2017 and 2018 and a Gold at the World Cheese Awards 2018.

Soft : Tunworth

A very British Camembert produced by Stacy Hedges and Charlotte Spruce of the Hampshire Cheese Company. A soft, white-rinded cheese wonderfully reminiscent of its French cousin. Tunworth is markedly different thanks to the lush grazing of rural Hampshire. Despite being refined and perfected over the years, Tunworth is still made entirely by hand.

The finished cheese has a soft, thin and wrinkled rind, a rich and earthy mushroom fragrance, and a long-lasting sweet and nutty flavour.

Semi hard: Ewe Eat Me (V)

An award winning ewes' milk cheese similar to a young Manchego produced by cheesemaker Alsop & Walker, based near Mayfield in Sussex. Matured for 4 months, this local cheese balances sweet nutty bite with a delicate mellow taste and firm, open texture.

Ewe Eat me is fine example of modern British cheesemaking.

Hard : Double Barrel (U/p)

A modern classic of the British farmhouse cheesemaking, made by Simon Jones and team at Ulceby Grange, Alford, Lincolnshire

Matured for between 2 and 3 years, Double Barrel is selected for its rich, strong, savoury taste. Perfect for people who love their cheese to have a really big flavour.

During cheesemaking, the Curd is "cheddared" and passed through a chip mill, resulting in a somewhat crumbly textured cheese. It is however also very smooth, similar to Swiss Emmentaler.

Under the natural rind, the dense firm paste has a full fruity, nutty and sharp flavour that is very long and complex.

Blue: Blue Cloud (V)

Made in the Dairy at Lodgelands Farm, Balcombe Estate in West Sussex where the milk from the Norwegian Red-Holstein Cows only travels 10 yards to the cheese making facilities.

Here Chris produces a cheese inspired by his Mentor who made a similar style at Clouds farm in Kenya.

A mild, creamy blue made in small batches by hand from a single herd to create a cheese that is not too dissimilar to the well-known Gorgonzola style.

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, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

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

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, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

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
Aquaculture		
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

“Simply cooked, seasonal, quality British food.”

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, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)