



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

SUMMER into AUTUMN 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

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) (DF)

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

Potted Chalk Stream Trout & Dill Cream Cheese, Trout Caviar (GF) (*for parties up to 20*)

Twice Cooked Club Souffle, Light Mustard & Old Winchester Cream Glazed Sauce (V)

Suffolk Ham Hock Terrine, Celeriac, Mustard Seed & Raisin Relish, Herb & Caper Emulsion (CN)


Cold Pressed Carrot Cake, Mustard Seed & Ginger Dressing, Lime & Lemongrass Cream (Ve) (CN)

Soused South Coast Mackerel, Saffron Pickled Allotment Vegetables, Mackerel & Horseradish Cream (GF)

Devon White Chicken & Air Dried York Ham, Bunny Carrots (GF)

Goats Curd & Soda Bread Set Cream, Bloody Mary Sorbet (V)

Additional To Begin Options

London Cure Scottish Smoked Salmon, Caper Berries (GF& DF)  £19.50 pp

Pan Fried Scallops, Fennel & Charred Orange (GF) (*for parties up to 20*) £16.50 pp

Baked Devilled Dorset Crab, Dressed Samphire & Crab, Soda Bread £12.75 pp

6 x Carlingford Oysters, Natural with Lemon & Shallot Vinegar (DF) (*for parties up to 20*) £24.00 pp

Bread Rolls with Main Course £1.75 pp

FEAST - £27.00 per person

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

Hampshire Chalk Stream Trout, Cauliflower Puree, Smoked Bacon & Beans, Red Wine Sauce (GF)

Pearled Spelt, Beetroot & Goats Curd Risotto, Kohlrabi & Golden Beet Salad (V)

Pork Neck Rib Eye, Smoked Aubergine, Roast Cumin Carrot (GF)

Cornish Hake, Wilted Spinach, Red Pepper, Tomato & Basil Stew

Bacon Wrapped Cumbrian Chicken, Black Pudding Mousse, Celeriac Puree, Hispi Cabbage,
Butter Dressed Herb Salad

Quinoa Stuffed Aubergine, Red Pepper & Home Dried Tomato Relish, Courgette & Apple Balsamic (V & GF)

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CLUB FAVOURITES - £27.00 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, Honey Roast Roots, Seasonal Greens (*Minimum numbers of 10*)

Additional To Feast Options

Loomswood Duck, Pickled Cherries, Pak Choi & Courgette Ribbons £33.00 pp

Cornish Sole, Popcorn Prawn, Seaweed Butter Sauce & Wilted Chard £29.50 pp

Herdwick Lamb Rump, Charred Baby Gem Lettuce, Broad Beans, Pink Fir Potatoes, Watercress & Pumpkin Seed Relish (GF) £35.00 pp

West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Seasonal Carrots and Greens (*Minimum numbers of 10*) £39.50 pp

West Country Native Breed Roast Rib Eye (GF), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (*Minimum numbers of 10*) £44.00 pp

SIDES - £4.00 per person

Seasonal Vegetable Selection

Pink Fir Potatoes, Rosemary Butter

Hispi Cabbage

Courgette, Red Pepper & Tomato Relish

Pak Choi, Watercress & Pumpkin Seeds

Runner Beans & Sweet Shallots

Roast Cumin Carrots

INDULGENCE - £11.00 per person

Baked Cheesecake, Chichester Grown Blueberry & Black Treacle Compote (GF)

Strawberry & Vanilla Crisp Pastry Sandwich, Silky Chocolate Cream

West Sussex Raspberries & Pinwheel Oat Cranachan Trifle (GF)

Gooseberry Egg Custard Tart, Gooseberry Sorbet

Herefordshire Summer Berry Pudding, Clotted Cream (can be GF and/or VE on request)

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

Additional Savoury Option

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

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CHEESE SELECTION FROM THE BRITISH ISLES

Cheese plate with a selection of 3 cheeses - £12.00 per person

Sharing cheese platter with a selection of 5 cheeses - £17.00 per person

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

Rushmore

Sharpham Rushmore was serendipitously created when the farmer mistakenly poured goat's milk into the same tank as cow's milk. Determined to avoid waste, the team of cheesemakers continued to produce cheese with the mixed milk to see how it would taste. Delighted with their accidental invention, this cheese was packaged up and trialed at Powderham Food Festival 2021 to gauge the public's reaction where it was Instantly a hit. Made with pasteurised milk from jersey cow's and goat's this cheese is refreshing acidity, Rushmore is rich and creamy in flavour with subtle floral sweetness and a lingering finish. (V)

Witheridge Hay

Witheridge is an organic semi-hard cheese that is aged on hay to give it a unique grassy umami flavour. The paste is buttery and rich which leads to strong brothy notes towards the rind and has a pleasant farmy finish. The first time Witheridge was entered for an award, it won three stars with Great Taste. Most recently it has won Supreme Champion at the Virtual Cheese Awards 2024. Witheridge has the strength of a mature cheddar, but the sweetness and umami notes of an Alpine cheese. (P)

Westcombe

One of only three cheeses classed as 'Artisan Somerset Cheddar' by Slow Food UK, Westcombe Cheddar a handcrafted, traditional clothbound cheddar made from unpasteurised milk in the hills of East Somerset. Aged for 12 -18 months in a specially made hillside cellar, the Cheddar has a deep brothy flavour and mellow lactic tang. Notes of hazelnut, caramel and citrus come through on the long, smooth breakdown. It's known locally as a 'five mile cheddar', as you're still tasting it five miles down the road! (U/P)

Perl Wen

Made by Carwyn Adams on his family farm in Carmarthenshire using pasteurised organic cow's milk and formed in cast iron moulds, some dating back to 100 years. Perl Wen is a glorious and unique cross between a traditional Brie and a Caerffili. Caws Cenarth in Carmarthenshire use their farmhouse Caerffili recipe as a starting point for Perl Wen (the Welsh for 'White Pearl'), which gives its soft centre a fresh citrus flavour with a hint of sea salt. (V)

Highmoor

Produced by Rose Grimond and her team at Nettlebed Creamery, Highmoor is their supple washed rind cheese, not dissimilar to the classic French cheeses of Livarot and Pont L'Eveque. Made using organic whole milk from their own dairy herd the curd is hand ladled and drained to produce a firmer paste that breaks down over the 5 weeks it is matured. Washed frequently it develops the orange-rind associated with these 'washed-rind' cheeses and rich flavours. (P)

Shorthorn Blue

Produced in small batches in Skipton using pasteurised organic milk from Acorn Dairies Shorthorn herd. A wonderfully rich and buttery blue, with notes of savoury saltiness and a subtle caramel undertone with a real depth of flavour which lingers and melts in the mouth. (V)

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PROVENANCE

AGRICULTURE

COUNTY

MILEAGE TO CLUB

Aubrey Allen	Warwickshire	93.9
Castle Farm	Kent	22
Chapel Farm	Gloucestershire	100.4
Charles Martell & Sons Ltd	Gloucestershire	137.0
Colworth Farm	West Sussex	83.2
Cornish Sea Salt Co	Cornwall	278.4
E. A Williams	London	2.7
Fairfields Farm	Essex	66.6
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
Harvey & Brockless	London	3.2
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
Lishman`s of Ilkley	Yorkshire	212.5
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Lodgelands Farm	West Sussex	48.8
London Smoke & Cure	London	6.1
Long Clawson Dairy	Leicestershire	122.6
Loomswood Farm	Suffolk	94.6
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
Old Mead Nursery	West Sussex	63.9
Rectory Farm	West Sussex	74.4
Ringden Farm	East Sussex	51.3
Roughway Farm	Kent	31.6
Sauce Shop	Nottinghamshire	127.2

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PROVENANCE Continued

AGRICULTURE	COUNTY	MILEAGE TO CLUB
Shepherds Purse Cheeses Ltd	Yorkshire	264.2
Snowdonia Cheese Company	Gwynedd	247 .2
Silver Spoon Sugar	Cambridgeshire	94.0
St Margarets Farm	Suffolk	117.1
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
Torri Nursery	West Sussex	63.9
Ulceby Grange	Lincolnshire	153.8
Weald Smokery	East Sussex	53.8
Westlands	Worcestershire	119
White Lake Cheese Co	Somerset	124.2
Windmill Hill Fruits Ltd	Herefordshire	126.4
Aquaculture		
BG Fish Ltd	London	3.7
Carlingford Oysters	County Louth, Ireland	448.3
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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