



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING DINING MENU- 2025

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.

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.

For your selection please choose the following:

<i>Starter</i>	<i>Main Course</i>	<i>Dessert</i>
1 Meat	1 Meat	1 Sweet Dessert
1 Fish	1 Fish	1 Cheese option
1 Vegetarian	1 Vegetarian	

Specific dietary requirements need to be considered when making menu choices.

Time Guideline

Two weeks prior to the event:

Menu and expected numbers to be advised.

One week prior to the event:

Starter, main and dessert selection to be confirmed as well as confirmation of the wine/beverage choice. *(Thereafter it will be Chef's and F&B Manager's choice)*

Seating plan to be confirmed. *(Thereafter, our team will create a seating plan in order to cater for dietary needs (allergy))*

Final number of attendees to be submitted including all dietary needs. *(No changes will be accepted thereafter)*

Two days prior to the event:

Any changes are subject to additional charges where applicable and the menu will be Chef's choice.

STARTERS

Meat & Poultry:

Smoked Duck, Duck Liver Mousse, Red Wine Poached Pear, Grapes & Chicory, Broken Cobnuts (N, E, D, M, Su)	£14.50
Cumbrian Chicken Ballotine, Dressed Pearl Barley, Shallot Puree & Watercress Relish (E, D, M, Su, G)	£11.00
Yorkshire Bresaola, Capers & Tomato, Anchovy Mayonnaise, Tomato Toasts (Minimum of 8) (F, E, M, Su, G)	£12.50
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli (E, D, M, Su, G)	£11.00
Rabbit & Ham Hock Terrine, Green Vegetable Salad, Black Garlic Emulsion (Multiples of 5) (N, So, D, C, Su)	£11.00
Guinea Fowl & Smoked Suffolk Ham Hock Terrine, Beet Salad, Apple Balsamic Dressing (Multiples of 5) (C, M, Su)	£11.00
Game Terrine, Celериac, Poached Raisin & Cobnut Dressing (Seasonal, October to February) (Multiples of 5) (N, E, C, Su, G)	£11.00
Maple Glazed Bacon, Black Garlic Mayonnaise & Apple Jelly (E, C, M, Su)	£11.00

Fish & Shellfish:

Chalk Stream Trout & Scottish Salmon Pate, Pickled Cucumber, Slaw Remoulade (F, D, E, M, Su)	£11.00
Salmon Scotch Egg, Smoked Scottish Salmon & Pickled Cucumber (F, E, D, M, Su, G)	£13.00
Smoked Mackerel Pate, White Wine/ Cider Jelly, Apple Salad, Toast (F, D, M, Su, G)	£11.00
Scottish Smoked Salmon, Caper Berries (F, Su)	£14.00
Forman`s London Cure, Scottish Smoked Salmon, Caper Berries (Multiples of 14) (F, Su)	£18.50
Dressed Crab, Compressed Watermelon (E, S, M, Su, G)	£13.00
Devilled Dorset Crab & Snowdonia Cheese Bake (F, E, S, D, M, Su, G)	£13.00

Allergen Code:

P = Peanut. N = Nuts. Se = Sesame Seeds. Mo = Molluscs. F = Fish. E = Eggs. So = Soy Bean. S = Shellfish. D = Dairy.
C = Celery. M = Mustard. Su = Sulphites. L = Lupin. G = Gluten.



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 (N).

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

STARTERS CONTD.

Vegetarian & Vegan:

Asparagus with Poached Hens Egg, Green Pod Salad (April to June) (E, So, D, Su)	£12.00
Roast Root Vegetable Terrine, Pistachio Nut Cauliflower & Pomegranate (Ve) (Multiples of 5) (N)	£11.00
Leek in the Garden, Egg Tartar, Roast Beetroots & Olive Crumb (V) (Multiples of 5) (E, D, C, M, Su, G)	£11.00
Smoked Shitake Mushroom Parfait, Pickled King Oyster Mushrooms (So, E, D, Su)	£12.00
Soup of the Day (C)	£11.00
Cold Pressed Carrot Cake, Mustard Seed & Ginger Dressing, Lime & Lemongrass Cream (Ve) (C, M, Su)	£11.00

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MAIN COURSES

Meat & Poultry:

Pork Belly, Barley & Beetroot Risotto, Butternut Squash, Pork Cracker (D, C, Su, G)	£27.00
Smoked Pork Collar Steak, Baked Apple & Butter Mash, Roast Cabbage (D, C, Su)	£27.00
Pork Tomahawk Woodland Mushroom Cream, Parsnips & Apple Mash (D, C, Su)	£27.00
Caramelised Lamb Neck Fillet, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (C, D, Su)	£32.00
Lamb Rump, Seasonal Vegetable Stew, Courgette Laces, Mint Relish (C, D, Su)	£32.00
Shepherd`s Pie, Seasonal Vegetables (Minimum 10) (F, C, D, Su)	£27.00
Native Breed Single Muscle Beef Rump, Crushed Potatoes, Seasonal Greens, Shallot Crisps (Minimum 5) (D, C, Su)	£30.00
Native Breed Single Muscle Beef, Butter Mash & Garden Vegetables (Minimum 5) (D, C, Su)	£30.00
Steak, Kidney & Mushroom Pudding, Honey Roast Roots, Seasonal Greens (Minimum 10) (D, C, M, Su, G)	£27.00
Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Seasonal Carrots & Greens (Multiples of 5) (D, E, C, M, Su, G)	£39.50
Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (Multiples of 10) (D, E, C, Su, G)	£44.00
Venison Haunch, Braised Faggot, Glazed Carrots & Red Cabbage, Pickled Walnut (Oct to Feb) (N, D, C, Su, G)	£32.00
Venison Haunch, Spelt Grain & Celeriac Risotto, Creamed Spinach & Venison Pastie (N, D, C, Su, G)	£32.00
Duck Breast, Broccoli Puree, Pickled Watermelon, Cured Egg Yolk (E, D, C, Su)	£29.00
Chicken, Leek & Mushroom Pie, Buttered Mash, Seasonal Greens (Minimum 10) (D, E, C, M, Su, G)	£27.00
Chicken Breast, Honey & Mustard Almond Crumb, Roast Cauliflower, Rich Liver & Pepper Sauce (N, E, D, C, M, Su)	£27.00
Guinea Fowl, Creamed Leeks, Buttered Mash, Tarragon & Mushrooms (Minimum 6) (D, C, Su)	£29.00
Native Partridge, Braised Red Cabbage, Butter Roast Swede & Blackberries (Oct to Feb) (D, C, Su)	£30.00



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Fish:

Chalk Stream Trout with Tomato & Red Pepper Butterbean Stew, Herb Dressing & Caviar (F, C, Su)	£27.00
Lightly Smoked Stone Bass, Colcannon Mash, Grated Confit Egg Yolk (F, E, D, C, M, Su)	£30.00
Hake with Chicory, Crushed Potatoes, Broccoli, Hazelnuts & Apricot Puree (N, F, E, D, Su)	£27.00
Butterflied Sea Bass, Seasonal Vegetables & Butter Sauce (F, D, C, Su)	£30.00
Skate Wing, Crushed Potatoes, Broccoli & Crispy Caper Butter Sauce (F, D, Su)	£27.00
Pollock with Leek & Potato Cake, Seasonal Vegetables (F, D, C, Su)	£27.00
Farmers Club Fish Cake, Creamed Leeks & Fried Capers (F, D, E, Su, G)	£27.00
Lemon Sole, Wilted Spinach, Truffle Potato Dumplings, Vermouth Cream (F, E, D, Su, G)	£30.00

Vegetarian & Vegan:

Tomato & Red Pepper Stew, Soft Cheese & Herb Dumplings, Seasonal Vegetables (E, D, C, Su)	£27.00
Swede & Prune Bake, Squash & Roots, Piccalilli Sauce (Ve) (C, Su, G)	£27.00
Stuffed Courgette, Red Pepper Quinoa & Caper Salad, Courgette Puree & Pepper Sauce (Ve) (N, C, Su)	£27.00
Humble Pie, Buttered Mash, Seasonal Vegetables (D, C, M, Su)	£27.00
Seasonal Vegetable Open Pasta, Pak Choi, Cheese & Chive Cream (E, D, C, Su, G)	£27.00
Pearl Barley, Celeriac & Roasted Roots Risotto, Creamed Spinach & Parsnip Crisps (Ve) (C, Su, G)	£27.00
Quinoa Stuffed Aubergine, Red Pepper & Home Dried Tomato Relish, Courgette & Apple Balsamic (Ve) (Su)	£27.00

SIDES - £4.00

Seasonal Vegetable Selection (D), Seasonal Greens (D), Wilted Spinach (D), Creamed Spinach (D),
Buttered Mash (D), Truffled Mash with Chives (D), Cauliflower Cheese (D),
Broccoli & Toasted Almonds (N,D), Butter Glazed Carrots (D)

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DESSERTS - £11.00 per person

Buttermilk & Honey Set Cream, Poached Rhubarb, Seville Orange, Stem Ginger (D, Su)
Burnt Butter & Hazelnut Slice, Caramelised Pear, Vanilla Cream (N, E, D, G)
Chocolate & Hazelnut Cheesecake, Chocolate Crumble & Caramelised Hazelnuts (Ve) (N)
Caramelised Pear Set Cream, Juniper Poached Pear, Whey Cheese Cream (D)
Chuckleberry Sponge Roll, Vanilla Sauce & Fruit Compote (E, D, G)
Caramelised Yogurt Cambridge Cream, Cherry Compote, Oat Biscuits (E, D)
Coffee, Caramel & Hazelnut, Royal Pastry Crown (N, E, D, G)
Strawberry and Vanilla Custard Cream Tart, Strawberry Cream (June to Sept) (E, D)
Raspberry & Pinwheel Oat Cranachan Trifle (June to Sept) (D)
Selection of Water Ices (Ve) & Ice Creams (V)

Savoury Option

Welsh Rarebit Crumpet, Celeriac and Raisins (F, E, D, C, M, Su, G) £6.95 pp

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CHEESE SELECTION FROM THE BRITISH ISLES

Please ask for details of current cheeses served

Cheese plate with a selection of 3 cheeses (D, C, Su) £12.00 pp

Sharing cheese platter with a selection of 5 cheeses (D, C, Su) £17.00 pp

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

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



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