



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING

REFRESHMENTS AND WORKING PARTY OPTIONS - 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.

Time Guideline

Ten days prior to the event:

Menu and expected numbers to be advised.

Four days prior to the event:

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.

BREAKFAST SELECTION (MINIMUM ORDER OF 8)

Full English Breakfast: £19.50 per person

Bacon (Su), Classic Sausage (Su, G)
Free Range Egg (Su), Fried Mushrooms (Su, G)
Clonakilty Black Pudding (Su, G), Overnight Tomatoes,
Hash Browns, Baked Beans,
Toasts (So, G) (*GF Available on Request*), Butter (D), Tiptree Marmalade & Preserves
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 (So), Sausage (Su)
Fried Mushrooms, Overnight Tomatoes,
Hash Brown. Baked Beans. MacSween Haggis(G)

Vegetarian Add on Option: Free Range Egg (E)

Toasts (So, G) (*GF Available on Request*), Plant Based Butter (N), Tiptree Marmalade & Preserves
Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice
Newby Tea Selection, Hej Coffee

Fish Option - £12.50 per person

Grimsby Smoked Haddock (F), Poached Free Range Egg (E), Parsley Sauce (D, G)

Continental Breakfast: £12.50 per person

Cold Slices of British Gammon, Chicken and British Mild Cheddar Cheese
Cereal Selection (G) (*GF Available on Request*) with Dairy & Plant Based (So, N) Milks
Freshly Baked Pastries (N, G)
Yogurt Jar with Granola (N, G) & British Berries, Fresh British & Continental Fruits
Toasts (So, G) (*GF Available on Request*), Butter (D), Tiptree Marmalade & Preserves
Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice
Newby Tea Selection, Hej Coffee

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.

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

WORKING PARTY OPTIONS

A Sandwich Selection (So, G) will be produced from the following range unless requested otherwise:

Fish: Smoked Salmon, Lemon Pepper Cream Cheese. Atlantic Prawn Marie Rose. Chalk Stream Trout, Dill Creamed Goats Cheese.

(F Su)

(D)

(S, F, Su, E)

(F, Su)

(D)

Meat: Suffolk Ham & Piccaleeke. Coronation Chicken. Chicken & Coleslaw.

(M, Su)

(E, M)

(E, M)

Vegetarian: Barbers 1833 Mature Cheddar and Jack's Club Chutney. Free Range Egg Mayonnaise, Mustard Cress.

(D)

(M, Su)

(E, M)

Cornish Brie & Chuckleberry.

(D)

Something Simple Sandwich Lunch

£17.75 per person

Selection of Sandwiches (So, G) as above (1½ rounds per person)

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

Crisps (VE) & Mini Cheddars (V)(D, G)

Honey and Mustard Chipolatas (Vegetarian alternative available on request) (M, Su, G)

Freshly Squeezed Orange or English Apple Juice

Homemade Flapjack (D)

Selection of Newby Teas & Hej Filter Coffee

Not So Simple Lunch

£19.75 per person

Selection of Sandwiches (So, G) as above (1 round per person)

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

Coronation Chicken Scotch Egg Halves with Chuckleberry Relish (E, D, G)

(Vegetarian and GF alternative available on request)

Welsh Rarebit Crumpet, Celeriac and Raisin (F, E, D, M, Su, G)

Honey and Mustard Chipolatas (M, Su, G) (Vegetarian alternative available on request)

Crisps (Ve) & Mini Cheddars (V)(D, G),

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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

£23.50 per person

Selection of Sandwiches (So, G) (1 round per person) (Gluten Free Bread available on request)

(Can be meat, fish or Vegetarian only on request)

Coronation Chicken Scotch Egg Halves with Chuckleberry Relish (E, D, G)

Chef's choice of Regional Cheeses (D) with Artisan Crackers (G) and Club Chutney (M, Su)

(Can be Vegetarian only on request)

Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll (E, D, Su, G) (GF available on request)

Welsh Rarebit Crumpet, Celeriac and Raisin (F, E, D, M, Su, G)

Crisps (Ve) & Mini Cheddars (V)(D, G)

Honey and Mustard Chipolatas (M, Su, G) (Vegetarian alternative available on request)

Homemade Flapjack (D)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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FORK BUFFETS

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

£26.00 per person

Artisan Bread Selection (D, G), Butter (D) (GF available on request)

Farmers Club Piccalilli (M, Su) and Chutney (Ve)

British Sliced Meat Selection, Gammon (Su) and Chicken

or

Welsh Rarebit Crumpet, Celeriac and Raisin (F, E, D, M, Su, G)

Highland Venison & Yorkshire Pork Pie (D, E, Su, G)

Vegetable Pasties (V) (D, E, G) (GF available on request)

Hot Smoked Hampshire Trout and Rosary Goats Cheese Tart (F, D, E, G)

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

Cauliflower, Pistachio and Tarragon Salad (Ve) (N, Su)

Coleslaw (V)(E, M, Su) and Garden Salads (V)(C)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

Farmers Club Fork Buffet (For parties of 10 and over)

£32.50 per person

Hot

Farmers Club Fisherman's Pie (F, D, Su, S, C)

Smoked Pork Collar (C, Su), Spiced Butterbean Stew, Herb Dressing

Humble Pie, Buttered Mash, Seasonal Vegetables (D, C, M, Su)

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Honey & Mustard Roasted Roots (M) (Hot or Cold)

Minted Seasonal Potatoes

Seasonal Vegetables

Cold

Chalk Stream Trout, Dill Cream Cheese, Mushroom & Spinach Wellington (F, E, D, G)

Coronation Chicken, Toasted Almonds (N, E, M)

Swede and Prune Bake, Squash & Roast Roots, Homemade Piccalilli Sauce (Ve) (C, SU, G)

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Coleslaw (V)(E, M, Su)

Garden Salad (V) (C)

Pistachio Nut, Cauliflower & Pomegranate Salad (Ve)(N, Su)

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Dessert

Chef's choice of 1 Hot and 1 Cold Dessert from Seasonal Menu

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 PARTIES OF 4 AND OVER)

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

£23.50 per person

Selection of Sandwiches (So, G) to include:

Smoked Salmon, Lemon Dill Cream Cheese (So, F, D, G)

Suffolk Ham and Piccaleeke (So, Su, G)

Cornish Brie & Chuckleberry (V) (D, So, G)

Free Range Egg Mayonnaise, Mustard Cress (V) (E, So, M, G)

Freshly Baked Savoury & Fruit Scones (D, G)

Clotted Cream (D)

Onion Relish (Su)

Tiptree Preserves

Selection of Homemade Cakes (E, D, G)

Selection of Newby Teas and Hej Coffee

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

£12.00 per person

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REFRESHMENTS AND ADDITIONAL EXTRAS

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
Borders Biscuits (G) (GF Available on Request)	£0.75 per person
Freshly Baked Pastries (N, G)	£1.90 per person
Fruit Selection (minimum of 4)	£1.20 per person
Greek Style Yoghurt (D) with British Berries or Honey and Granola (G) (May Contain Nuts)	£1.90 per person
Dry Cured Bacon Rolls (So, D, G) (GF Available on Request)	£5.95 per person
Classic Pork Sausage Roll (E, Su, G) (GF Available on Request)	£5.95 per person
Free Range Egg Roll (V, E, G) (GF Available on Request)	£4.95 per person
Toasted Teacakes (G) with Butter (D), Tiptree Preserves	£2.20 per person
Two Toasted Crumpets (G), Butter (D), Tiptree Preserves or Peanut Butter	£2.20 per person
Homemade Fruit Scones (D, G), Clotted Cream (D) and Strawberry Jam	£3.00 per person
Homemade Fruit Cake (E, D, G)	£3.00 per person
Sponge Cakes (minimum of 8 people) (E, D, G)	from £24.00

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