



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING DINING MENU- WINTER 2026

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.

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)*

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.

For your selection, please choose a set menu from the following for your party:

Menu A - £55.00 per person

Please choose one option from each course

Roast Beetroot, Smoked Vegan Cream Cheese Frizze and Caramelized Walnut (N, Su, M) (VG)

Smoked Salmon, Celeriac Remoulade, Lemon Dressing (F, C, M, E, Su)

Confit Chicken and Ham Hock Terrine with Club Piccalilli (Su, M)

Roast Pheasant, Creamed Cabbage, Fondant Potato, Thyme Gravy (D, Su, C)

Pan Fried Hake, Creamy Leek, Crushed New Potato, Samphire and Seaweed Butter (F, D)

Pearl Barley and Quinoa Superfood Salad, Kasundi Cauliflower, Butternut Squash,
Baby Spinach and Honeyed Coconut Yoghurt (M, G) (VG)

Sticky Toffee Pudding, Earl Grey Dates and Custard (D, E, G)

Rum Spiced Roast Pineapple, Mango Sorbet, Guava Gel, Coconut Crisp (VG)

Vanilla Pannacotta, Spiced Plum Compote, Gingerbread (D, G, E)

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

Menu B - £65.00 per person

Please choose one option from each course

Chicken Liver Parfait, Gingerbread, Green Apple and Treacle (G, E, Su, D)

Chalk Stream Trout Pastrami, Horseradish and Potato Salad (F, M, Su)

Salad Of Roast Artichoke, Goats Curd, Green Beans and Buttered Walnuts (D, N) (V)

Braised Beef Cheeks, Horseradish Mash, Shallot, Mushroom and Bacon (C, Su, M)

Gilt Head Bream, Baby Beets, Jerusalem Artichoke, Black Cabbage (F)

Butternut Squash and Lentil Wellington, Crushed Roots, Seasonal Vegetables (G) VG

Sticky Clementine Sponge, Vanilla Custard and Ginger Tuille (G, E, D)

Creme Brulee with Blackcurrant Sorbet and Shortbread (G, E, D)

Vegan Chocolate Mousse, Berry Compote and Raspberry Sorbet (VG)

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



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.

Menu C - £75.00 per person

Please choose one option from each course

Hand Picked Dorset Crab, Pink Grapefruit Jelly, Baby Leaves (S, D)

Butternut Squash Gnocchi, Feta Cheese, Swiss Chard, Honey and Hazelnut Butter (G, D, N) (V)

Game Keeper Scotch Egg, Spiced Plum Chutney (G, E, Mu, Su)

Beef Wellington, Mashed Potato, Seasonal Vegetables, Red Wine Jus (G, Su, D, C)

Pan-Fried Salmon with Truffled Root Vegetables, Spinach and Sherry Jus (C, Su, F)

Wild Mushroom Risotto, Spinach Winter Truffle Cream (D) (V)

Dark Chocolate Mousse Cake, Brandied Kent Cherries (G, D, E, Su)

Apple and Quince Crumble Cake, Granny Smith Ice Cream, Custard, Apple Crisp (G, E, D)

Coconut and Chia Seed Pudding, Tropical Salsa, Mango Crisps (VG)

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

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)	£13.00 pp
Cheese plate with a selection of 5 cheeses (D, C, Su)	£19.00 pp
Sharing Cheese platter with a selection of 3 cheeses (minimum of 10)	£13.00 pp
Sharing Cheese platter with a selection of 5 cheeses (minimum of 10)	£19.00 pp

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

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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