



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING

REFRESHMENTS AND WORKING PARTY OPTIONS – 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.

Time Guideline

Ten days prior to the event:

Catering requirements 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

Full English Breakfast: £24.50 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) - £24.50 per person

Plant Based Bacon (So), Sausage (Su)
Roast 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

Continental Breakfast: £20.00 per person

A selection of pastries:
Croissants, Raisin Scrolls, Pain au Chocolate
Coconut and Chia Seed Pudding with Tropical Salsa
Granola and Berry Crunch Pots
Muesli Bars
Fresh Fruit Salad
Bacon Bap
Crushed Avocado on Sourdough with Whole Grains
Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice
Newby Tea Selection, Hej Coffee

Full English and Continental Breakfast - £29.50 per person

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

WORKING PARTY OPTIONS

Sandwich Lunch

Option 1 - £18.00 per person

Selection of Sandwiches (1½ rounds per person)

(Gluten Free Bread available on Request)

All served on a selection of sliced breads from our artisan baker

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

Coronation Chicken and Watercress (G, E, M)

Egg Mayonnaise, Mustard Cress (G, M, E)

Suffolk Ham & Piccaleekee (G, Su, M)

Barbers 1833 Mature Cheddar and Jack's Club Chutney (G, M, D)

Option 2: £23.00 per person

Selection of Sandwiches (1½ rounds per person)

(Gluten Free Bread available on Request)

All served on a selection of rolls and sliced breads from our artisan baker

Bacon, Lettuce, Tomato (G, Su)

Tuna Mayonnaise, Shallots, Rocket (G, F, E)

Chargrilled Chicken & Coleslaw (G, E)

Cheddar Cheese, Gherkins, Tomato, Spinach, Mayonnaise (G, Su, E, D)

Hummus, Roast Peppers, Cucumber, Mixed Leaves (G, Se)

Option 3: £28.00 per person

Selection of Sandwiches (1½ rounds per person)

(Gluten Free Bread available on Request)

All served on a selection of gourmet rolls sliced breads from our artisan baker

Rib Eye Ciabatta, Red Onion Jam, Watercress (G, Su,)

Roast Chicken, Buffalo Mozzarella, Tomato, Guacamole Wrap (G, D,)

Atlantic Prawn Marie Rose, Rocket Brown Roll (G, S, E,)

Roast Vegetable, Red Pesto, Basil, Balsamic Focaccia (G, D, Su)

Chalk Stream Trout, Dill, Fennel & Mustard Mayonnaise on Rye (G, D, F, E, M)

All above menu options are served with the following:

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

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

Homemade Flapjack (D)

Seasonal Fresh Fruit Platter

Selection of Newby Teas & Hej Filter Coffee

Freshly Squeezed Orange or English Apple Juice

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

£38.00 per person

Selection of Sandwiches (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)
Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll (E, D, So, G) (*GF available on request*)
Welsh Rarebit Crumpet (E, M, D, G) Celeriac and Raisin (E, M)
Mini Cheddars (V) & Crisps (Ve)
Honey and Mustard Chipolatas (M, Su, G) (*Vegetarian alternative available on request*)
Homemade Flapjack (D)
Seasonal Fruit Platter
Freshly Squeezed Orange or English Apple Juice
Selection of Newby Teas & Hej Filter Coffee

FARMERS CLUB FORK BUFFET (for parties of 10 and over)

Menu 1

£38.50 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

Poached Chalk Stream Trout, Dill Cream Cheese, Mushroom & Spinach (F, E, D, G)
Coronation Chicken Toasts, Roasted Almonds (N, E, M)

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Coleslaw (E, M)
Garden Salad (C)

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Dessert

Apple and blackberry crumble with custard (G,D,E)
Seasonal fruit platter

Newby Tea Selection, Hej Coffee
Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

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FORK BUFFET MENU 2

£45.50 per person

Hot

Poached Salmon, Dill, Celeriac Remoulade (F, D, C, M, E)
Roasted Lamb Rump, Plum Tomato, Marjoram Gratin (G, D, Su)
Saffron, Leek Tartlet, Fine Herbs (G, E, D)

Honey & Mustard Roasted Roots (M)
Minted Seasonal Potatoes
Seasonal Vegetables

Cold

Green Beans, Quail Eggs, Cherry Tomato, Black Olives, House Dressing (E, M, Su)
Char Grilled Vegetable, Pecorino, Balsamic Reduction (D, Su)

Pickled Artichoke, Mackerel Salad (F, Su, C)
Young Leaves, Vegetable Crisps, Mustard Dressing (G, C, M, Su)

Dessert

Blood Orange Cambridge Cream, Campari Jelly (D, E)
Pear Tart, Lavender, Pistachio Anglaise (G, E, D, N)
Seasonal Fruit Platter

Newby Tea Selection, Hej Coffee
Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

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REFRESHMENTS AND ADDITIONAL EXTRAS

Newby Tea or Hej Coffee	£3.50 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	£3.00 per 75cl bottle
Borders Biscuits (G) (GF Available on Request)	£1.00 per person
Freshly Baked Pastries (N, G)	£2.40 per person
Fruit Selection	£1.40 per person
Dry Cured Bacon Rolls (SO, D, G) (GF Available on Request)	£6.95 per person
Classic Pork Sausage Roll (E, SU, G) (GF Available on Request)	£6.95 per person
Free Range Egg Roll (V, E, G) (GF Available on Request)	£5.95 per person
Homemade Fruit Scones (D, G), Clotted Cream (D) and Strawberry Jam	£3.50 per person
Homemade Fruit Cake (E, D, G)	£3.50 per person

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Some of our dishes may contain nuts.

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