



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING DINING MENU- SPRING INTO SUMMER 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. <i>(Thereafter it will be Chef's and F&B Manager's choice)</i> Seating plan to be confirmed. <i>(Thereafter, our team will create a seating plan in order to cater for dietary needs)</i> Final number of attendees to be submitted including all dietary needs. <i>(No changes will be accepted thereafter)</i>
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 - £57.50 per person

Please choose one option from each course

Pea, Mint and Spring Onion Falafel with Cumin Yoghurt (VG)

Glazed Mackerel, Cucumber, Spring Onion Sesame and Pickled Ginger (Se, G, Su, So)

Braised Ham Hock, New Potato, Quails Eggs and Club Mustard (E, Su, Mu)

Braised Chicken Breast, Spring Vegetables, Tarragon Consommé (E, C, Su)

Pan Fried Bream, Shaved Fennel, Citrus Salad, Watercress Purée (F)

Risotto From The Farm, Courgette, Carrot, Cherry Tomato, Basil (D, Su)

Eton Mess with Berries, Meringue and Vanilla Cream (D, E)

Elderflower Jelly, Berries, Lime Sorbet

Key Lime Pie, Tropical Fruit Sorbet (G, E, D)

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

Menu B - £65.00 per person

Leek Terrine, Roast Beetroots & Olive Crumb (G, Su)

Smoked Salmon, Soused Red Onion, Capers, Lemon Dressing on Rye (F, G, Su)

The Farmers Club Scotch Egg, Piccalilli, Bitter Leaves (E, G, Su, Mu)

Roast Pork Chop, Wild Mushrooms, Spring Greens, Tarragon Sauce (Mu, D)

Seabass, Asparagus with Tomato and Herb Sauce Vierge (F)

Celeriac and Lentil Wellington, Crushed Roots, Seasonal Vegetables (G, C) (VG)

Apple Tart Tatin with Granny Smith Sorbet and Apple Crisps (D, G)

Sherry Trifle with Sponge, Custard, Raspberries and White Chocolate (G, E, D, So)

Roasted Peaches with Lemon Thyme Elderflower Sorbet and Macadamia Nut Granola (D, N)

Selection of Newby Teas & 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

Cornish Crab with Avocado and Gazpacho (S, Su, F)

Sticky Short Ribs, Watermelon Salad, Radish (So, Su, Se)

Grilled Asparagus, Poached Egg and Truffle Hollandaise (Su, E, D)

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

Spiced Salmon, Grilled Scampi, Mango, Pickled Vegetable Noodle, Curried Beurre Blanc (Su, D, S, F)

Ricotta Gnocchi with Peas, Broad Beans Marjoram, Pecorino Parsley Pesto (D, E, Su)

Dark Chocolate Mousse with Salted Caramel (So, D, G, E)

Raspberry and Pistachio Opera Cake, Raspberry Sorbet (N, E, D)

Coconut, Chia Seed Rhubarb Fool with Gingernut Crumble (G) (VG)

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

Additional Options on Request

Chateaubriand

Market price

Yellow fin tuna

Market price

Lobster

Market price

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

Cheese plate with a selection of 5 cheeses (D, C, Su)

£17.00 pp

Sharing Cheese platter with a selection of 3 cheeses (minimum of 10)

£12.00 pp

Sharing Cheese platter with a selection of 5 cheeses (minimum of 10)

£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*

Allergen Code:

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



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