



THE FARMERS CLUB
ESTD LONDON 1842

CONFERENCE AND BANQUETING

REFRESHMENTS AND WORKING PARTY OPTIONS – Spring 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: £26.50 per person

Bacon (SU), Classic Sausage (SU, G)
Free Range Egg (Su), Fried Mushrooms (Su, G)
Stornaway 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) - £26.50 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 & Coffee

Continental Breakfast: £22.00 per person

A selection of pastries:
Croissants, Raisin Scrolls, Pain au Chocolate

Coconut and Chia Seed Pudding with Strawberry 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 & Coffee

Full English and Continental Breakfast - £32.50 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 - £20.00 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 & Piccalilli (G, Su, M)

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

Option 2: £25.00 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: £32.00 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

Roast Beef, Red Onion Jam, Watercress (G, Su,)

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

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

Roast Vegetable, Red Pesto, Basil, Balsamic (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)

Seasonal Leaf Cherry Tomato, Cucumber and Club Mustard Dressing (M, Su)

Rhubarb and Custard Blondies (G, So, E, 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)

£38.50 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*)

Farmers Club Fish Cakes, Tartare Sauce (F, G, E, Su)

Leek and Cheddar Quiche (E, M, D, G)

Seasonal Leaf Cherry Tomato, Cucumber and Club Mustard Dressing (M, Su)

Rhubarb and Custard Blondies (G, So, E, D)

Seasonal Fruit Platter

Mini Cheddars (V) & Crisps (Ve)

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

£42.00 per person

Hot

Farmers Club Fish Cakes with Tartare Sauce (F, Su, E, G)

Stuffed Corn Fed Chicken Supreme with Sweetcorn Puree and Roasted Leeks (C, D, E)

Chickpea Fritter, Cracked Wheat & Pomegranate Salad (G, Su, E)

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Minted New Potatoes

Seasonal Vegetables (D)

Cold

Smoked Mackerel Pate with Cucumber Pickle on Sourdough Toast (F, Su, G, D)

Ham Hock and Guinea Fowl Terrine with Piccalilli (Su, M)

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Coleslaw (E, M)

Garden Salad (C)

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Dessert

Buttermilk Pannacotta, Strawberries and Meringue (D, E)

Seasonal Fruit Platter

Newby Tea Selection & Filtered Coffee

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

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FORK BUFFET MENU 2

£49.00 per person

Hot

Grilled Salmon with Cucumber and Caper Salsa Verde (F, Su, M)

Roasted Pork Tomahawk Steak, Fennel and Potato Gratin, Thyme Jus, Rhubarb Chutney (C, D, Su)

Leek and Cheddar Quiche (G, E, D, M)

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Minted Jersey Royals Potatoes (D)

Seasonal Vegetables (D)

Cold

Char grilled Asparagus, Pecorino, Balsamic Reduction (D, Su)

Smoked Chicken Avocado and Mozzarella Melts (G, D, Su)

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Seasonal Leaf, Cucumber and Club Mustard Dressing (Mu, Su)

Heirloom Tomato and Basil Salad with Croutons and Balsamic Dressing (G, Su)

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Dessert

Blueberry Cheesecake (G, E, D)

Seasonal Fruit Platter

Newby Tea Selection, Filtered Coffee

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

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REFRESHMENTS AND ADDITIONAL EXTRAS

Newby Tea or Filtered Coffee	£3.90 per person
Freshly Squeezed English Apple Juice	£13.00 per jug
Freshly Squeezed Orange or Pink Grapefruit Juice	£13.00 per jug
Farmers Club Still and Sparkling Purified Water	£3.20 per 75cl bottle
Borders Biscuits (G) (GF Available on Request)	£1.20 per person
Freshly Baked Pastries (N, G)	£2.70 per person
Fruit Selection	£1.70 per person
Dry Cured Bacon Rolls (SO, D, G) (GF Available on Request)	£7.95 per person
Classic Pork Sausage Roll (E, SU, G) (GF Available on Request)	76.95 per person
Free Range Egg Roll (V, E, G) (GF Available on Request)	£6.95 per person
Homemade Fruit Scones (D, G), Clotted Cream (D) and Strawberry Jam	£4.00 per person
Homemade Fruit Cake (E, D, G)	£4.00 per person

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Some of our dishes may contain nuts.

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