



THE FARMERS CLUB
ESTD LONDON 1842

Seasonal Banqueting Menus Autumn/Winter (October 2019 - January 2020)

*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.*

LUNCH & DINNER

Please select **ONE** dish for your whole party from To Begin, Feast, Indulgence
and/or your Cheese Selection

TO BEGIN

Homemade Soup of the Day (GF)	£7.50
Crumbed Somerset Trickle, Lavender Honey & Candied Walnuts (V)	£8.25
Smoked Quail & Ham Ballotine, Celeriac & Roast Cobnuts (GF)	£8.25
Cotswold Chicken Press, Brown Leg Mayonnaise, Pickled Jerusalem Artichoke (GF)	£8.25
Beetroot Medley, Quail Egg & Spiced Dorset Apple Balsamic (V) (GF)	£7.75
Chalk Stream Trout & Cured Cod Terrine, Dorset Crab & Crayfish	£10.00
London Cure Scottish Smoked Salmon, Caper Berries and Lemon (GF)	£11.50
Farmers Club Scotch Egg, Piccalilli Relish <i>(for parties up to 25)</i>	£8.00
Old Winchester Cheese Souffle, Squash Puree, Mustard Cream Sauce (V) <i>(for parties up to 25)</i>	£10.00
Duck Liver Mousse, Parsley & Tarragon Set Cream, Sherry Jelly, Onion Seed Bun	£8.50
Cured Meat Platter	£11.00
<i>(Orange Glazed Ham, Chiltern Coppa and Wild Fennel Salami, Dorset Blue Vinny & Fig Salami, Hartgrove Coppa, Sweet & Hot Pepper Scotch Egg, Blue Vinny, Ham & Garden Pods Tart)</i>	
Forman & Sons Smoked Fish Platter	£13.50
<i>(Hot Smoked Trout, Garden Pea & Goats Cheese Tart, Keta, Kipper Scotch Egg, Cod's Roe Spread, Smoked Salmon, Wiltshire Smoked Eel & Dried Salmon Crisp)</i>	



All our prices include VAT. A 7.5% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

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

(GF denotes Gluten-free, V denotes Vegetarian)

FEAST

Wiltshire Pheasant, Caraway Red Cabbage, Mung Bean & Apple Salad	£18.50
Pan-Roast Sea Bass, Steamed Seasonal Vegetables, White Chocolate & Pickle Ginger Butter (GF)	£19.50
Salsify & Woodland Mushroom Ribbons, Crumbed Young Buck & Walnuts (V) (GF)	£17.50
Smoked Halibut, Marrowfat Peas, Woodland Mushrooms & Smoked Sausage	£21.75
Goosnargh Duck, Ginger Chicory, Beetroot and Quince, Duck Crisp	£19.75
Spiced Suffolk Pork Neck, Porridge Oats Mash, Sweet Heritage Carrots	£17.75
Highland Estate Venison, Swede & Prune Bake, Sprouts, Pickled Kohlrabi & Burnt Apple (GF)	£20.00
West Country Lamb, Squash & Madeira Soaked Currants, Kale Crisps (GF)	£20.00
Salisbury Plain Partridge, Smoked Sausage & Confit Leg Faggot, Braised Sweet & Sour Cabbage	£21.50
Swede & Prune Bake, Squash & Roast Roots, Piccalilli Sauce (V) (GF)	£17.50
Salmon, Crushed Potato, Brown Crab & leeks, Blood Orange Dressing (GF)	£19.50
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli (minimum numbers of 10)	£32.00
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Fried Onion Potatoes, Seasonal Vegetables (minimum numbers of 10)	£30.00

CLUB FAVOURITES: Minimum numbers of 10

Shepherd's Pie, Seasonal Vegetables	£17.50
Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens	£17.50
Steak and Kidney Pudding, Roast Seasonal Vegetables	£17.50

SIDES – ALL AT £3.75 PER SIDE PER PERSON

Rosemary Scented Pink Fir Apple Potatoes
 Roasted Roots
 Seasonal Vegetable Selection
 Cauliflower Cheese
 Sweet & Sour Braised Cabbage
 Caraway Red Cabbage
 Porridge Oats Mash
 Cobnut Sprouts



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INDULGENCE – ALL AT £8.20 PER DESSERT

Lemon Curd & Tarragon Set Cream (GF)

Burnt Butter & Ginger Treacle Tart, Camomile & Honey Ice Cream

Poached Pears & Cream, Candid Ginger Syrup (GF)

Stuffed Baked Apple Wellington, Craken Crumb & Whisky Custard

Pistachio & White Chocolate Layer Cake, Poached Clementines

Seasonal Fruit Platter (GF)

Tea, Coffee, Chef's Treats

£2.70

KENT AND SUSSEX CHEESE SELECTION

Cheese Plate as a Third Course*

£10.00

Sharing Cheese Platter as a Fourth Course*

£9.00

**All Cheese Boards Include Your Selection of Cheeses from Kent and Sussex, Millers Damsels Artisan Biscuits, Quince Jelly and Grapes*

Lord London

A semi-soft bell-shaped cheese, Made by Arthur Alsop Nick Walker in the heart of the East Sussex Countryside, a clean citrus tasting cheese with a natural creaminess. Edible skin with a light white dusting, Made from pasteurised cow's milk. (V). Winner of Bronze at the International Cheese Awards 2010.

Duddleswell

A high fat sheep's cheese made at the High Weald Dairy in West Sussex. Matured for 5 months. It is a richly flavoured cheese with a slightly acidic taste underlined by sweet and buttery notes. A tasting of the cheese reveals a sweet, caramel tang accentuated by hints of Brazilian nuts and fresh hay. The natural rind of the cheese formed during maturation, is edible. (V) Winner of Gold at the International Cheese Awards 2010.



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Charlton Cheddar

Goodwood Home Farm is one of the largest lowland, mixed organic farms in the UK, sited on the South Downs National Park. A hard, hand-made cheese that is prepared using milk from Goodwood's Dairy Shorthorn cattle and made in Goodwood's own cheese room under the guidance of the expert artisan cheesemaker, Christopher Vowles. Cloth-bound matured to provide an intense farmhouse flavour.

Edward Tew

Founded in June 2013, Blackwoods Cheese Company in Kent produce raw milk soft cow's cheese. Made by hand using as little intervention as possible, this cheese is named after a British convict who was transported to Australia in the 1800s for stealing cheese. Beneath the rind the smooth paste has savoury malty flavour to it. Named Supreme Champion at the 2019 Artisan Cheese Awards.

Kentish Blue

An unpasteurised young blue cheese with a firm but moist texture. It has gentle smooth flavours on the first bite developing into a long-lasting pleasant aftertaste. Handmade by Steve and Karen Reynolds on their family run farm in the heart of the Kent countryside. The milk is only from their own farm assured, closed herd of Holstein Friesian cows which gives it a unique taste. (V)

Smoked Mayfield

A fantastic golden, semi-hard cheese from the makers of the Lord London. With a soft & fruity flavour, and holes throughout. Made from cow's milk this cheese has a creamy, sweet and nutty taste, aged for five to seven months and then lightly cold smoked to retain the taste of the original Mayfield cheese. (V)



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PROVENANCE

Agriculture

Supplier	County	Mileage to Club
Alfred Sole & Son	Cambridgeshire	63.8
Alsop & Walker	East Sussex	61.2
Aubrey Allen	Warwickshire	110
Bagborough Farm	Somerset	124
Black Bow Farm	Lancashire	221.2
Blackwoods Cheese Co	Kent	44.5
Chiltern Charcuterie	Buckinghamshire	36.5
Dorset Dairy Co	Dorset	121.7
Droitwich Saltworks	Worcestershire	117.6
Duchess Farms Ltd	Hertfordshire	32
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Elveden Farms	Norfolk/ Suffolk	83.6
Everleigh Farm Shop Ltd	Dorset	83.8
Flourish Bakery	London	8.3
Francis & Sons	Lincolnshire	135.4
Goodwood Home Farm	West Sussex	64.6
Greenham Quail	East Sussex	67.7
G's	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
Haygrove	Herefordshire	131.7
High Weald Dairy	West Sussex	52.9
Holly Farm	Worcestershire	115.35
Honeyrose Craft Bakery	London	9.7
Kent & Fraser	London	9.7
Kingcott Dairy	Kent	54.6
Lake District Farmers	Cumbria	290.2
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	114.7
Longley Farm	Yorkshire	210.9
Lyburn Farmhouse Cheese Makers	Wiltshire	89.6
Manor Farm	Suffolk	90.59
Netherend Dairy	Gloucestershire	133.5
Parrish Farms	Bedfordshire	49.3
Potash Farm	Kent	39.1
Red Star Growers	Worcestershire	119.7
Silver Spoon Sugar	Cambridgeshire	94.0

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Supplier	County	Mileage to Club
Swainsom House Farm	Lancashire	237.2
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	London	6.1
The Bread Factory	London	8.75
The Garlic Farm	Isle of Wight	90.2
The Real Cure, Hartfield Farm	Dorset	113.7
Tiptoe Farm	Northumberland	350.7
Udale Speciality Foods Ltd	Lancashire	256.4
Weald Smokery	East Sussex	53.85
Westlands	Worcestershire	119
Woodhall's Charcuterie	Lancashire	210.7

Aquaculture

BG Fish Ltd	London	3.7
H Forman & Sons 	London	6.2
Mowi Scotland Ltd	Fife	439.8
Portland Shellfish Ltd	Dorset	142.3
Shield Foods	London	15.5



= Protected Geographical Indication

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