



THE FARMERS CLUB
ESTD LONDON 1842

Seasonal Banqueting Buffet Menus ***(January - April 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.*

REFRESHMENTS

Tea or Coffee	£2.00 per person
Tea, Coffee, Biscuits	£2.50 per person
Freshly Squeezed Orange or Apple Juice	£12.00 per jug
Apple and Cherry Juice	£3.00 per 25cl bottle
Unlimited Farmers Club Still and Sparkling Purified Water	£2.00 per person

LITTLE EXTRAS

Freshly Baked Pastries and Croissants	£1.30 per person
Bacon Rolls	£4.95 per person
Yoghurt Jar with Granola and Herefordshire Berries	£2.50 per person
Fruit Bowl for 10 people	£20.00

BREAKFAST

English Breakfast:	£12.50 per person
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Bacon, Cumberland Sausage, Tomato, Egg, Hash Browns, Mushrooms

Artisan Toasts, Marmalades and Jams

Tea, Coffee, Fruit Juice

Continental Breakfast:	£7.50 per person
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Artisan Toasts, Marmalades and Jams

Cereal Bowl with Milk and Fresh Fruit

Fresh Pastries, Tea, Coffee, Fruit Juice



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Farmers Club Ploughman's Buffet (For parties of 10 and over) £19.00 per person

Artisan Cottage Bread

Farmers Club Piccalilli and Chutney

Mrs King's Melton Mowbray Pork Pie

Tender Stem Broccoli and Blue Cheese Tart

Chef's choice of Regional Cheeses

Orange Glazed Ham

Pork and Black Pudding Sausages

Orange or English Apple Juice, Coffee, Tea

Farmer's Special Lunch (min numbers of 5) £17.50 per person

Selection of Sandwiches, Wraps and Rolls

Chicken Skewers, Peanut Dip

Roast Salmon, Garden Pea & Goats Cheese Tart

Chef's choice of Regional Cheeses, Artisan Biscuits

Cocktail Cumberland Sausages

Mini Cheddars

Real Cure Beer Sticks

Wasabi Nuts

Orange or English Apple Juice, Tea, Coffee

Not So Simple Lunch £13.75 per person

Selection of Sandwiches, Wraps and Rolls (1 round per person)

Quail Scotch Egg

Goats Cheese and Garden Pea Tart (v)

Real Cure Beer Sticks

Mini Cheddars

Wasabi Nuts

Orange or English Apple Juice, Tea, Coffee

Something Simple Lunch £11.50 per person

Selection of Sandwiches, Wraps and Rolls (1 ½ rounds per person)

Real Cure Beer Sticks

Mini Cheddars

Orange or English Apple Juice, Tea, Coffee



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OPTIONAL EXTRAS - £2.50 EACH
(MINIMUM ORDER OF 4 OF EACH ITEM)

Cold:

English Garden Salad (GF)
Quinoa and Roast Cauliflower, Toasted Seeds
Coleslaw

Hot:

Chips
Spicy Potato Wedges (GF)
Shot of Soup (V)

SWEET EXTRAS

Fruit Scones, Devon Clotted Cream and Strawberry Jam	£2.60 per person
British Homemade Cakes	£2.60 per person
Apple and Walnut Cake	£2.60 per person
Toasted Teacakes	£2.40 per person
Crumpets	£2.40 per person
Fruit Bowl for 10 people	£20.00

AFTERNOON TEA

Selection of sandwiches with vegetarian options	£20.00 per person
Freshly baked savoury scone with butter and onion relish	
Freshly baked fruit scone with Devon clotted cream and preserves	
Chef's selection of cakes	
Selection of teas and coffees	
Add a Glass of Lanson Champagne	£10.00 per person



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COCKTAIL BITES

Cocktail Bites for parties of 6 and over

£2.50 per item per person

SAVOURY

Fish

- Basil Cone, Salmon & Keta (C)
- Scallop Marshmallow, Squash Puree (C)
- Crispy Smoked Haddock Kedgeree Cake, Piccalilli Sauce (H)
- Chalk Stream Trout, Cream Cheese & Beetroot Toast (C)
- Seaweed Cone, Dorset Crab & Orange (C)
- Pepper Dust Whitebait, Straw Potato Chips (H)

Meat

- Mini Angus, Feta & Onion Burger, Brioche Bun & Tomato Relish (H)
- Chicken Liver Mousse, Onion Toast, Fig Chutney (C)
- Highland Venison Sausage Roll, Cranberry Jam (W)
- Chicken, Ham & Tarragon Mayonnaise Tart (C)
- Pulled Pork Croquettes, Sweet Whisky Dip (H)
- Oxtail Yorkshire Pudding, Horseradish Cream (H)
- Steak and Chip (H)

Vegetarian

- Cauliflower, Hazelnut & Truffle Rosher (C)
- Root Vegetable Press, Apple Chutney (H)
- Seasonal Vegetable Soup (H)
- Potato Dumpling, Walnuts & Blue Cheese (H)
- Woodland Mushroom Tart, Quail Egg & Tarragon Glaze (C)
- Mushroom, Truffle & Potato Puffs (H)
- Charcoal Tart, Beetroot Tartar & Cream Cheese (C)
- Old Winchester Cheese Scones, Spiced Fruit Chutney (W)

Indulge

- Lemon Meringue Pie (C)
- White Chocolate & Raspberry Cheesecake (C)
- Bakewell Tart (W)
- Brandy Snap (C)
- Fruit Tart (C)

(H DENOTES HOT AND C DENOTES COLD)



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FORK BUFFET

Fork Buffet – for parties of 10 and over

£28.00 = 2 Main Dishes & Sides plus 1 dessert

£38.00 = 3 Main Dishes & Sides plus 1 dessert

(Hot Dishes)

Fish

Hampshire Chalk Stream Trout, Mustard, Mussel & Spicy Sausage Cream

Seaweed Buttered Potatoes

Broccoli Florets

Grimsby Smoked Haddock, Egg & Light Curry Sauce

Saffron Scented Braised Rice

Marrowfat Peas & Woodland Mushrooms

Cornish Hake, Blood Orange Dressing

Creamed Leeks

Crushed Potato & Dorset Crab

Farmers Club Fish Pie

Garden Salad

Sparling Butter Carrots

Meat

Highland Estate Venison Casserole

Carrot & Swede Puree

Rosemary Scented Pink Fir Potatoes

Suffolk Pork Meatballs, Spicy Sausage Casserole

Braised Red Cabbage

Potato Wedges

Cotswold Chicken, Woodland Mushroom Cream

Savoury Rice

Roasted Roots

Moroccan Style Slow-Cooked West Country Lamb

Apricot & Almond Cous-Cous

Glazed Carrots & Honey Parsnips

West Country Beef, Ale & Mushroom Pie

Horseradish Mash Potato

Buttered Cabbage



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Roast Pork Belly, Apple Sauce & Crackling

OR

Slow Cooked Lamb Neck Fillet, Mint Sauce

Roast Potatoes

Seasonal Vegetable Selection

Yorkshire Pudding

Vegetarian

Crumbed Somerset Trickle, Woodland Mushroom Cream

Apricot & Almond Cous- Cous

Glazed Carrots & Honey Parsnips

Humble Pie, Pearl Barley & Roots in Cream Sauce

Horseradish Mash

Buttered Cabbage

Squash & Seasonal Roots, Spiced Coconut Cream, Mango Sauce

Onion Fritters

Savoury Rice

Additional Hot Sides: @ £2.00 per cover, minimum of 10 portions per item

Seaweed Buttered Potatoes

Broccoli Florets

Apricot & Almond Cous-Cous

Glazed Carrots & Honey Parsnips

Braised Red Cabbage

Potato Wedges

Horseradish Mash

Buttered Cabbage

Saffron Scented Braised Rice

Marrowfat Peas & Woodland Mushrooms

Creamed Leeks

Crushed Potato & Dorset Crab

Savoury Rice

Roasted Roots

Carrot & Swede Puree

Rosemary Scented Pink Fir Potatoes

Onion Fritters

Cold Dishes (All Accompanied with Relishes, Mustards & Chutneys)

Orange Glazed Gammon

Potato Salad, Grain Mustard Dressing

Tomato, Red Onion & Basil Salad



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Coronation Cotswold Chicken

Mango & Coconut Rice

Bean Snips & Grated Hens Egg

Roast West Country Beef Topside

Lentil, Blue Cheese & Tomato Salad

Dressed Green Salad

Weald Smoked Chicken

English Garden Salad

Coleslaw

Scottish Salmon, Cream Cheese, Mushroom & Spinach Pastry

Minted Potatoes

Red Cabbage, Mung Bean & Apple Salad

Goats Cheese, Leek & Mushroom Tart (V)

Bean Snips & Grated Hens Egg

Coleslaw

Additional Cold Sides: @ £2.00 per cover, minimum of 10 portions per item

Minted Potatoes

Red Cabbage, Mung Bean & Apple Salad

Bean Snips & Grated Hens Egg

Coleslaw

Lentil, Blue Cheese & Tomato Salad

Dressed Green Salad

Mango & Coconut Rice

Potato Salad, Grain Mustard Dressing

Tomato, Red Onion & Basil Salad

Desserts

Hot

Baked Rice Pudding, Stewed Herefordshire Berries

Burnt Butter & Ginger Treacle Tart, Camomile & Honey Custard

Baked Apple Crumble, Cracken Crumb, Whisky Custard

Farmers Club Bread & Butter Pudding

Cold

Baked Pear Set Cream, Caramelised Crust

Lemon Tart, Compote of Herefordshire Berries

Regional Cheese Platter

Homemade Chutney, Celery & Artisan Biscuits



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BOWL FOOD *(ideal for cocktail receptions)*

£22.00 for 4 bowls per person. Additional bowls charged at £5.00 each per person

COLD

Wood Pigeon, Caraway Spiced Carrots, Date Jam & Black Pudding

Pulled Suffolk Pork Fritter, Smoked Quail Ballotine, Mustard Mayonnaise & Onion Dressing

Course Cotswold Chicken & Suffolk Ham Pate, Winter Slaw, Bacon & Onion Roll

Farmers Club Quail Scotch Egg, Dressed Radicchio, Piccalilli Relish *(for parties up to 25)*

Chickpea Fritter, Cracked Wheat & Pomegranate Salad, Longley Yogurt (V) (GF)

HOT

Free Range Chicken with Honey & Mustard Almonds, Game & Pepper Sauce, Roast Cauliflower & Celeriac (GF)

Pan-Roast Sea Trout, Sweet Potato Dumplings, Woodland Mushrooms, Anchovy, Rosemary & Garlic Emulsion

Blue Cheese & Walnut Dumplings, Red Wine Poached Pear, Woodland Mushrooms, Celery & Gem Lettuce (V)

Spiced Pork Neck, Braised Baby Gem, Ham Hock & Onion Marmalade, Golden Raisins & Capers

Highland Estate Venison, Hogs Pudding & White Wine Poached Pear

Shepherd's Pie, Seasonal Vegetables

Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens

Homemade Soup of the Day (GF)

SWEET

Rhubarb Bakewell Tart, Pink Pepper Cardamom Ice Cream, Lemon Sorrel Dressing

Chocolate Bread & Butter Pudding, Banana Ice Cream

Pear Crumble Baked Cheesecake, Poached Pear



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PROVENANCE

Agriculture

SUPPLIER	COUNTY	MILEAGE
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
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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