



THE FARMERS CLUB
ESTD LONDON 1842

Seasonal Banqueting Menus (Autumn 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	£1.95 per person
Tea, Coffee, Biscuits	£2.30 per person
Apple and Cherry Juice	£2.65 per 25cl bottle
Orange/Pear/Elderflower or Cloudy Apple Juice	£2.65 per 25cl bottle
Still and Sparkling Bottled Water	£1.00 per 25cl bottle

BREAKFAST (INDIVIDUALLY PACKED)

Selection for Mondays, Wednesdays, Fridays and Sundays £8.75 per person

Sandwich choice of either BLT or Egg & Mushroom (V)
Yogurt Pot with Summer Berries
Wrapped Muffin
Wrapped Cereal Bar
Apple
Apple Juice

Selection for Tuesdays, Thursdays and Saturdays £8.75 per person

Sandwich choice of either Sausage & Mustard or Cream Cheese, Lettuce & Tomato (V)
Yogurt Pot with Honey & Granola
Wrapped Muffin
Wrapped Cereal Bar
Satsuma or Clementine
Orange Juice



All our prices include VAT at the current rate of 5% Please note a 10% 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, CN denotes contains Nuts)

WORKING LUNCH

Something Simple Sandwich Lunch (individually served in a tray for each guest) £10.10 per person

Choice of Sandwich from the following:

Smoked Scottish Salmon; Roast Sirloin and Horseradish Cream; Ham & Piccalilli Relish; BLT;

Coronation Chicken; Smoked Chicken & Coleslaw; Cheese, Tomato & Apple Chutney (V);

Free Range Egg Mayonnaise (V)

Dessert Pot

Wrapped Muffin

Mars/Snickers Chocolate Bar

Crisps/Cheddars

Apple

Apple or Orange Juice

SWEET EXTRAS

Fruit Scones, Devon Clotted Cream and Strawberry Jam £2.20 per person

British Homemade Fruit Cake £2.20 per person

Toasted Teacakes with Jam £2.10 per person

LUNCH & DINNER

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

TO BEGIN

London Cure Scottish Smoked Salmon, Caper Berries £10.10

Farmers Club Scotch Egg, Piccalilli Relish £7.00

Soup of the Day (V) £6.60

Baked Scallops, Smoked Pork Lentils, Fine Vegetables & Coral Butter £11.00

Cotswold Chicken Press, Brown Leg Mayonnaise, Pickled Jerusalem Artichoke £7.50

Old Winchester Cheese Souffle, Squash Purée, Mustard Cream Sauce (V) £9.00

Chalk Stream Trout & Cured Rock Bass Terrine, Dorset Crab & Crayfish £9.00

Crumbed Goats Cheese, Lavender Honey & Candied Walnuts (V) £7.00



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FEAST

Spiced Pork Neck, Porridge Oats Mash, Sweet Heritage Carrots	£15.75
Salsify & Woodland Mushroom Ribbons, Crumbed Young Buck & Walnuts (V)	£15.25
Smoked Cod, Marrowfat Peas, Woodland Mushrooms & Smoked Sausage	£16.50
Merryfield Duck, Ginger Chicory, Beetroot and Quince, Duck Crisp	£17.00
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables (<i>minimum numbers of 8</i>)	£26.50
Salmon, Crushed Potato, Brown Crab & Leeks, Blood Orange Dressing	£17.25
Partridge, Smoked Bacon & Confit Leg Faggot, Braised Sweet & Sour Cabbage	£19.00

CLUB FAVOURITES: Minimum numbers of 10

Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens	£16.00
Shepherd`s Pie, Seasonal Vegetables	£16.00
Farmers Club Fisherman`s Pie, Garden Salad	£16.00
Steak, Mushroom and Kidney Pudding	£16.00

INDULGENCE

Stuffed Baked Apple Wellington, Craken Crumb & Whisky Custard	£7.20
Lemon Curd & Tarragon Set Cream	£7.20
Poached Pears & Cream, Candied Ginger Syrup	£7.20
Tea, Coffee, Chef`s Treats	£2.60

CHEESE SELECTION FROM BRITISH ISLES

Cheese Plate as a Third Course*	£8.90
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**All Cheese Boards Include Your Selection of Cheeses from British Isles, Millers Damsels Artisan Biscuits, Quince Jelly and Grapes*

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