

## Seasonal Banqueting Menus

(Spring/Summer 2021)

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

£2.25 per person

£2.95 per person

Apple and Cherry Juice

Crange/Cloudy Apple/Tomato Juice

£2.65 per 25cl bottle

£2.65 per person

£2.80 per 75cl bottle

# FARMERS CLUB BREAKFAST SELECTION (MINIMUM ORDER OF 2)

£8.75 per person

Platter of Meats and Cheese Croissants and Raisin Pastries Wrapped Muffin Toast and Preserves Orange or Apple Juice Tea/Coffee

## ADDITIONAL EXTRAS

Fruit selection £1.00 per person

Greek Style Yoghurt with Berries or Honey and Granola £1.25 per person



#### **WORKING LUNCH**

#### Something Simple Sandwich Lunch

£10.50 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/Clementine

Apple or Orange Juice

## **SWEET EXTRAS**

Fruit Scones, Devon Clotted Cream and Strawberry Jam

£2.50 per person

£2.50 per person

£2.50 per person

£2.10 per person

## 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

£12.50 per person



## 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)



