

Seasonal Banqueting Menus

Refreshments and Buffet (Autumn/Winter 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.

Please note that due to current supply and delivery issues, menu items may be subject to change.

REFRESHMENTS

Tea or Coffee£2.40 per personTea, Coffee, Biscuits£3.20 per personOrange/Cloudy Apple/Tomato Juice£2.65 per bottleStill and Sparkling Bottled Water£2.80 per 75cl bottle

FARMERS CLUB BREAKFAST SELECTION (MINIMUM ORDER OF 2)

£9.40 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 £1.50 per person



WORKING LUNCH

Something Simple Sandwich Lunch

£14.00 per person

Sandwich selection (1 ½ rounds per person)

Assorted selection consisting of the following:

Smoked Salmon, Lemon Pepper Cream Cheese; Roast Sirloin, Gherkin & Mustard Mayonnaise or Horseradish Cream; Suffolk Ham, Cornish Brie & Cranberry; Free-Range Coronation Chicken; Weald Smoked Chicken, Coleslaw; Bacon, Lettuce & Tomato; Semi Matured Cornish Gouda, Tomato & Homemade Chutney (V); Clarence Court Leghorn Egg Mayonnaise, Mustard Cress (V)

Crisps/Cheddars
Apple/Clementine
Apple or Orange Juice

SWEET EXTRAS

Homemade Fruit Scones, Clotted Cream and Strawberry Jam

£3.00 per person

£3.00 per person

£3.00 per person

£2.20 per person

Two Toasted Crumpets, Cheshire Butter, Peanut Butter

£2.20 per person

FORK BUFFET - FOR PARTIES OVER 10

PLEASE CHOOSE ONE MAIN DISH WITH SIDES

£15.75 per person

HOT MAINS

Fish

Grimsby Smoked Haddock, Egg & Light Curry Sauce Saffron Scented Braised Rice Marrowfat Peas & Woodland Mushrooms

Farmers Club Fisherman`s Pie

Garden Salad Butter Carrots

Meat

Steak, Mushroom & Kidney Pie

Rosemary Scented Pink Fir Potatoes Buttered Greens



All our prices include VAT at the current rate of 12.5% Please note a 10% Service charge will be added to your final bill. Some of our dishes may contain nuts. (GF denotes Gluten-free, V denotes Vegetarian, CN denotes contains Nuts)

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

Suffolk Pork, 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

VEGETARIAN MAINS

Potato & Walnut Dumplings, Poached Pear

Woodland Mushrooms Glazed Carrots & Honey Parsnips

Humble Pie, Pearl Barley & Roots in Cream Sauce

Horseradish Mash Buttered Cabbage

COLD MAIN DISHES (All Accompanied with Relishes, Mustards & Chutneys)

Orange Glazed Gammon

Potato Salad, Grain Mustard Dressing Tomato, Red Onion & Basil Salad

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 Bean Snips & Grated Hens Egg

Goats Cheese, Leek & Mushroom Tart (V)

Bean Snips & Grated Hens Egg Coleslaw



COCKTAIL BITES

Cocktail Bites for parties of 6 and over

£2.70 per item per person

SAVOURY

Fish

Hot

Crispy Smoked Haddock Kedgeree Cake, Piccalilli Sauce Pepper Dust Whitebait, Straw Potato Chips (DF)

Cold

Basil Cone, Salmon & Keta (DF) Scallop Marshmallow, Squash Puree (GF) Chalk Stream Trout, Cream Cheese & Beetroot Toast Seaweed Cone, Dorset Crab & Orange (DF)

Meat

Hot

Mini Angus, Feta & Onion Burger, Brioche Bun & Tomato Relish Highland Venison Sausage Roll, Cranberry Jam Pulled Pork Croquettes, Sweet Whisky Dip (GF) Oxtail Yorkshire Pudding, Horseradish Cream (H) Steak and Chip (GF and DF)

Cold

Chicken Liver Mousse, Onion Toast, Fig Chutney Chicken, Ham & Tarragon Mayonnaise Tart (GF and DF)

Vegetarian

Hot

Root Vegetable Press, Apple Chutney (GF)
Seasonal Vegetable Soup (GF and DF)
Potato Dumpling, Walnuts & Blue Cheese
Mushroom, Truffle & Potato Puffs
Old Winchester Cheese Scones, Spiced Fruit Chutney

Cold

Cauliflower, Hazelnut & Truffle Rosher Woodland Mushroom Tart, Quail Egg & Tarragon Glaze Charcoal Tart. Beetroot Tartar & Cream Cheese



All our prices include VAT at the current rate of 12.5% Please note a 10% Service charge will be added to your final bill. Some of our dishes may contain nuts. (GF denotes Gluten-free, V denotes Vegetarian, CN denotes contains Nuts)

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

INDULGE

Lemon Meringue Pie (GF and DF)
White Chocolate & Raspberry Cheesecake
Bakewell Tart (GF and DF)
Brandy Snap
Fruit Tart (GF and DF)

(GF DENOTES GLUTEN FREE AND DF DENOTES DAIRY FREE)

"Simply cooked, seasonal, quality British food."

