



THE FARMERS CLUB

ESTD LONDON 1842

Seasonal Banqueting Menus

(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.

Please note that due to current market conditions, there may be a fluctuation in the prices quoted on the menu. We will aim to keep you updated on any changes to the pricing.

DINNER MENU

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) (V)	£8.50
Farmers Club Scotch Egg, Dressed Radicchio, Piccalilli Relish <i>(for parties up to 20)</i>	£8.50
London Cure Smoked Scottish Salmon, Caper Berries (GF)	£13.75
Pan Fried Scallops, Caper & Raisin Purée, Roasted Cauliflower, Truffle Leeks <i>(for parties up to 10)</i>	£13.90
White Butter Bean, Millet & Prune Terrine (V)	£8.50
Woodland Mushroom Pate, Pearl Barley & Hazelnut (V)	£8.75
Baked Cheese Soufflé, Rich Cream & Melted Old Winchester (V) <i>(for parties up to 10)</i>	£9.00
Beetroot & Shallot Tart, Goats Curd & Tarragon (V)	£8.50
Shredded Smoked Salmon, Dill Cream Cheese, Pickled Cucumber	£8.25
Smoked Quail & Ham Ballantine, Celeriac & Roast Cobnuts	£9.25



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.

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)

TO FEAST

Merryfield Duck, Ginger Chicory, Beetroot and Quince, Duck Crisp	£20.25
Potato & Walnut Dumplings, Red Wine Poached Pear, Woodland Mushrooms, Celery & Gem Lettuce (V)	£17.25
Suffolk Pork Belly, Celeriac & Soured Cabbage, Crispy Ham Hock Parcel	£19.75
Pheasant, Mushroom, Bacon & Tarragon Sauce	£17.75
Baked Sea Bream, Steamed Seasonal Vegetables, Dill Butter Sauce	£17.75
Humble Pie, Autumn Salad (V)	£17.50
Cotswold Chicken, Mustard Mash, Seasonal Greens	£17.75
Glazed Highland Estate Venison, Ginger & Garlic Sprouts, Pickled Kohlrabi & Burnt Apple	£23.50
West Country Lamb, Lentils & Bacon, Truffle Mash & Roast Roots	£22.50
Scottish Salmon, Crushed Potato, Brown Crab & Leeks, Chive Butter Sauce	£20.50
Farmers Club Fisherman`s Pie, Garden Salad (GF) (<i>maximum of 10 covers</i>)	£19.25
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli (<i>minimum numbers of 10</i>)	£37.00
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (<i>minimum numbers of 10</i>)	£34.00

Additional bread rolls £1.50 per person

CLUB FAVOURITES AT £19.25 EACH (Minimum numbers of 10)

Chicken Leek and Mushroom Pie, Spring Greens and Mustard Mash
Shepherd`s Pie, Seasonal Vegetables

SIDES – AT £3.95 PER SIDE PER PERSON

Rosemary Scented Pink Fir Apple Potatoes
Roasted Roots
Celeriac & Soured Cabbage
Ginger & Garlic Sprouts
Seasonal Vegetable Selection



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INDULGENCE - ALL AT £9.50 PER DESSERT

Rich Chocolate, Charred Orange & Syrup, Frozen Cream

Apple & Spiced Victoria Plum set Cream, Hazelnut & Oat Crumb

Sticky Toffee Pudding, Date & Coffee Puree, Bread Ice Cream & Beef Fat Toffee Sauce

Baked Toasted Hazelnut & Nut Brown Butter Cream Slice, Vanilla Ice Cream

Seasonal Fruit Platter (GF)

Selection of Water Ices & Ice Creams

£7.95

CHEESE SELECTION AT £14.75 per person

Cheese Selection from Cornwall, Devon and Somerset, Artisan Crackers & Club Chutney

**All Cheese Plates Include Your Selection of Cheeses, Millers Damsels Artisan Biscuits, Club Chutney, Celery and Grapes*

Cricket St Thomas Brie is an award-winning British soft cheese produced at The Lubborn Creamery in Somerset. Ripened using traditional methods, the Brie portrays a superior creamy taste and richer consistency. Its mild taste and smooth rind. Made using pasteurised cow`s milk. Suitable for vegetarians.

Pave Cobble cheese is produced at Bagborough Farm in Somerset.

It has a soft and springy texture which becomes meltingly creamy with age. Coated lightly in ash to create the geotrichum rind and leave a very subtle peppery undertone. Initial flavours of sweet cream followed by nutty notes and a soft tasting, rich, opulent and smooth flavour - developing more complexity when aged. Made with unpasteurised sheep`s milk. Suitable for vegetarians

British Cheese Awards - Supreme Champion 2017

Glastonbury Smoked. The Green family have been traditionally producing cheese for four generations on the Somerset levels, in the small village of West Pennard, within sight of the legendary Glastonbury Tor. The Green`s team have used their traditional farmhouse cheddar and mastered the perfect amount of smokiness, producing a rich, delicious taste that is sure to shakeup any classic cheese dish. Made using organic Cow`s milk.



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Helford Blue is a full fat, soft, pale creamy textured blue cheese full of flavour with an edible, colourful, greyish blue rind and a varied blue vein. Produced at Treveador Farm Dairy in Cornwall. This cheese has a 6 week shelf-life, but is enjoyed by some, the more mature it becomes. Made using Pasteurised Cow`s milk. Suitable for vegetarians.

World Cheese Awards - Gold Medal 2014-15

British Cheese Awards – Gold Medal 2016

Quickes Mature Cheddar. Handcrafted using milk from their own grass-fed cows on Home Farm in Devon, the cheese is clothbound and naturally matured, typically for 12-15 months. A rich and buttery cheddar that offers outstanding depth of flavour, which develops as it reaches the back of the palate. Brothy to grassy to caramel notes. Made using Pasteurised Cow`s milk.

World Cheese Awards - Silver Medal 2019

Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio and Tarragon (V) (CN) £7.95

Newby Tea, Coffee, Chef`s Treats £3.20

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