



# THE FARMERS CLUB

ESTD LONDON 1842

## Seasonal Banqueting Menus (Spring 2022)

*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 food prices increases, the Club may be required to make last minute price changes. You will be advised in advance of any price changes that affect your function.*

### LUNCH & DINNER MENU

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

#### TO BEGIN

Homemade Soup of the Day (GF) (V)	£8.95
Farmers Club Scotch Egg, Dressed Radicchio, Piccalilli Relish ( <i>for parties up to 20</i> )	£8.95
London Cure Smoked Scottish Salmon, Caper Berries (GF)	£14.50
Pan Fried Scallops, Butternut Squash, Quinoa, Herb & Apple Salad ( <i>for parties up to 10</i> )	£14.50
Shredded Smoked Salmon, Dill Cream Cheese, Pickled Cucumber	£8.75
Smoked Woodland Pigeon, Sheep`s Curd & Prune Jam, Red Wine Pickled Onion	£9.25
Merryfield Duck, Quail & Cured Ham Terrine, Roast Seasonal Fruit & Pickled Vegetables	£9.75
Dorset Crab & Lobster Souffle, Mustard, Cheese & Shellfish Cream	£13.25
Root Vegetable Press, Pistachio Nut Cauliflower & Pomegranate (G/F) (VE)	£9.25
Crumbed Somerset Trickle, Lavender & Honey Candied Walnuts (V)	£9.25



All our prices include VAT at the current rate of 20% Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

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## TO FEAST

Cotswold White Chicken, Honey Glazed Toasted Almonds, Rich Game & Pepper Sauce, Roast Cauliflower & Celeriac	£21.25
Halibut Supreme, Mushrooms & Raspberry, Dumplings in Red Wine Chicken Sauce, Spring Greens	£25.00
Pan Fried North Atlantic Cod, Chickpea, Mussel & Prawn Stew	£19.50
Glazed Highland Estate Venison, Ginger & Garlic Sprouts, Pickled Kohlrabi & Burnt Apple	£24.75
West Country Lamb, Truffle Potato, Crushed Peas & Mint, Braised Herdwick Hogget Parcel	£24.00
Spiced Pork Neck, Braised Baby Gem, Ham Hock & Onion Marmalade, Golden Raisins & Capers	£21.00
Truffled Potato Cake, Pickled Mushrooms, Charred Leeks & Carrots (G/F) (VE)	£18.50
Farmers Club Fisherman`s Pie, Garden Salad (GF) ( <i>for parties up to 10</i> )	£20.25
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli <i>(Minimum numbers of 10)</i>	£38.95
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables <i>(Minimum numbers of 10)</i>	£35.95
Additional bread rolls	£1.50 per person

### CLUB FAVOURITES AT £19.25 per person

*(Minimum numbers of 10 per pie selected)*

Chicken Leek and Mushroom Pie, Spring Greens and Mustard Mash  
Shepherd`s Pie, Seasonal Vegetables (GF)  
Steak, Kidney and Mushroom Pudding, Honey Roast Roots, Spring Cabbage

### SIDES – AT £3.95 per side per person

English Truffle Mash  
Broccoli & Toasted Almonds  
Spring Greens  
Ginger & Garlic Brussel Sprouts  
Seasonal Vegetable Selection  
Roast Cauliflower & Celeriac



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## INDULGENCE - ALL AT £9.50 PER DESSERT

Goats Cheesecake, Orange & Ginger Curd, Carrot Ice Cream, Rosemary & Caramel Sauce

Chocolate Delicacy with a Roasted Hazelnut Crumb, Caramelised Banana Ice Cream, Fudge, Banana & Rum Purée

Eccles Cake, Dried Fig & Port Chutney, Cote Hill Blue Cheese

Spiced Apple Crumble Tart, Caramelised White Chocolate, Cranberry Sorbet

Buttermilk & Honey Set Cream, Poached Rhubarb, Seville Orange, Stem Ginger, Rhubarb Crisp

Seasonal Fruit Platter (GF)

Selection of Water Ices & Ice Creams (GF) £8.50

Welsh Rarebit: Snowdonia Black Bomber, Spicy Cauliflower with Pistachio and Tarragon (V) (CN) £8.50

Selection of Newby Tea & Hej Filter Coffee, Chef's Treats £3.40

## CHEESE SELECTION AT £15.50 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.

**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**




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## PROVENANCE

Agriculture	County	Mileage to Club
Aubrey Allen	Warwickshire	93.9
Bagborough Farm	Somerset	121.2
Droitwich Saltworks	Worcestershire	117.6
Dorset Shellfish Co	Dorset	108
Duchess Farms Ltd	Hertfordshire	32
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Eversfield Organic	Somerset	129
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
G`s	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
Home Farm	Devon	178.8
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Manor Farm	Somerset	143.3
Nutbourne Nursery	West Sussex	52
Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94
Staples, Marsh Farm	Lincolnshire	142
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	Hampshire	59.9
Treveador Farm Dairy	Cornwall	279.7
Tiptree Farms	Essex	60.9
Udale Speciality Foods Ltd	Lancashire	256.4
Ulceby Grange	Lincolnshire	153.8
Wallstone Farm	Cheshire	176.3
Westlands	Worcestershire	119
<b>Aquaculture</b>		
BG Fish Ltd	London	3.7
H Forman & Sons 	London	6.2
Portland Shellfish Ltd	Dorset	142.3
Stickleback Fish Ltd	Hertfordshire	20.7



= Protected Geographical Indication

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