



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

SUMMER/AUTUMN 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 price adjustments. You will be advised in advance of any price changes that affect your function.

Please select **ONE** dish for your whole party from each course –

To Begin, Feast, Indulgence and/or your Cheese Selection

(If more than one menu choice is required, this can be provided at an additional supplement for parties up to 30.

Please contact us if you would like further information and costs on this.)

TO BEGIN

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)	£17.50
Old Winchester Souffle, Woodland Mushroom Cream (V) (<i>for parties up to 10</i>)	£9.00
Baked English Muffin, Stout Welsh Rarebit & Potted Butter Brown Shrimps	£12.50
Char-Grilled Summer Vegetables, Honey & Lemon Dressing, Creamy Soft Cheese Pearls (V)	£9.00
South Coast Mackerel, Smoked Mackerel Sauce, Cauliflower Grains	£8.50
Homemade Soup of the Day (GF) (V)	£8.95
Cotswold Chicken & Ham Hock Terrine, Blackberry Balsamic, Pickled White Enoki Mushrooms	£9.75

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

Suffolk Pork Tomahawk Cutlet, Baked Shallot, Woodland Mushrooms, Peppercorn Sauce & Thick Cut Chips	£19.50
Cornish Octopus, Burnt Onion Mayonnaise, Sweet Cherry Tomatoes, Red Pepper Relish	£19.50
Loomswood Farm Duck, Cauliflower Three Ways, Candied Pecan Nuts	£23.00
South West Country Lamb Rump, Aubergine Tart, Mint & Hazelnut Dressing	£29.50
West Country Native Breed Single Muscle Beef, Butter Mash & Garden Vegetables (Medium Rare only)	£22.50
Cornish Hake, Light Mustard Cream, Summer Vegetables & Dressed Courgette Ribbons	£19.50
Stone Bass, Pan Fried Chicory, Garden Peas, Cockles & Apricot	£19.50
Woodland Mushrooms, Poached Hens Egg & Baby Spinach, Crisp Pastry Base (V)	£18.50
Farmers Club Fisherman`s Pie, Garden Salad (GF) (<i>for parties up to 10</i>)	£22.00
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli (<i>Minimum numbers of 10</i>)	£30.00
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (<i>Minimum numbers of 10</i>)	£39.50
Additional bread rolls	£1.50 per person

CLUB FAVOURITES AT £20.00 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

Minted Pink Fir Potatoes
Cauliflower & Pecan Salad
Pan Fried Chicory
Seasonal Vegetable Selection
Butter Mash Potato
Wilted Spinach with Minted Hazelnut

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INDULGENCE

Blueberry Arctic Roll, Lemon Curd, White Chocolate Cream	£10.00
Summer Berry Pudding, Clotted Cream	£10.00
Raspberry Trifle Burnt Cream, Raspberry Water Ice	£10.00
Seasonal Fruit Platter (GF)	£10.00
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 Teas & Hej Filter Coffee, Chef's Treats	£3.50

CHEESE SELECTION AT £15.50 per person

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

Duckett`s Aged Caerphilly, Westcombe Dairy, Somerset

A Lovely fresh character with clean lactic tang, followed by flavours of summer grass, raw mushroom and a savoury/umami finish. The real beauty of this cheese is the contrast between the crumbly interior and the softer area towards the rind, it`s almost like two cheeses in one!

Golden Cross, East Sussex

Sweet, soft and delicately 'goaty' and grassy, with an ice-cream like texture. Kevin and Alison Blunt make Golden Cross from the milk of their own goats, which are fed only on pasture or hay (no silage for them!). The recipe is loosely based on the famous Sainte Maure goats' milk log from France, but with a bloomy penicillium candidum coat and slightly firmer paste.

Gold winner at the 2017 Artisan Cheese Awards.

Young Buck, County Down

An outstanding, recent, raw-milk blue cheese from Northern Ireland. An interesting take on an ancient blue cheese recipe, Young Buck cheese is traditionally-made and hand-ladled to produce a rich, lingering flavour.

Yarlington, Kingstone Dairy, Gloucestershire

Akin to the French Classic, Reblochon, and is washed in a brine solution although the last two washes are in a brine/cider solution. This washing really wakes up the bacteria on the rind leading to the complex flavours ranging from salty vegetables, to marmite, through to butter and even a slight nutty finish. The texture is silky smooth with a wonderful mouthfeel when perfectly ripe.

Oakwood Smoked Cheddar, Ford Farm, Dorset

Matured to perfection for 12 months and then smoked over oak chips for several hours, resulting in a smoulderingly delicious Oakwood Smoked Cheddar. Ford Farm has forged a relationship with a local smokehouse where the smoking process is performed with great intricacy and attention to detail to ensure that the cheese is imbued with just the right amount of smokey flavour.



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PROVENANCE

Agriculture	County	Mileage to Club
Aubrey Allen	Warwickshire	93.9
Bagborough Farm	Somerset	121.2
Ca` def Carbonaio	Devon	197
Droitwich Saltworks	Worcestershire	117.6
Dorset Shellfish Co	Dorset	108
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Ford Farm	Dorset	136.6
Golden Cross	East Sussex	67.1
Greenham Quail	East Sussex	67.7
G`s	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
King Stone Dairy	Gloucestershire	88.5
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
London Smoke & Cure	London	6.1
Macsween	Edinburgh	413.72
Manor Farm	Somerset	143.3
Mikes Fancy Cheese	Co Down, N Ireland	482
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
Tiptree Farms	Essex	60.9
Tiptoe Farm	Northumberland	350
Ulceby Grange	Lincolnshire	153.8
Wallstone Farm	Cheshire	176.3
Weald Smokery	East Sussex	53.85
Westcombe Dairy	Somerset	117.1
Westlands	Worcestershire	119
Windmill Hill Fruits	Herefordshire	132.2

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Aquaculture

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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