



THE FARMERS CLUB  
ESTD LONDON 1842

## LUNCH AND DINNER BANQUETING MENU

WINTER into SPRING 2023

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 of £5.00 per person per course to a maximum party number of 15 persons. Please contact us if you would like further information and costs on this.)*

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

### TO BEGIN

London Cure Scottish Smoked Salmon, Caper Berries (GF) 	£17.50
Leek in the Garden, Egg Tartar, Roast Beetroots & Quail Egg, Olive Crumb (V)	£8.95
Pan Fried Scallops, Celeriac & Black Pudding, Herb Dressing <i>(for parties up to 20)</i>	£13.50
Hot Roast Chalk Stream Trout, Beetroot Smoked Trout, Pickled Cucumber & Beets (GF)	£10.95
Homemade Soup of the Day (GF) (V)	£8.75
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli <i>(for parties up to 20)</i>	£8.95
Rope Grown Mussels, Garlic & White Wine Cream <i>(for parties up to 20)</i> (GF)	£8.75
Old Winchester Souffle, Glazed Cauliflower Cream (V)	£9.50
Dorset Brown Crab Custard, White Meat & Pink Grapefruit Salad	£10.50
Quail & Yorkshire Chicken Ballotine, Seasonal Slaw, Cumberland Sauce (GF)	£8.75
Woodland Mushroom Pate, Pickled Mushrooms, Beets & Cucumber (Ve)	£8.75

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## TO FEAST

Additional Bread Rolls	£1.50 per person
Suffolk Pork Tomahawk Cutlet, Woodland Mushroom Cream, Creamed Potato, Broccoli (GF)	£21.00
Yorkshire Chicken, Rich North African Flavours, Carrots & Potatoes (GF)	£21.50
Roast Hake, Dressed Hispi Cabbage, Potato, Leeks & Brown Shrimps, Parsley Salad (GF)	£20.75
Lemon Sole, Spiced Coconut Cream, Cockles & Tender Stem Broccoli (GF) (CN)	£28.00
Free Range Pork Belly, Baked Apple & Butter Mash, Roast Cabbage (GF)	£21.50
Wild Sea Bass, Potato & Black Pudding, Courgette Salad, Exmoor Caviar	£38.00
Celeriac & Mushroom Wellington, Seasonal Vegetables, Chive Stock Emulsion (GF) (Ve)	£19.50
Cornish Pollock, Spiced Sausage, Lentil & Fine Bean Stew, Tomato & Coriander Relish	£20.50
Berkshire Estate Venison, Crumbed Potato Cake, Grilled Carrot, Baby Spinach, Pistachio Crumb (GF) (CN)	£26.25
Lamb Rump, Herdwick Shepherd`s Pie, Caramelised Onion, Leeks & Haricot Beans	£26.50
Merryfield Duck, Orange Chicory, Garlic Cream Pressed Potato Cake (GF)	£21.50
Slow Cooked Ox Cheek, Rich Creamy Mash, Braised Kale & Horseradish (GF)	£23.75
Blue Cheese Potato Dumplings, Poached Pear, Chicory & Granola (V)	£19.50
Farmers Club Fisherman`s Pie, Garden Salad ( <i>for parties up to 10</i> ) (GF)	£22.00
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli ( <i>Minimum numbers of 10</i> )	£34.00
West Country Native Breed Roast Rib Eye (G/F), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables ( <i>Minimum numbers of 10</i> )	£35.95

### CLUB FAVOURITES AT £22.00 per person

(Minimum numbers of 10 per pie selected)

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

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SIDES AT £3.95 per side per person

English Truffle Mash  
Garlic Cream Pressed Potato Cake  
Baby Spinach  
Seasonal Vegetable Selection  
Leeks & Haricot Bean Stew  
Tender Stem Broccoli  
Honey Roast Roots  
Spring Cabbage

INDULGENCE

Pistachio Sponge & Lime Baked Alaska (CN)	£10.00
Pecan & Malt Extract Sticky Toffee Pudding, Caramelised Roast Pear, Celeriac Ice Cream (CN)	£10.00
Chocolate & Biscuit Sponge, Marsala Cream, Passion Fruit Sorbet	£10.00
Rhubarb & Vanilla Cream Tart, Ginger Ice Cream (GF)	£10.00
Set Orange & Carrot Rice Cream, Carrot Gel, Hazelnut Crumb (Ve) (G/F) (CN)	£10.00
Seasonal Fruit Platter (GF) (Ve)	£10.00
Selection of Water Ices (Ve) & Ice Creams (V) (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

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## CHEESE SELECTION AT £15.95 per person

*\*All Cheese Plates Include a Selection of the Cheeses below, Millers Damsels Artisan Biscuits, Club Chutney, Celery and Grapes*

### Oakwood Smoked Cheddar

West Country Farmhouse Cheddar is 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.

### Witheridge

An organic semi-hard cheese from the Nettlebed Creamery in Oxfordshire that is aged on hay to give it a unique grassy umami flavour. The paste is buttery and rich which leads to strong brothy notes towards the rind and has pleasant a farmy finish.

### Highmoor

A semi-soft, smeared-rind organic cheese with a bit of a claim to fame: it's made on Merrimoles Farm, Oxfordshire which has been in Ian Fleming's family for over 100 years now. Yes, *that* Ian Fleming. Creamy and buttery when young, it later develops meaty and brothy.

### Beauvale

From the same creamery as Cropwell Bishop Stilton the Skailes family make this creamy, mild, soft blue cheese, reminiscent of a Gorgonzola.

Made from pasteurised full fat cow's milk using traditional rennet the cheese is matured for seven weeks. Crowned Best Cheese in the 2020 British Cheese Awards this cheese is outstandingly good and is worthy of any cheese board.

### Golden Cross

Golden Cross cheese is 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*

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## PROVENANCE

AGRICULTURE	COUNTY	MILEAGE TO CLUB
Aubrey Allen	Warwickshire	93.9 Miles
Cropwell Bishop Creamery	Nottinghamshire	129.4
Dorset Shellfish Co	Dorset	108
E. A Williams	London	2.7
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Ford Farm	Dorset	136.6
Golden Cross Dairy	East Sussex	67.1
G`s	Cambridgeshire	82.2
King Stone Dairy	Gloucestershire	88.5
Lake District Farmers	Cumbria	279.6
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
London Smoke & Cure	London	6.1
Macsween	Edinburgh	413.72
Merrimoles Farm	Oxfordshire	48.3
Nettlebed Creamery	Oxfordshire	42.4
Nutbourne Nursery	West Sussex	52
Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94.0
Staples, Marsh Farm	Lincolnshire	142
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	Hampshire	59.9
Tiptree Farms	Essex	60.9
Ulceby Grange	Lincolnshire	153.8
Wallstone Farm	Cheshire	176.3
Westcombe Dairy	Somerset	117.1
Westlands	Worcestershire	119
Wild Meat Company	Suffolk	101
<b>Aquaculture</b>		
BG Fish Ltd	London	3.7
Exmoor Caviar	Devon	180.5
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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