



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

SPRING INTO SUMMER 2023

Spring into Summer Provenance

Our aim has always been to try source as much British produce as possible to create dishes that would help tell the story of what we are about at The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table in the Restaurant and throughout the club I have been busy researching and speaking to producers and farmers who share our vision for Great British produce.

I hope you enjoy our larger range of British producers and hope you are either on the list or you know of some who are.

New producers for this season are highlighted in red.

Enjoy

Chef

Please select **ONE** dish from below 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.

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.

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, VE denotes Vegan, CN denotes contains Nuts)

TO BEGIN

London Cure Scottish Smoked Salmon, Caper Berries (GF) 	£17.50
Homemade Soup of the Day (GF) (V)	£8.75
Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli (<i>for parties up to 20</i>)	£9.25
Old Winchester Souffle, Wilted Greens, Sorrel Cream (V) (<i>for parties up to 20</i>)	£9.50
Scallops, Caramelised Carrot, Golden Carrot Cream, Parsley Relish (G/F) (<i>for parties up to 20</i>)	£13.50
Asparagus Set Cream, Truffled Grated Egg Mayonnaise, Devonshire Cured Ham (GF)	£9.75
Sea Bass & Spinach Mousse, Celery, Walnuts & Apple, Citrus Gel (GF)	£9.25
Rabbit & Ham Hock Terrine, Green Vegetable Salad, Black Garlic Emulsion (GF)	£8.95
Roast Beetroots, Goats Cheese Mousse, Toasted Hazelnuts & Apple Jelly (V) (GF)	£8.95
Quinoa, Fennel & Pomegranate Salad, Sesame Seed & Lemon Dressing (Ve) (GF)	£8.75
Chicken Liver Beetroot Tart, Onion Chutney, Kent Cobnuts	£8.75

TO FEAST

Additional Bread Rolls with Main Course	£1.50 per person
Pork Neck Rib Eye, Sweet Potato, Broccoli & Rhubarb (GF)	£21.50
Newlyn Red Mullet, Spiced Pepper Sauce, Fennel, Aubergine Relish & Olives (GF)	£25.75
Merryfield Duck, Herefordshire Blackberries, Golden Carrot & Celeriac, King Oyster Mushroom (GF)	£25.75
Shoulder of Cumbrian Lamb, Sheep`s Curd Mousse, Pea & Mint, Pickled Cucumber (GF)	£25.00
Monkfish, Spring Vegetables, Crab Butter Sauce & Herb Oil (GF)	£25.00
Pan Baked Egg Plant, Red Pepper & Tomato, Crushed Potato (Ve) (GF)	£20.50
Skate Wing, Morecambe Bay Potted Shrimp Butter, Bean Snips (GF)	£23.50
Pan Fried Scallops, Chicken infused Leek & Garden Pod Stew (GF) (<i>For parties up to 20</i>)	£25.00
Suffolk Guinea Fowl, Creamed Leeks, Buttered Mash, Tarragon & Mushrooms (GF)	£23.00
West Country Native Breed Beef Single Muscle Rump, Crushed New Potatoes, Spring Greens, Shallot Crisps	£26.00
Seasonal Vegetable Open Pasta, Sussex Pak Choi, Cheese & Chive Cream (V)	£20.50
Farmers Club Fisherman`s Pie, Garden Salad (GF) (<i>for parties up to 10</i>)	£22.50
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 (GF), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (<i>Minimum numbers of 10</i>)	£36.00

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.

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, VE denotes Vegan, CN denotes contains Nuts)

CLUB FAVOURITES AT £22.50 per person

Chicken Leek and Mushroom Pie, Spring Greens and Mustard Mash (*Minimum numbers of 10*)

Shepherd's Pie, Seasonal Vegetables (GF) (*Minimum numbers of 10*)

Steak, Kidney and Mushroom Pudding, Seasonal Vegetable Selection (*Minimum numbers of 10*)

SIDES AT £4.00 per side per person

Buttered Mash

Tarragon Creamed Leeks

Wilted Baby Spinach

Seasonal Vegetable Selection

Tender Stem Broccoli

Crushed New Potatoes

Spring Greens

INDULGENCE

Lavender Cream Meringue, Rhubarb & Raspberries (GF)	£10.00
Lemon & Coconut Milk Cheesecake, Mint Sorbet (GF) (Ve)	£10.00
Coffee, Caramel & Hazelnut, Royal Pastry Crown (CN)	£10.00
Chuckleberry Roly-Poly, Sweet Custard & Soft Fruit Sorbet	£10.00
Caramelised Yogurt Cambridge Cream, Cherry Sorbet, Oat Biscuits (G/F)	£10.00
Seasonal Fruit Platter (GF) (Ve)	£10.00
Selection of Water Ices (Ve) & Ice Creams (V) (GF)	£9.50
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

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.

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, VE denotes Vegan, CN denotes contains Nuts)

CHEESE SELECTION AT £15.95 per person

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

Maida Vale (Raw Cows) (V)

A semi-soft washed rind cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet. The rind is washed with Soundwave, a local IPA from Siren Craft Brewery which produces tangy, bittersweet, malty notes on the palate and a buttery soft texture.

Pave Cobble (Raw Ewes) (V)

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, boasting a silver/ grey colour which then becomes dominated by blues and greens as it ages. Initial flavours of sweet cream followed by nutty notes and a soft tasting, rich, opulent and smooth flavour - developing more complexity when aged.

St Andrews Farmhouse (Raw Cows)

Aged for 12 months and made with unpasteurised cow's milk by Jane Stewart of St. Andrews Farmhouse Cheese. This cheddar is creamy, tangy and savoury with notes of fresh grass and tropical fruit.

Double Barrel Poacher (Raw Cows)

Matured for between 2 and 3 years, Double Barrel is selected for its rich, strong, savoury taste. Perfect for people who love their cheese to have a really big flavour.

Quickes Smoked Cheddar (Cows)

Handcrafted using milk from our grass-fed cows, clothbound and naturally matured, typically for 9-12 months. Hand-selected from Quickes most balanced mature cheddar, this cheese is smoked using oak chips from trees grown on the Quicke's estate for a sensuously smoky, buttery flavour.

Shropshire Blue (Cows) (V)

Made from pasteurised cows' milk and uses vegetable rennet. The orange colour comes from the addition of annatto, a natural food colouring. The cheese has a deep orange-brown, natural rind and matures for a period of 10-12 weeks with a fat content of about 48 per cent. Made in a similar way to Stilton, it is a soft cheese with a sharp, strong flavour and a slightly tangy aroma. It is slightly sour but sharper than Stilton and generally creamier.

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.

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, VE denotes Vegan, CN denotes contains Nuts)

PROVENANCE

AGRICULTURE	COUNTY	MILEAGE TO CLUB
Alsop & Walker	East Sussex	50.6
Aubrey Allen	Warwickshire	93.9
Bagborough Farm	Somerset	121.2
Castle Farm	Kent	22
Chapel Farm	Gloucestershire	100.4
Colworth Farm	West Sussex	83.2
Cornish Sea Salt Co	Cornwall	278.4
E. A Williams	London	2.7
Eversfield Organic	Somerset	129.0
Fairfields Farm	Essex	66.6
Fen Farm Dairy	Suffolk	117.7
Flourish Bakery	London	8.3
Four Acres Nursery	Essex	43.8
Fowlescombe Farm	Devon	228
Green Acre Salads	Hertfordshire	17.5
Global Harvest Ltd	Dorset	112.2
Great Hookley Farm	Surrey	40.3
G`s	Cambridgeshire	82.2
Highden Estate	West Sussex	54.5
Hill Farm	Suffolk	72.3
Home Farm	Devon	178.8
Jack Buck Farms	Lincolnshire	117.9
Lake District Farmers	Cumbria	279.6
Langford Dairy	Wiltshire	94.6
Liberty Fields	Dorset	143.1
Lime Tree Farm	Suffolk	126.4
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
London Smoke & Cure	London	6.1
Long Clawson Dairy	Leicestershire	122.6
Macsween	Edinburgh	413.72
Maldon Salt Co	Essex	49.3
Manor Farm	Somerset	143.3
Maryland Farm	Somerset	137.1
Netherend Dairy	Gloucestershire	131
Nettlebed Creamery	Oxfordshire	42.4
New Forest Fruit	Hampshire	90.4
Nutbourne Nursery	West Sussex	52
Nurtured in Norfolk Ltd	Norfolk	109.5
Old Mead Nursery	West Sussex	63.9
Rectory Farm	West Sussex	74.4
Ringden Farm	East Sussex	51.3
Roughway Farm	Kent	31.6
Rosary Goats Cheese Ltd	Wiltshire	86.8
Sauce Shop	Nottinghamshire	127.2

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.

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, VE denotes Vegan, CN denotes contains Nuts)

Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94.0
St Andrews Farmhouse Company	Fife	465.1
Staples, Marsh Farm	Lincolnshire	142
Stills Farm	Wiltshire	91.7
Tangmere Airfield Nurseries	West Sussex	64.3
Taywell Ice Creams	Kent	35.3
Tiptree Farms	Essex	60.9
Treveador Farm Dairy	Cornwall	279.7
The British Quinoa Co	Shropshire	173.3
The Cyder House	Suffolk	97.2
Torri Nursery	West Sussex	63.9
Ulceby Grange	Lincolnshire	153.8
Village Maid Cheese Ltd	Berkshire	45.6
Weald Smokery	East Sussex	53.8
Westlands	Worcestershire	119
Wild Meat Company	Suffolk	101
Windmill Hill Fruits Ltd	Herefordshire	126.4

Aquaculture

BG Fish Ltd	London	3.7
Chalk Stream Foods Ltd	Hampshire	82.5
Dorset Shellfish Co	Dorset	108
Furnace Fish	Cumbria	272
H Forman & Sons**	London	6.2
Portland Shellfish Ltd	Dorset	142.3
Stickleback Fish Ltd	Hertfordshire	20.7



** = Protected Geographical Indication

“Simply cooked, seasonal, quality British food.”

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.

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, VE denotes Vegan, CN denotes contains Nuts)