

Annual Lunch 3 November 2023 - Menu

Choose your 3 courses each and send to Colin Colbrook who will ensure they will be added to the attending list.

OR write your choices on the list in the clubhouse.

Colin

STARTERS

MACKEREL RILLETTE

Cornish mackerel smoked with orange and black pepper, kohlrabi slaw and sourdough thin
(FISH, MILK, WHEAT, EGG)

FIG AND MOZARELLA SALAD **GF V**

Torn buffalo mozzarella with fresh fig, lemon infused honey, toasted sunflower seeds and fried basil
(MILK)

DEEP FRIED RADICCHIO **GF VE**

Tempura coated radicchio served with home grown green tomato relish and black garlic aioli
(SULPHITES)

PATATAS BRAVAS ROSA **GF**

A crispy rose ring of potato with a paprika crust and a chorizo centre with a light spiced tomato sauce

SOUP OF THE DAY

Made daily using the season's best ingredients and served with bread

MAIN COURSES

CHICKEN NORMANDY **GF**

Chicken leg braised in cider, calvados brandy and lemon thyme, finished with fresh cream. Served alongside mangetout and sage sauté potatoes
(SULPHITES, CELERY, MILK, MUSTARD)

MISO BEEF CHEEK **GF**

Slow braised cheek of beef with a miso glaze, sesame Bok choy and Daiko chips
(SOYA, SESAME)

PORK AND WHITE BEAN RIBOLLITA **GF**

A rustic Tuscan broth with Italian pork meat balls, white beans, cavolo Nero and torn sourdough
(SULPHITES, CELERY, MILK)

SOFT-SHELL CRAB OPEN SANDWICH

Deep-fried soft-shell crab on a squid ink brioche, fresh coriander lime salad and a seaweed mayo, topped with pickled shallot
(MOLLUSUS, CRUSTACEANS, MILK, EGG, WHEAT)

FENNEL COD **GF**

Baked cod supreme with a tomato crumb topping. Served with sliced fennel, beefsteak tomato ragu and finished with crispy kale and fennel flame
(FISH, SOYA)

CHIFFON OF CELERIAC **GF VE**

A ruffled sheet of tenderised celeriac with cauliflower puree, dusted with porcini mushroom powder and sautéed mushrooms

(SOYA)

VEGAN MEZZE VE

Jackfruit kofta, beetroot falafel, hummus, marinated olives, and flatbread

(MUSTARD, WHEAT, SOYA)

FLOWER POWER PASTA V

A trio of caramelized onion, feta cream cheese and sundried tomato filling inside fresh pasta laminated with edible flowers, herbs and rocket oil

(WHEAT, EGG, MILK)

DESSERTS

TRIO OF PROFITEROLE

A trio of choux balls incorporating the flavours of hazelnut, white chocolate and blackberry jam

(WHEAT, MILK, EGG, SOYA, HAZELNUT)

MILLE-FEUILLE MERINGUE PIE GF

Layered passionfruit tuile, lemon balm mousse and mango curd, capped with a lemon rippled meringue

(EGG, MILK)

PLANT BASED CHOCOLATE PLANTER GF

A vegan chocolate and nut brownie topped with chocolate soil, mint moss, and sugar dough carrots

(SOYA)

NEW FASHION BANANA PUDDING

American classic meets Eton mess. Fresh and caramelised banana, dulce de leche whipped cream and glazed pastry thin's

(WHEAT, MILK, EGG)