



Club Menu

Sunday

Lunch

3 courses £23.50

First Course

Cream of cauliflower soup

Game terrine with fig chutney and granary toast

House cured salmon gravadlax with honey and mustard dressing

Cumbrian air cured ham with poached pear

Loch Fyne smoked salmon Supplement of £4.00

Egg Benedictine

Main Course

Roast cod with parsley sauce

Calves liver with bacon

Guinea fowl with woodland mushrooms

Broad bean and pea risotto

Gammon steak with glazed pineapple

From the trolley

Roast fore rib of Denham Vale beef, Yorkshire pudding

Head chef: Mark Johnson

Supported by: Jean-François Aballea, Ben Dobbins



Desserts and Savoury

Sloane Club lemon posset

Cambridge burnt cream

Sticky toffee pudding with vanilla ice cream

Selection of home-made sorbets and ice-creams

Club savoury of the day – Canapé Ivanhoe

Cheese

Cropwell Bishop Stilton

Celtic promise

Cerney Ash

Cornish Yarg

Oxford Isis

Gorwydd Caerphilly

Godminster

Stinking Bishop

Coffee, tea or herbal infusions with sweetmeats £3.00

Liqueur Coffees from £4.95

Dessert Wines

Château Fayau 2002

Cadillac, Bordeaux France

Elysium Black Muscat

Andrew Quady Estate, California

½ bottle

£19.00

£19.00

glass

£4.25

£4.25

Port

Croft LBV 2000

£3.95

Taylor's 10 year old Tawny

£5.90

Restaurant Manager: Andrew Baker

Supported by: Mairead Doody, Maurizio Muto, Roberto Ronco