

T H E
CORINTHIAN
CLUB

SET MENU

28

~ TO START ~

Roasted Tomato & Pimento Pepper Soup, Crusty Bread, Basil Pesto *vg*
Roast Parsnip Soup, Finished with Vadouvan Oil, Crusty Bread *v*
Lentil & Ham Broth, Chervil, Crusty Bread
Chicken Liver Parfait, Spiced Pear & Rosemary Purée, Charcoal Crackers
Goats Cheese Mousse, Chilled Honey Beets,
Watercress & Confit Garlic Brioche Toast *v*
Charentais Melon & Parma Ham, Red Chard, Port Reduction, Soft Berries
Spinach & Goats Cheese Tartlet, Baby Leaves, Honey Mustard Vinaigrette *v*

PREMIUM OPTION *Supplement: 3 Per Person*

Potted Confit Duck, Pink Citrus & Shaved Fennel Salad, Tarragon Croutes
Duo of Scottish Salmon, Dill & Lemon Ratte Potato Salad & Soft Herb Oil, Frisee
Chicken & Black Pudding Terrine, Savoy Cabbage, Red Onion Jam

~ TO FOLLOW ~

Lemon Thyme Roast Butternut Squash, Sage Risotto,
Grana Padano, Sage Crisps *v/vg*
Chicken Supreme Wrapped In Parma Ham, Red Wine Sauce,
Dauphinoise Potato, Thyme Roast Roots & Greens
Rosemary & Apple Roast Pork Loin, Garlic & Herb Duck Fat Potato,
Buttered Greens, Apple Sauce, Pan Gravy
Braised Blade Of Beef Bourguignon, Dauphinoise Potato,
Thyme Roast Roots & Greens

PREMIUM OPTIONS

8oz Sirloin Steak, Garlic & Herb Duck Fat Potato, Slow Roast Vine Tomatoes,
Caramelised Shallot, Peppercorn Sauce *Supplement: 6 Per Person*
Baked Fillet Of Scottish Salmon, White Wine Cream Sauce,
Buttered Greens, Dill & Lemon Crushed Potatoes *Supplement: 3 Per Person*
Rump Of Lamb, Thyme Jus, Garlic & Herb Duck Fat Potato,
Thyme Roast Roots & Greens *Supplement: 4 Per Person*

~ TO FINISH ~

Sticky Toffee Pudding, Traditional Ice Cream, Toffee Sauce *v*
White Chocolate & Raspberry Cheesecake, Raspberry Sauce *v*
Classic Crème Brulee, All Butter Shortbread *v*

PREMIUM OPTION *Supplement: 3 Per Person*

Lemon & Elderflower Tartlets, Basil & Strawberry Salad, Elderflower Syrup *v*
Chocolate Truffle Tart, Torched Orange Confit, Crème Fraiche Ice Cream, Raspberry Crumbs *v*
Cheeseboard *v*