

T H E
CORINTHIAN
CLUB



SMALL TABLE SET MENU

30

~ TO START ~

Ayrshire Ham Hock Presse, Grilled Peach, Toasted Almond, Watercress, Sourdough Crouton

Chicken Caesar Croquette, Pickled Cucumber, Gem Lettuce, Radish, Parmesan

Green Apple & Grilled Gem Salad, Asparagus, Pine Nuts, Burnt Onion, Cider Vinaigrette *vg*

PREMIUM OPTION *Supplement: 3 Per Person*

Crispy Butterfly King Prawns, Lemongrass & Coconut, Coriander Oil, Mango & Chilli Salsa

Heirloom Cherry Tomato & Chilli Salad, Herb Rolled Goats Cheese, Panzanella Croutons *v*
Vegan Alternative Available

~ TO FOLLOW ~

Thai Basil & Lemongrass Chicken, Pak Choi,

Cardamom & Coconut Jasmine Rice, Mini Poppadoms

Lemon & Dill Butter Monkfish, Golden Potato Fondants,

Minted Cream Peas, Tempura Battered Samphire

Harissa Roast Cauliflower, Citrus, Pomegranate & Sunflower Seed,

Chipotle Pear & Apple Puree Salad *vg*

PREMIUM OPTIONS *Supplement: 4 Per Person*

Ayrshire Pork Belly (Tempura Banana Blossom), Crispy Crackling,
Shaved Fennel & Pink Citrus Salad, Potato Pave, Cider & Stock Glaze
Vegetarian Alternative Available

Scotch Flat Iron, King Oyster Mushroom, Roast Cherry Vine Tomato,
Peppercorn Sauce, Triple Cooked Thick Cut Chips

Grilled Seabass, Sweet Young Pea & Crab Bon Bon, Baby Spinach,
Asparagus, Golden Pomme Anna, Saffron Aioli

~ TO FINISH ~

Mango & Cardamom Panna Cotta, Mango Sorbet, Lemon Balm, Meringue Kisses *v/vg*

Opalys Ivoire Chocolate Delice, Coffee Sorbet, Milk Crumb, Opalys Pearls *v*

Blueberry & Lemon Mascarpone Tartlet, Blueberry Floss, Toasted Almond, Sugared Mint

PREMIUM OPTION *Supplement: 3 Per Person*

Artisan Cheeses (Ask Server for Today's Selection),
Chutney, Oatcakes, Charcoal Crackers, Grapes, Quince *v/vg*