

# CLUB DINNER

## Starters

Cured salmon, Brixham crab with horseradish and chive mousse

Grilled asparagus, fricassée of fine beans, chopped egg, chervil and truffle, pecorino cream

Tian of smoked chicken, mascarpone, crispy cured pancetta and brioche shard

## Hot Mains

Pan-fried sole, sautéed prawns, sea herbs and Jersey royals

Pickled leeks, roasted tenderstem broccoli, zatar crust and smoked whipped tofu

Crisp confit lamb shoulder, sweet potato, sugar snaps, tomato ragu

Chargrilled aged ribeye steak, triple-cooked duck fat Pont-Neuf, sautéed summer greens, roast vine cherry tomatoes and Béarnaise sauce (\*supplement £13 per person)

## Cold Main

Fruits de mer, shallot vinegar, green salad, sourdough (\*supplement £13 per person)

## Dessert

Millefeuille summer fruit with a citrus cream and Champagne gel

Caramelised puff pastry, baked white chocolate with roasted pear

Strawberry panna cotta with compressed berry and basil salad

## Cheese

Dorset Blue Vinny, Cave-aged Wookey Hole Cheddar, Rosary Goats' Cheese with Ash, served with grapes, Henley Amber beer chutney and cheese biscuits (instead of dessert, £7.50 supplement or additional course £12.50)

## Tea and Coffee

Old Spike richly roasted Arabica coffee  
Nemi teas and herbal infusions  
Chocolate and petit fours