



THE CLUB  
**DINING ROOM**

Remembrance Day Lunch

1230-330pm

£42.50 including Coffee & Mints

Starters

FRESHLY BAKED ROLLS WITH BUTTER

MIXED BEAN, RED PEPPER & TOMATO SOUP (VE/GF AVAILABLE)

PRESSED CHICKEN TERRINE (GF AVAILABLE)

Chicken Liver Parfait, Apricot Coulis, Sour Dough Flute, Chutney

SMOKED SALMON WITH LOCH FYNE SALMON MOUSSE (GF AVAILABLE)

Pickled Vegetables, Lemon, Black Pepper, Rye

CLASSIC PRAWN COCKTAIL (GF AVAILABLE)

Buttered Brown Bread

LEEK, TOMATO, SPINACH & SMOKED CHEDDAR TART (VE)

Redcurrant Balsamic Glaze

BEETROOT CARPACCIO (VE/GF)

Vegan Feta Cheese, Pear Compote & Walnuts

MEDLEY OF MELON WITH PARMA HAM (VE/GF)

Raspberry & Mint Coulis



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## Main Courses

ROAST SIRLOIN OF BEEF  
Rich VSC Claret Gravy

ROAST LEG OF LAMB (GF)  
Mint Sauce

ROOT VEGETABLE & WILD MUSHROOM WELLINGTON (VE)

ROAST CHICKEN (GF AVAILABLE)  
Stuffing & Pigs in Blankets

VENISON, MUSHROOM & OX KIDNEY PIE  
With Guinness Gravy

VSC FISH PIE (GF)  
Cuts of Fish, Prawns and Cheesy Mash

CHICKEN TIKKA MASALA (GF)

SPICY LAMB JALFREZI (GF)

BUTTERNUT SQUASH & CHICKPEA CURRY (GF)

A SELECTION OF MEATS, MEDITERRANEAN ROASTED VEGETABLES,  
AND MIXED SALADS

SALADS, POTATOES, RICE, VEGETABLES AND SIDE DISHES (VE)

**VE=VEGETARIAN GF=GLUTEN FREE**



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## Desserts

MINI CHEESECAKE  
Fruit Coulis

TROPICAL MOUSSE  
Mango Coulis

CHOCOLATE TRUFFLE  
Caramel Sauce

SHERRY TRIFLE  
Fruit Salad & Fresh Cream

APPLE CRUMBLE TART (VE)  
Warm Custard

VEGAN CHOCOLATE BROWNIE (GF/VE)  
Chocolate Sauce

FRESH FRUIT SALAD (VE/GF)  
Fresh Cream

SELECTION OF BRITISH ARTISAN CHEESES & BISCUITS (VE)