



Leander Club

### Private Dining Menu

Prices include canapés served at the drinks reception, coffee with petits fours,  
a fresh floral arrangement on each table, place cards and menu cards.

For parties of ten or more, simply select one starter, one main course and one dessert only  
A facility fee of £500 for the dining room and £300 for the members balcony room will be charged.

#### Starters

<i>Foie gras with confit of ham hock terrine, red onion &amp; quince chutney, toasted brioche</i>	£10.95
<i>Rich venison &amp; game terrine with Cumberland sauce &amp; warm toast</i>	£9.75
<i>Anti-Pasti: Smoked salmon terrine, melon &amp; Parma ham, mozzarella &amp; char-grilled asparagus</i>	£9.50
<i>Trio of: Game terrine, smoked salmon parfait, prawn guacamole</i>	£9.50
<i>Asparagus with crisp smoked bacon &amp; rocket salad</i>	£8.95
<i>Rich Oxtail soup laced with Madeira</i>	£9.25
<i>Velouté of snow pea &amp; ham with herb croutons</i>	£8.95
<i>Seared king scallops with baby rocket salad &amp; light truffle dressing</i>	£10.75
<i>Char-grilled salmon, langoustine &amp; baby leek terrine</i>	£10.95
<i>Classic bouillabaisse with roasted garlic rouille &amp; croustades</i>	£9.50
<i>Trio of smoked fish parfait: salmon, trout, mackerel with spiced avocado horseradish vinaigrette</i>	£8.95
<i>Terrine of Scottish salmon with char-grilled Mediterranean vegetables &amp; saffron vinaigrette</i>	£9.25
<i>Traditional Scottish smoked salmon with caper berries, lemon &amp; brown bread</i>	£9.50
<i>Warm tiger prawns wrapped in pancetta with baby leaf salad &amp; garlic oil dressing</i>	£8.95
<i>Potted prawns with cured cucumber salad &amp; brown bread</i>	£7.95
<i>Poached sole with crayfish mousse</i>	£8.50
<i>Warm goat's cheese &amp; caramelised shallot tartlet on pesto dressed salad (V)</i>	£8.25
<i>Wild mushroom risotto with dressed rocket &amp; Parmesan shavings (V)</i>	£7.95

#### Main Courses

<i>Fillet of beef wellington with château potatoes &amp; périgourdine sauce</i>	£27.50
<i>Trio of fillet of beef. Loin of lamb, fillet of venison with foie gras &amp; mushroom farce, Port jus</i>	£26.50
<i>Braised oxtail with horseradish dumplings, roasted root vegetables &amp; rich Port jus</i>	£20.25
<i>Stuffed saddle of lamb with herbed rösti, glazed root vegetables &amp; rosemary reduction</i>	£23.95
<i>roast rump of lamb, sunblush tomato &amp; olive mash, parsnip, carrot, asparagus pancetta bundles</i>	£23.50
<i>Saddle of venison with sautéed ceps, fondant potato &amp; Madeira thyme jus</i>	£24.50
<i>Duck breast marinated in honey &amp; thyme with sautéed new potatoes &amp; hoi sin veal jus</i>	£23.50
<i>Suprême of chicken filled with sun dried tomatoes &amp; black olives, tomato &amp; garlic jus</i>	£20.95
<i>Guinea fowl, raisin, thyme &amp; rosemary farce, girolles, parsnip &amp; butternut squash, café au lait sauce</i>	£22.50
<i>Lobster thermidor with Jersey midds &amp; wilted greens</i>	Market price
<i>Poached fillet of sole with prawn &amp; crayfish mousse &amp; shellfish bisque</i>	£24.50
<i>Roasted Scottish salmon with crushed new potato, wilted greens &amp; watercress fish cream</i>	£20.50
<i>Fillets of sea bass on a pesto mash with saffron &amp; mussel fish cream</i>	£22.95
<i>Pan fried halibut with forest mushrooms &amp; asparagus ragout, port &amp; fish jus</i>	£23.50
<i>Blackened cod steak with tapenade mash, leek &amp; prawn sauce</i>	£21.50
<i>Galette of roasted Mediterranean vegetables with melted stilton &amp; pesto dressing (V)</i>	£19.95
<i>Grilled courgette &amp; aubergine polenta cake with Greek yoghurt &amp; tomato dressing (V)</i>	£18.95

#### Desserts

<i>Orange &amp; passion fruit tart with dark chocolate sorbet</i>	£9.50
<i>Champagne jelly with berries, vanilla sables, stem ginger ice cream &amp; fruit coulis</i>	£9.25
<i>Apple frangipane crumble with cinnamon ice cream</i>	£8.95
<i>Pear tart tatin with crème Anglaise &amp; honey ice cream</i>	£9.25
<i>Buttermilk panacotta with poached rhubarb &amp; strawberry sorbet</i>	£8.50
<i>Chocolate torte with honeycomb crème fraîche</i>	£8.95
<i>Rich dark chocolate &amp; toffee pudding with ice cream</i>	£7.95
<i>Tiramisu with berry compote</i>	£8.50
<i>Spotted dick with Anglaise &amp; ice cream</i>	£7.95
<i>Lemon &amp; mascarpone tart with raspberry sorbet</i>	£9.25
<i>Fine selection of cheese with home made chutney, red grapes &amp; biscuits</i>	£7.95