

## **CLUBHOUSE BREAKFAST**

### **TRADITIONAL ENGLISH**

Norfolk smoked back bacon

Lincolnshire sausages (vegetarian sausages available  
as an alternative)

Grilled flat Portobello mushrooms

Slow Roasted thyme scented plum tomatoes

Hash brown potatoes

Baked beans

Crispy black pudding

Selection of eggs  
fried, scrambled or poached

Selection of toast and morning breads

Freshly brewed coffee, classic and fruit tea infusions

Selection of freshly squeezed fruit juices



## **CLUBHOUSE LUNCH**

**WEDNESDAY 11<sup>TH</sup> AUGUST**

### **STARTER**

Matcha green tea smoked chicken  
avocado purée, crispy chicken skin, asparagus and lemon salad

Pickled beetroot with cashew crumb  
goats' cheese mousse, candy beet Carpaccio, black olive soil

### **MAIN COURSE**

Hot

Duo of Salt Marsh lamb  
confit truffled shoulder and slow cooked rump  
sautéed spinach, baby carrots, grilled asparagus, rosemary potato terrine

Crispy wild mushroom sandwich  
Spinach, asparagus, butternut purée

Cold

Dressed Cromer half lobster and Scottish smoked salmon  
new potato salad, dressed English garden leaves and homemade  
coleslaw

### **DESSERT**

Vanilla Pannacotta  
lemon curd, raspberry purée and salad

### **TEA AND COFFEE**

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours



## **CLUBHOUSE LUNCH**

**THURSDAY 12<sup>TH</sup> AUGUST**

### **STARTER**

Fennel cured sea trout  
cauliflower almond purée, pickled cauliflower, compressed cucumber

pepper gazpacho mousse  
courgette, artichoke, gremolata dressing, sour dough toast

### **MAIN COURSE**

**Hot**

Roasted guinea fowl breast  
confit leg beignet, sweet potato purée, lemon thyme potato cake  
galette of grilled summer vegetables

English pea and Norfolk asparagus risotto cake  
asparagus, confit lemon zested fennel, roquette, tomato and oregano  
salad, tomato and basil sauce

**Cold**

Dressed Cromer half lobster and Scottish smoked salmon  
new potato salad, dressed English garden leaves and homemade  
coleslaw

### **DESSERT**

Passionfruit bar  
mango gel, honeycomb sprinkle

### **TEA AND COFFEE**

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours



## **CLUBHOUSE LUNCH**

**FRIDAY 13<sup>TH</sup> AUGUST**

### **STARTER**

Matcha green tea smoked chicken  
avocado purée, crispy chicken skin, asparagus and lemon salad

Pickled beetroot with cashew crumb  
goats' cheese mousse, candy beet Carpaccio, black olive soil

### **MAIN COURSE**

**Hot**

Duo of Salt Marsh lamb  
confit truffled shoulder and slow cooked rump  
sautéed spinach, baby carrots, grilled asparagus, rosemary potato terrine

Crispy wild mushroom sandwich  
Spinach, asparagus, butternut purée

**Cold**

Dressed Cromer half lobster and Scottish smoked salmon  
new potato salad, dressed English garden leaves and homemade  
coleslaw

### **DESSERT**

Vanilla Pannacotta  
lemon curd, raspberry purée and salad

### **TEA AND COFFEE**

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours



## CLUBHOUSE LUNCH

SATURDAY 14<sup>TH</sup> AUGUST

### STARTER

Fennel cured sea trout  
cauliflower almond purée, pickled cauliflower, compressed cucumber

pepper gazpacho mousse  
courgette, artichoke, gremolata dressing, sour dough toast

### MAIN COURSE

Hot

Roasted guinea fowl breast  
confit leg beignet, sweet potato purée, lemon thyme potato cake  
galette of grilled summer vegetables

English pea and Norfolk asparagus risotto cake  
asparagus, confit lemon zested fennel, roquette, tomato and oregano  
salad, tomato and basil sauce

Cold

Dressed Cromer half lobster and Scottish smoked salmon  
new potato salad, dressed English garden leaves and homemade  
coleslaw

### DESSERT

Passionfruit bar  
mango gel, honeycomb sprinkle

### TEA AND COFFEE

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours



## **CLUBHOUSE LUNCH**

**SUNDAY 15<sup>TH</sup> AUGUST**

### **STARTER**

Slow cooked Tamworth ham  
cauliflower purée, onion powder, char-grilled Norfolk asparagus

Trio of tomato

Gazpacho mousse, Thai basil and tomato consommé, sun-dried tomato  
& black olive shortbread crumbs, tomato and compressed cucumber  
tartare

### **MAIN COURSE**

Hot

Roast loin of aged Hereford beef  
rosemary roasted carrots, green beans, Yorkshire pudding, roast  
potatoes, horseradish cream and red wine gravy

Curried cauliflower wellington

rosemary roasted carrots, green beans, Yorkshire pudding, roast  
potatoes, horseradish cream and vegetarian red wine gravy

Cold

Dressed Cromer half lobster and Scottish smoked salmon  
new potato salad, dressed English garden leaves and homemade  
coleslaw

### **DESSERT**

Rhubarb cheesecake  
Leander poached pink rhubarb

### **TEA AND COFFEE**

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours



## CLUBHOUSE AFTERNOON TEA

Served on traditional afternoon tea stands

### A SELECTION OF FINGER SANDWICHES FILLED WITH

Mature cheddar cheese and sun-blushed tomatoes on granary bread

Egg mayonnaise and mustard cress on white bread

Smoked salmon, cream cheese and cracked black pepper on brown bread

Honey roasted ham, apple and rocket pesto on granary bread

Roast beef with horseradish on granary bread

### CAKES

Leander strawberry macaroon

Mini chocolate éclairs

Chocolate dipped choux & hazelnut sprinkles

Lemon drizzle cake

Dundee fruit cake topped with apricot glaze

Baskets of plain and fruit scones placed on the tables

bowls of clotted cream and strawberry preserve

Fresh English strawberries, served with clotted cream (a bowl per person)

### TEA AND COFFEE

Classic Teas and Fruit Infusions

Richly Roasted Arabica coffee

Leander iced coffee



## **CLUBHOUSE 2 COURSE DINNER**

### **STARTER**

Charred and poached Cornish mackerel mousse  
horseradish crème fresh, confit golden beetroot, shaved Manuka honey  
fennel, caraway and dark rye tuille crumble

Grilled artichoke, oyster mushroom and courgette  
red pepper mousse, gremolata dressing, sour dough toast  
(Vegetarian and Vegan)

### **MAIN COURSE**

Duo of Salt Marsh lamb  
confit truffled shoulder and slow cooked rump  
sautéed spinach, baby carrots, grilled asparagus, rosemary potato terrine

Crispy wild mushroom sandwich  
Spinach, asparagus and butternut puree

### **DESSERT**

Passionfruit bar  
mango gel, honeycomb sprinkle

### **CHEESE (EXTRA COURSE)**

Mature cheddar, Somerset brie, Colston Bassett stilton and ash rolled  
Welsh goats cheese  
served with grapes, homemade fruit chutney and cheese biscuits  
(supplement £12.50)

### **TEA AND COFFEE**

Fair trade Arabica coffee  
Indian teas and herbal infusions  
Chocolates and petit fours

