

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 11TH 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 12TH 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 13TH 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 14TH 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 15TH 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



GARDEN & TERRACE DINING

Served from 12.00midday – 20.00 – Wednesday to Sunday

Char-grilled ¼ Aberdeen Angus Beef burger,
brioche bun, creamy coleslaw

Feed your burger with crispy iceberg lettuce, cheddar cheese, sliced beef
tomato and pickles £12.50

SALAD BOWLS

Asian noodle salad with ginger, chilli, spring onions and sweet pepper

Or

Fresh tomato and cucumber tabbouleh with fresh mint

Finish it your way with either

Char-grilled soya salmon fillet £14.50

Or

Rosemary scented chicken breast £14.50

Or

Tamarind marinated tofu £12.50

DESSERT

Fresh Kent Strawberries with Cornish Clotted Cream £8.50

