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## CLUBHOUSE BREAKFAST

Full English with grilled bacon, Cumberland sausage, black pudding, grilled flat mushroom, hash brown, grilled tomato, baked beans and your choice of eggs (fried, poached or scrambled)

Cumberland sausages in a toasted brioche roll

Grilled back bacon in a toasted brioche roll

Eggs Royale, smoked salmon and poached eggs served on a toasted English muffin with Hollandaise sauce

Eggs Benedict, poached eggs served over sliced ham on a toasted English muffin with Hollandaise sauce

Smashed avocado guacamole on brown toast, served with crumbled feta and pumpkin seeds

Mango, granola and yoghurt and chunks of mango topped with Greek yoghurt and granola

Toasted banana bread topped with Greek yoghurt, honey and berries

Viennoiseries baked in-house, croissants, Danish pastries, pain au chocolate



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## CLUBHOUSE TUESDAY LUNCH

### **Starter**

Smoked chicken terrine  
Pickled girolles, tarragon emulsion, crispy Parma ham  
Charred tender stem, ash goats' cheese (V)  
Pickled pear, quince jelly and toasted hazelnuts

### **Main course**

#### ***Hot***

Pork belly with lobster cannelloni  
Slow cooked pork belly with lobster and mushroom open tart, cep puree and  
lobster bisque

Butternut squash and sage arancini (V)  
Confit baby leeks, squash puree and roasted squash

#### ***Cold***

Escabeche of line-caught sea bass, new potato salad, English leaves

### **Dessert**

Lemon curd cheesecake, served with passion fruit sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## CLUBHOUSE WEDNESDAY LUNCH

### **Starter**

Flamed mackerel

Served with cucumber puree, horseradish cream and pickled cucumber

Textures of cauliflower (V)

Lightly curried cauliflower pakora, cauliflower couscous, caramelised cauliflower puree

### **Main course**

#### **Hot**

Slow roast sirloin

with pressed potato, charred baby leeks and a horseradish emulsion

Harissa spiced Hasselback courgette (V)

with roasted peppers, sweet potato falafels and flatbread

#### **Cold**

Halibut ceviche

with asparagus and chervil salad and a soft boiled quail egg

### **Dessert**

Tiramisu panna cotta

served with hazelnut shortbread and dark chocolate sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## CLUBHOUSE THURSDAY LUNCH

### **Starter**

Smoked chicken terrine  
Pickled girolles, tarragon emulsion, crispy Parma ham  
Charred tender stem, ash goats' cheese (V)  
Pickled pear, quince jelly and toasted hazelnuts

### **Main course**

#### ***Hot***

Pork belly with lobster cannelloni  
Slow cooked pork belly with lobster and mushroom open tart, cep puree and  
lobster bisque

Butternut squash and sage arancini (V)  
Confit baby leeks, squash puree and roasted squash

#### ***Cold***

Escabeche of line-caught sea bass, new potato salad, English leaves

### **Dessert**

Lemon curd cheesecake, served with passion fruit sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## CLUBHOUSE FRIDAY LUNCH

### **Starter**

Flamed mackerel

Served with cucumber puree, horseradish cream and pickled cucumber

Textures of cauliflower (V)

Lightly curried cauliflower pakora, cauliflower couscous, caramelised cauliflower puree

### **Main course**

#### **Hot**

Slow roast sirloin

with pressed potato, charred baby leeks and a horseradish emulsion

Harissa spiced Hasselback courgette (V)

with roasted peppers, sweet potato falafels and flatbread

#### **Cold**

Halibut ceviche

with asparagus and chervil salad and a soft boiled quail egg

### **Dessert**

Tiramisu panna cotta

served with hazelnut shortbread and dark chocolate sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## CLUBHOUSE SATURDAY LUNCH

### **Starter**

Smoked chicken terrine  
Pickled girolles, tarragon emulsion, crispy Parma ham  
Charred tender stem, ash goats' cheese (V)  
Pickled pear, quince jelly and toasted hazelnuts

### **Main course**

#### ***Hot***

Pork belly with lobster cannelloni  
Slow cooked pork belly with lobster and mushroom open tart, cep puree and  
lobster bisque

Butternut squash and sage arancini (V)  
Confit baby leeks, squash puree and roasted squash

#### ***Cold***

Escabeche of line-caught sea bass, new potato salad, English leaves

### **Dessert**

Lemon curd cheesecake, served with passion fruit sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## CLUBHOUSE SUNDAY LUNCH

### **Starter**

Goat's cheese and beetroot  
Textures of beetroot with glazed goats' cheese and fig puree

Seared mackerel  
Salad of marinated heritage tomatoes, lime, and coriander dressing

### **Main course**

#### **Hot**

Rare sirloin of beef  
Crispy roast potatoes, tender stem broccoli, cauliflower cheese, Chantenay  
carrots, Yorkshire pudding, and lashings of red wine jus

Salt baked squash  
Crispy roast potatoes, tender stem broccoli, cauliflower cheese, Chantanay  
carrots, Yorkshire pudding, and lashings of red wine jus

#### **Cold**

Escabeche of line caught sea bass  
new potato salad, English leaves

### **Dessert**

Eton mess

Tiramisu panna cotta  
served with hazelnut shortbread and dark chocolate sorbet

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates



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## **CLUBHOUSE AFTERNOON TEA**

A delicious selection of sandwiches, scones , teacakes and pastries  
Fresh strawberries

### **Tea and coffee**

Speciality teas and coffee with hand-dipped chocolates





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## CLUBHOUSE DINNER MENU

### Starter

Smoked chicken terrine  
Pickled girolles, tarragon emulsion, crispy Parma ham

Charred tender stem, ash goats' cheese (V)  
Pickled pear, quince jelly and toasted hazelnuts

Flamed mackerel  
Cucumber puree, horseradish cream, pickled cucumber

Textures of cauliflower (V)  
Lightly curried cauliflower pakora, cauliflower couscous, caramelised cauliflower puree

### Main course

Chargrilled sirloin  
Pressed potato, charred baby leeks, horseradish emulsion

Harissa spiced Hasselback courgette (V)  
Roasted peppers, sweet potato falafels and flatbread

Pork belly with lobster cannelloni  
Slow cooked pork belly with lobster and mushroom open tart, cep puree and lobster bisque

Butternut squash and sage arancini (V)  
Confit baby leeks, squash puree and roasted squash

### Dessert

Tiramisu panna cotta  
served with hazelnut shortbread and dark chocolate sorbet

Lemon curd cheesecake  
served with passion fruit sorbet

### Cheese

Applewood smoked cheddar, Somerset brie, stilton, and goat's cheese  
served with grapes, chutney, and cheese biscuits  
(Supplement £8.75)

### Tea and coffee

Speciality teas and coffee with hand-dipped chocolates



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## MARQUEE BUFFET MENU

### Salads, rice, and pasta

Kaleslaw  
Greek salad  
Tabouleh salad  
Rare roast beef, spinach, and radish salad  
Hot smoked salmon and preserved lemon salad  
Black rice and ginger salad  
Spiced penne pasta with cherry tomatoes

### Cold dishes

Herb roasted chicken  
Smoked salmon and gravadlax  
Truffled eggs  
Chilli glazed tiger prawns

### Hot carvery station

Rare roast beef  
Vegetable wellington  
Salmon coulbiac

### Accompaniments

Warm buttered new potatoes  
Roasted Provencal vegetables  
Roasted butternut squash

### Dressings and toppers

Vinaigrette  
Balsamic vinegar  
Sweet chilli sauce  
Mayonnaise  
Blue cheese dressing  
Thousand island dressing  
Crispy onions  
Croutons  
Toasted pumpkin seeds  
Roasted mixed nuts

### Desserts

Eton mess  
Lemon curd cheesecake  
Chocolate entremets  
Fresh fruit salad  
Fruit coulis  
Fresh cream  
Chocolate sauce