
DINNER IN THE CLUBHOUSE

7PM-9.30PM, EVERY DAY

A two or three-course meal in the Dining Room. Book tables online.

SAMPLE MENU

Mains

Hot

Seared duck breast, duck leg croquettes with sour cherry gel, heritage carrots and Madeira jus

Butter poached halibut with parsnips and verjuice

Butternut squash veloute with pickled butternut squash and seed pesto (vg)

Chargrilled aged ribeye steak, triple cooked duck fat Pont-Neuf, sautéed summer greens, roast vine cherry tomatoes and Béarnaise sauce

Cold

Crab salad, heritage tomato and compressed watermelon

Dessert

Salted caramel chocolate delice with orange tuille, coffee ice cream and honeycomb

Cheese

Wigmore Soft Sheep's, Godminster Organic Cheddar, Sparkenhoe Red Leicester and Colston Bassett Stilton cheese served with grapes, Henley Amber Beer Chutney and cheese biscuits

Tea & Coffee

Fair trade Arabica coffee

Indian teas and herbal infusions

Chocolates and petit fours