

# CHAMPIONS CLUB MENU

## STARTERS

### Heritage English Raw Veggies (Vegan)

*House hummus, roast garlic plant-based mayo*

### English Salami

*Stilton, burnt figs, truffle-infused British rapeseed oil*

### British Isle Smoked Fish

*ChalkStream farmed smoked trout, Campbells' hot smoked salmon, smoked haddock scotch eggs, smoked mackerel, grain mustard, agave syrup and dill sauce*

### Free-range Chicken and Truffle Sausage Roll

*Truffle mayonnaise*

### Laverstoke Park Mozzarella and Beef Tomatoes (V)

*Basil, cracked pepper, extra virgin olive oil*

### Homemade Ricotta, Pea and Mint Tart (V)

*Spinach emulsion*

### English Freshwater Crayfish

*Marie Rose, avocado, sweetcorn*

## SALADS

### My Caesar

*Romaine, gem heart lettuce, cherry tomatoes, grated Parmesan, avocado, white anchovies, sourdough croutes, Caesar dressing*

### Baby Leaves (V)

*Smoked English rapeseed oil*

### Fattoush (V)

*Cold-pressed basil oil*

### Tabbouleh (V)

*Couscous, chickpeas, red onion relish, kale*

### Feather Slaw

*Roots, seeds, chicken, herbs*

### Pickled Cucumber (V)

*Dill*





## HOT TABLE - MAINS

### Norfolk Turkey

*White and dark meat. Port and cranberry sauce, sage, apricot and onion stuffing, streaky  
bacon wrapped chipolatas*

### Yorkshire Beef

*Homemade Yorkshire pudding, mustards, horseradish*

### CFC - Chelsea Fried Chicken

*Brined, spiced and fried chicken pieces, charred corn, blue cheese mayo, celery*

### Breaded Cod

*Chip shop chips, homemade tartare, lemon, pickled onions*

### Burrata and Spinach Tortelloni (V)

*Shiitake mushrooms, truffle-infused British rapeseed oil, English Parmesan*

## HOT TABLE - VEGETABLES

### Roast Potatoes (V)

*Skin-on garlic, red onion, rustic herbs, English rapeseed oil*

### Baked Potato (V)

*English butter, sour cream, chives*

### Brassica (V)

*Cheddar and Stilton cheese sauce, sourdough crumbs, fennel pollen*

### Roots (V)

*Agave syrup, grain mustard, herbs*

### Greens (V)

*Butter, nigella seeds*

### Homemade Yorkies (V)

*English mustard, rosemary, thyme*

## AUTHENTIC STATION - ITALIAN

### House Porchetta Ciabatta

*Slow roast English pork belly, Maldon sea salt, fennel seeds, oregano, orange and lemon  
zest, caramelised apple sauce, rocket, red onion and sage stuffing*

### Margherita Pizza (V)

*Tomato sauce, mozzarella, fresh basil, extra virgin olive oil*

### Pea and Mint Ravioli (Vegan)

*Extra virgin olive oil, shallots, peas*





## DESSERT TABLE

### Chocolate and Banana Bread and Butter Pudding

*Old school banana custard, single cream*

### Yoghurt Jar (Vegan)

*Blueberries, coconut*

### Jenny's English Orchard Apple Pie

*Granny Smith*

### Pick 'n' Mix Classic

*Chocolate Bar Brownies Vegan Retro Waffle Cones - caramel popcorn Cheesecake -*

*McVitie's ginger nut Blondies - white chocolate Doughnut Holes - cinnamon sugar*

*Selection of old school toppings and sauces*

## CHEESE TABLE

### Cheese Rutland Red

*Aged, clothbound, buttered and matured for up to 6 months*

### Devon Blue

*Matured for 8 months in Totnes*

### Perl Wen

*Wales' best-loved soft cheese, a cross between a traditional Brie and a Caerffili Plumpton fruit cake, grapes, caramelised walnuts, partly dried apricots, crackers, celery, apple chutney*

## HALF-TIME

### Smoked Salmon and Horseradish Crème Fraîche

*Malted bread*

### Cucumber and Cream Cheese (V)

*White bread*

### Coronation Masala Chicken

*Poppyseed bread*

### Fruit Scones

*Clotted cream, strawberry jam*

## FULL-TIME

### Artichoke Velouté (V)

*Truffle infused British rapeseed oil*

### Pulled Hog Roast and Apple Sausage Roll

*Smoked rosemary mayonnaise*

### Puy Lentil and Chickpea Sausage Roll (Vegan)

*Smoked rosemary plant-based mayonnaise*

