# EXECUTIVE CLUB MENU

#### CANAPES

Stilton Panna Cotta (V)

Charcoal pastry cone, sticky fig relish, caramelised walnut crumb

Hot Smoked Mackerel

Butter puff, horseradish crème fraîche, chervil

Duck Liver Mousse

Duck fat brioche, red onion relish, pickled girolle

#### STARTERS

Roast Free-range Chicken Soup

Wild mushrooms, dehydrated mushroom powder, truffle-infused British rapeseed oil

Baked Greek Feta Cheese (V)

Marinated D.O.P feta. SW6 Greek salad

Smoked ChalkStream Trout

Avocado, peas, broad beans, asparagus, radish, yuzu dressing

English Artisan Salami

Mrs Bell's Yorkshire blue cheese, burnt figs, truffle-infused British rapeseed oil

#### MAIN COURSES

Shropshire Moor Grass-fed Lamb Rump

Dauphinoise potatoes, summer greens, chervil, lamb gravy

Bass

House taramasalata, sea green niçoise salad, lemon oil

Wild Mushroom Cannelloni (V)

Spinach emulsion, baby artichoke, wild mushrooms, truffle-infused British rapeseed oil

Suffolk Ham

Duck fat chips, crispy Gressingham duck egg, Colman's English mustard sauce





## DESSERTS

Molten Orange Profiteroles

Hot chocolate sauce

Lemon Tart

Raspberries

Coconut Panna Cotta

Blackberries

Isle of Mull Cheddar

Made from raw cow's milk and matured for nine months. Homemade Eccles cake, grapes, caramelised walnuts, Maldon sea salt

### HALF-TIME

British Steak and Ale Pie

Slow-cooked tender beef in a rich craft ale gravy

British Cauliflower, Leek and Truffle Pie (V)

Roasted cauliflower and leeks in a creamy white wine and truffle sauce

#### FULL-TIME

British Charcuterie Boards

Cumbrian ham, Dorset beef, Scottish venison, Suffolk salami, pickles, chutney, bread

Hand Crafted British Dairy Cheese

Barber's Mature Cheddar, Shropshire Blue, West Country Brie Plumpton fruit cake, grapes, caramelised walnuts, partly dried apricots, crackers, celery, apple chutney

Nespresso Coffee and Organic Tea Selection

Milk chocolate truffle

