

Gazpacho Andaluz - ajo blanco cream

Warm goat's cheese salad
olives, artichokes, pine-nuts and red pepper relish

Terrine of duck confit, ham hock and foie gras,
with cornichons and brioche

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Grilled whole Sea Bream
ratte potatoes, roast fennel and gremolata

Sauté of free range chicken
cocotte potatoes, wild mushrooms, garlic and parsley

Tarte fine of grilled vegetables
Buffalo mozzarella, white asparagus and pesto

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Red fruit trifle with framboise

Lemon crème brulee

Artisan cheese with grape chutney

Cream of asparagus soup

Ballontine of Guinea Fowl
grape chutney and toasted brioche

Skate tempura
noodle salad and Thai dipping sauce

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Grilled entrecote steak "au poivre"
hand cut chips and grill garnish

Roast Monkfish
puy lentils, red wine and baby vegetables

Aubergine and red pepper roulade
chickpeas and sauce vierge

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Lemon tart with citrus sorbet

Hot chocolate pudding with praline parfait

Regional cheeses and chutneys

Chilled leek and potato soup with chives

Spiced squid salad
avocado and crab crostini

Chicken liver parfait
toasted country bread and onion marmalade

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Roast Turbot
olive oil mashed potatoes, Provencal tomatoes and gremolata

Soy braised pork belly
bok choy, wasabi and spring onions

Pasta Genovese
penne, new potatoes, green beans and pesto

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Caramelised apple tart and caramel ice cream

Chocolate profiteroles and hot chocolate sauce

Farmhouse cheese and chutneys

Chilled pea and mint soup

With creme fraiche

Tataki of yellow fin tuna

noodle salad, soy, pickled ginger and wasabi

Tarte fine of Wood Pigeon

rocket, parmesan, truffled meat juices

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Sautéed John Dory and shellfish tortellini

buttered brown shrimps and chives

Stuffed Rabbit leg

with apricots, broad beans, Rosevale potatoes and cider

"The Clubhouse Big Greek salad"

Feta, tomatoes, olives, onion and cucumber

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Baked New York deli-style cheesecake

Häagen Dazs ice cream

Farmhouse cheeses