



THE FARMERS CLUB

ESTD LONDON 1842

Seasonal Banqueting Menus Winter/Spring (January to April 2020)

We are committed to offering simply cooked, seasonal, quality, British food which for obvious reasons is so important to the membership. Our menus offer a variety of options to suit the occasion, whatever the time of day.

LUNCH & DINNER

Please select ONE dish for your whole party from To Begin, Feast, Indulgence and/or your Cheese Selection

TO BEGIN

Homemade Soup of the Day (GF)	£8.50
Wood Pigeon, Caraway Spiced Carrots, Date Jam & Black Pudding	£9.25
Pulled Suffolk Pork Fritter, Smoked Quail Ballotine, Mustard Mayonnaise & Onion Dressing	£9.25
Cured Scottish Salmon, Sea Bass & Dorset Lobster Terrine, Herb, Egg & Caper Dressing (GF)	£13.00
Course Cotswold Chicken & Suffolk Ham Pate, Winter Slaw, Bacon & Onion Roll	£9.25
Beetroot Tart, Marinated Sheep's Curd, Pickled Roots (V)	£9.00
Dorset Crab Arnold Bennett, Hollandaise Glaze (GF) (for parties up to 25)	£11.00
London Cure Scottish Smoked Salmon, Caper Berries and Lemon (GF)	£12.50
Farmers Club Scotch Egg, Dressed Radicchio, Piccalilli Relish (for parties up to 25)	£9.00
Chickpea Fritter, Cracked Wheat & Pomegranate Salad, Longley Yogurt (V) (GF)	£11.00
Pan Fried Scallops, Cornish Gouda Cream Sauce (for parties up to 25)	£13.50
Cured Meat Platter	£12.00
<i>(Orange Glazed Ham, Chiltern Coppa and Wild Fennel Salami, Dorset Blue Vinny & Fig Salami, Sweet & Hot Pepper Scotch Egg, Ham & Garden Pods Tart)</i>	
Forman & Sons Smoked Fish Platter	£15.00
<i>(Hot Smoked Trout, Garden Pea & Goats Cheese Tart, Keta, Kipper Scotch Egg, Cod's Roe Spread, Smoked Salmon, Wiltshire Smoked Eel & Dried Salmon Crisp)</i>	



All our prices include VAT. A 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our staff to help you choose a suitable meal.

(GF denotes Gluten-free, V denotes Vegetarian)

FEAST

Free Range Chicken with Honey & Mustard Almonds, Game & Pepper Sauce, Roast Cauliflower & Celeriac (GF)	£21.00
Pan-Roast Sea Trout, Sweet Potato Dumplings, Woodland Mushrooms, Anchovy, Rosemary & Garlic Emulsion	£21.00
Blue Cheese & Walnut Dumplings, Red Wine Poached Pear, Woodland Mushrooms, Celery & Gem Lettuce (V)	£18.50
Spiced Pork Neck, Braised Baby Gem, Ham Hock & Onion Marmalade, Golden Raisins & Capers	£20.00
Pollock, Roast Hispi Cabbage, Bacon Crumble & Chicken Sauce	£21.50
West Country Lamb, Herdwick Hogget Cigar, Potato Cake, Pea & Mint Purée	£22.00
Highland Estate Venison, Hogs Pudding & White Wine Poached Pear	£22.00
Celeriac, Cumin Cream Leeks, Duck Egg, Shallot & Sherry Vinegar (V)	£20.00
South Coast Sole, Prawn Sausage, Mash & Samphire, Shellfish Cream Sauce (GF)	£23.00
Merryfield Duck, Crushed Roots & Spiced Carrots, Cranberry Sauce & Parsnip Crisps (GF)	£20.00
Braised West Country Short Rib, Leek and Woodland Mushroom & Truffle Pastry, Parsley Sauce	£23.00
West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Broccoli <i>(minimum numbers of 10)</i>	£35.00
West Country Native Breed Roast Rib Eye, Yorkshire Pudding, Fried Onion Potatoes, Seasonal Vegetables <i>(minimum numbers of 10)</i>	£32.00

CLUB FAVOURITES: Minimum numbers of 10

Shepherd's Pie, Seasonal Vegetables	£19.00
Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens	£19.00
Steak and Kidney Pudding, Roast Seasonal Vegetables	£19.00



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SIDES – ALL AT £4.25 PER SIDE PER PERSON

Rosemary Scented Pink Fir Apple Potatoes
Crushed Roots
Seasonal Vegetable Selection
Roast Cauliflower
Sweet Potato Cake
Cobnut Sprouts
Spiced Carrots
Braised Baby Gem, Ham Hock and Mustard Crumb

INDULGENCE – ALL AT £9.25 PER DESSERT

Rhubarb Bakewell Tart, Pink Pepper Cardamom Ice Cream, Lemon Sorrel Dressing
Earl Grey Set Cream, Peppermint Ice Cream, Gingersnap Crumb
Apple Terrine, Apple Tart, Vanilla Cream, Mint Toffee Apple (GF)
Chocolate Bread & Butter Pudding, Banana Ice Cream
Pear Crumble Baked Cheesecake, Poached Pear
Yorkshire's Chocolate Orange (Circa 1932) (*for parties up to 25*)
Seasonal Fruit Platter (GF)

Tea, Coffee, Chef's Treats

£2.95 per person



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GLOUCESTERSHIRE AND HEREFORDSHIRE CHEESE SELECTION

Cheese Plate as a Third Course*

£12.00

Sharing Cheese Platter as a Fourth Course*

£10.00

**All Cheese Boards Include Your Selection of Cheeses from Gloucestershire and Herefordshire, Millers Damsels Artisan Biscuits, Quince Jelly and Grapes*

Cerney Ash

One of the original goat's cheeses being produced in the UK. The soft and creamy white curd is hand coated in an ash and sea salt mix. It has a tangy-lemony flavour to the cheese. (V)

Cotswold Brie

A delicious white, soft moulded cheese, produced from organic milk. It has a rich creamy, clean and fresh taste, and while it continues to develop flavour over its life, it doesn't become a pungent cheese. (V)

Hereford Hop

Matured for 3 months the Hereford Hop is a full-fat hard cheese made with pasteurised cows' milk. Encrusted with toasted hops which give a pleasing edge to the flavour.

Cotswold Blue

An Organic soft white moulded cheese with a Roquefort blue mould running through the centre. It has a delicious creamy texture, with a fresh clean taste that develops as the cheese ages into a rich aromatic piquancy. (V)

Holy Smoked

A smoked Single Gloucester cheese produced by Godsells cheese in Gloucestershire. The single Gloucester is matured for around 4 months and then smoked using beech and oak chippings. It is the only smoked Single Gloucester in the world! (V)

Stinking Bishop

A soft textured washed rind cheese that develops a distinctive, meaty pungency with age. The cheese is handmade by Charles Martell on his farm in the heart of Gloucestershire. The name of the cheese is derived from the variety of pear "Stinking Bishop", the juice of which is made into a "perry" and is used to wash the cheese. This gives the cheese its distinctive nose. (V)



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PROVENANCE

Agriculture

Supplier	County	Mileage to Club
Alfred Sole & Son	Cambridgeshire	63.8
Alsop & Walker	East Sussex	61.2
Aubrey Allen	Warwickshire	110
Bagborough Farm	Somerset	124
Black Bow Farm	Lancashire	221.2
Blackwoods Cheese Co	Kent	44.5
Charles Martell & Sons	Gloucestershire	118
Chapel Farm	Gloucestershire	91.4
Church Farm	Gloucestershire	112.6
Chiltern Charcuterie	Buckinghamshire	36.5
Dorset Dairy Co	Dorset	121.7
Droitwich Saltworks	Worcestershire	117.6
Duchess Farms Ltd	Hertfordshire	32
E. A Williams	London	2.7
Elite Fine Foods	East Sussex	64.2
Elveden Farms	Norfolk/ Suffolk	83.6
Everleigh Farm Shop Ltd	Dorset	83.8
Flourish Bakery	London	8.3
Francis & Sons	Lincolnshire	135.4
Goodwood Home Farm	West Sussex	64.6
Greenham Quail	East Sussex	67.7
G`s	Cambridgeshire	82.2
Haines Farm	Berkshire	49.5
Haygrove	Herefordshire	131.7
High Weald Dairy	West Sussex	52.9
Holly Farm	Worcestershire	115.35
Honeyrose Craft Bakery	London	9.7
Kent & Fraser	London	9.7
Kingcott Dairy	Kent	54.6
Kirkham Farm	Gloucestershire	87
Lake District Farmers	Cumbria	290.2
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	114.7
Longley Farm	Yorkshire	210.9
Lyburn Farmhouse Cheese Makers	Wiltshire	89.6
Manor Farm	Suffolk	90.59
Merryfield Farm	Devon	184
Netherend Dairy	Gloucestershire	133.5
Parrish Farms	Bedfordshire	49.3
Potash Farm	Kent	39.1

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Supplier	County	Mileage to Club
Red Star Growers	Worcestershire	119.7
Silver Spoon Sugar	Cambridgeshire	94.0
Swainsom House Farm	Lancashire	237.2
Talvan Farm	Cornwall	245.5
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	London	6.1
The Bread Factory	London	8.75
The Garlic Farm	Isle of Wight	90.2
The Real Cure, Hartfield Farm	Dorset	113.7
Tiptoe Farm	Northumberland	350.7
Udale Speciality Foods Ltd	Lancashire	256.4
Weald Smokery	East Sussex	53.85
Westlands	Worcestershire	119
Woodhall`s Charcuterie	Lancashire	210.7
Yew Tree Farm	Cumbria	289

Aquaculture

BG Fish Ltd	London	3.7
H Forman & Sons 	London	6.2
Mowi Scotland Ltd	Fife	439.8
Portland Shellfish Ltd	Dorset	142.3
Scottish Sea Farms	Dumfries	340.5
Shield Foods	London	15.5



= Protected Geographical Indication

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