

CANAPÉS

MENU

Four canapé selection £15.50 PER PERSON

Six canapé selection £20.00 PER PERSON

Additional canapés £3.95 PER CANAPE

Five canapé selection £18.00 PER PERSON

VEGETARIAN

BBQ Cucumber, celeriac remoulade (c) (D)

Crispy quails eggs, celery salt (h) (D)

Cauliflower cheese croquettes, truffle oil (h) (D)

Feta tartlet, tomato fondue, olive tapenade (c)

Roast shallot, thyme tarte tatin (h) (D)

FISH

Crispy wonton, Devon crab, apple, seaweed (c)

Salt cod croquettes, aioli, smoked paprika (h) (D)

Ceviche, squid ink, cracker, lime, avocado (c) (GF)

Tuna tarte, kimchi, soy (c) (GF)

Spiced crab cakes, roast sweetcorn puree (h)

MEAT

Crispy pulled pork croquettes (h) (D)

Ham hock terrine, BBQ pineapple (c) (GF)

Rare roast beef, Yorkshire pudding, horseradish, bone marrow glaze (h) (D)

Roast chicken rilletes, crispy skin, tarragon crumb (c) (GF)

Confit duck, spiced plum relish (h) (GF)

DESSERT

Salted chocolate tart, honeycomb, orange (c) (GF – D)

Mini choux buns, salt caramel, lemon and honey, pistachio (c) (D)

Chocolate brownies, peanut butter cream (c) (D)

Berry tart, orange cream patisserie, apricot glaze (c) (D)

Brioche doughnut, cinnamon sugar (h) (D)

All prices quoted are on a per person basis unless otherwise stated.
Prices exclusive of VAT. Bespoke menus, including gluten free dishes, are available.
(C) - Cold / (H) – Hot / (GF) – Gluten Free / (D) – Contains Dairy



ROYAL OVER-SEAS LEAGUE MENU

SPRING/SUMMER DINING BRONZE

PLEASE SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT

TWO COURSE MENU £39.00 PER PERSON

THREE COURSE MENU £47.00 PER PERSON

FOUR COURSE MENU £57.00 PER PERSON

ALL MENUS SERVED WITH TEA, COFFEE AND PETIT FOURS

STARTERS

Chicken and sun-blushed tomato terrine, courgette, basil puree and black olive crumb

Scottish salmon rillettes with quails egg, citrus dressing, crispy skin and herb salad

Chargrilled aubergine with ricotta, toasted pinenuts, golden raisin vinaigrette and ruby chard

MAINS

Cornfed chicken supreme with grilled gem lettuce, French beans, confit garlic mash and tarragon cream sauce

Red wine braised shin of beef with spinach puree, sautéed summer cabbage, potato fondant and a light beef jus

Asparagus, leek and gruyere tart with poached egg, rocket, mint and radicchio salad

Baked Hampshire trout with brown crab polenta cake, celeriac puree, spinach and tomato dressing

DESSERTS

Chocolate and raspberry delice with berry coulis and chocolate tuile

Peach tart with vanilla ice cream

Lemon meringue pie with Chantilly cream

Orange cheesecake with orange curd

All guests must have the same menu and we will endeavour to cater for dietary requirements.

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ROYAL OVER-SEAS LEAGUE MENU

SPRING/SUMMER DINING SILVER

PLEASE SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT

TWO COURSE MENU £47.00 PER PERSON

THREE COURSE MENU £65.00 PER PERSON

FOUR COURSE MENU £75.00 PER PERSON

ALL MENUS SERVED WITH TEA, COFFEE AND PETIT FOURS

STARTERS

Pork thyme and onion seed pate with red cabbage and apple slaw and arran mustard dressing

Marinated tuna loin with lime, coriander, avocado puree and root vegetable crisps

Charred asparagus with lemon dressing, crumbed quail egg, lemon dressing and Manchego cheese

Heritage tomato salad with lovage, buffalo mozzarella, cider vinegar dressing and pickled red onion

MAINS

Pan fried Peterhead cod fillet with watercress puree, sautéed new potatoes, Bayonne ham, pastis and cockle sauce

New season braised lamb shoulder with pommes Anna, mint and pea puree and rosemary herb crumb

Wild mushroom and cep risotto with pecorino, shaved summer truffle, wilted chard and toasted hazelnuts

Ballotine of guinea fowl breast with Jerusalem artichoke, carrot and vanilla puree, boulangère potatoes and chicken jus

DESSERTS

Black cherry cheesecake with burnt meringue and honeycomb

Salted chocolate mousse with praline and strawberries

Bakewell tart with custard and macerated raspberries

Pimm's jelly with tonka bean ice cream

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ROYAL OVER-SEAS LEAGUE MENU

SPRING/SUMMER DINING GOLD

PLEASE SELECT ONE STARTER, ONE MAIN, AND ONE DESSERT

TWO COURSE MENU £65.00 PER PERSON

THREE COURSE MENU £75.00 PER PERSON

FOUR COURSE MENU £85.00 PER PERSON

ALL MENUS SERVED WITH TEA, COFFEE AND PETIT FOURS

STARTERS

Seared hand dived scallops with lobster bisque, lardo and oyster leaf salad

Carpaccio of Dexter beef with parsnip aioli, bone marrow and onion crumb

Old Spot pork belly with boudin noir, celeriac cream, confit tomato and cider jus

Pink Fir potatoes with truffled Wigmore goats cheese, roast baby beetroot, blood orange and pumpkin seed granola.

MAINS

Roast Halibut with squid ink potato gnocchi, charred cauliflower puree, seaweed butter and langoustine sauce

Gressingham duck breast with potato terrine, spiced date puree, pickled cabbage and confit leg.

Herb crusted lamb cannon with braised leg pie, fricassee of peas and broad beans and hispi cabbage.

Warm aubergine and aged feta terrine with harissa spiced dumplings, yogurt dressing and pomegranate

DESSERTS

Set vanilla custard with hazelnut tuile and salted caramel

Marinated summer fruits with Champagne sabayon and butter shortbread

Chocolate ganache with caramelised white chocolate, orange curd and chocolate crumb

Apple bavaois with spiced apple doughnuts and pistachio cream

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WINE LIST

MENU

SPARKLING / CHAMPAGNE

| | 750ml |
|--|--------|
| Prosecco Spumante Botter Extra Dry, Italy – by the bottle only | £26.00 |
| A bouquet of pear drops, lemon and melon. The palate is light and fresh with a clean finish. | |
| Champagne Gardet Brut Tradition, France – by the bottle only | £42.00 |
| A blend of 45% Pinot Noir, 45% Pinot Meunier and 10% Chardonnay showing a balance of vibrant fruit and rich, biscuity finesse. | |
| Champagne Gardet Brut Rose, France – by the bottle only | £46.00 |
| Rich and fruity, sturdy enough to serve with food. A delicious rosé with berry and citrus flavours with a crisp and refreshing finish. | |
| Gosset Brut Excellence, France – by the bottle only | £60.00 |
| This is an exceptionally good quality Champagne which far outperforms its price tag. Very delicate and fresh. | |

SEASONAL SPECIALS

| | 750ml |
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| Pellassa, Mario's Bianco, Piedmont, Italy 2016 – by the bottle only | £21.00 |
| Mario founded the Pelassa winery in 1960, which now continues to be run by his two sons Davide and Daniele. Straw yellow in colour, it has an aromatic 'pear-drop' bouquet with a hint of citrus. The taste is fresh and youthful. | |
| Pellassa, Mario's Rosso, Piedmont, Italy 2016 – by the bottle only | £21.00 |
| The bicycle design on the label represents the founding of the vineyard when Mario would cycle into the local town to sell the family wines. Ruby red colour with violet shades; fruity, fragrant, persistent bouquet with suggestion of cherry, redcurrant & apricot. Soft and well balanced taste with medium tannins; a very classy wine. | |

WHITE

| | 750ml |
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| Crucillon Viura Blanco, Spain 2016 | £17.50 |
| A lovely balanced white with stone fruits, citrus and a floral lift. | |
| Freedom Cross Chenin Blanc, South Africa 2017 – by the bottle only | £18.50 |
| Ripe apple with tropical flavours leading to a clean, dry finish. | |
| Pinot Grigio Altana di Vico, Italy 2016 – by the bottle only | £19.00 |
| Clean and crisp with aromas of citrus fruits. | |
| Club White - Domaine de Pellehaut Blanc, France 2016 | £20.00 |
| Aromas of citrus fruits and acacia flower with touch of exotic fruits. | |
| Zapallar Sauvignon Blanc Reserva, Chile 2016 – by the bottle only | £21.00 |
| Aromatic stone and citrus fruits on the nose follow through to a dry and zesty palate with a long finish. | |
| Mount Brown Sauvignon Blanc, New Zealand 2016 – by the bottle only | £24.00 |
| A restrained expression of Sauvignon Blanc showing fresh citrus flavours with freshness on the palate. | |
| Petit Chablis Frederic Prain, France 2015 – by the bottle only | £26.00 |
| Chablis at its best with crisp green apple up front giving way to flinty mineral notes and creamy mouth feel. | |
| Arcan Albarino, Spain 2015 – by the bottle only | £27.00 |
| Galicia's signature grape variety displaying intense notes of white fruit, pears, citrus fruits and mouth-watering acidity. | |
| Sancerre Domaine Millet Roger, France 2016 – by the bottle only | £28.00 |
| Concentrated gooseberry and citrus fruit, this oozes complexity with the classic minerality so traditional of Sancerre. | |

WINE LIST

MENU

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| ROSÉ | 750ml |
| Domaine de Pellehaut Rose, France 2016 – by the bottle only Cherry notes, citrus fruits and white flowers shine through on the palate. | £20.00 |
| St Sidoine Rose, France 2016 – by the bottle only Lovely fresh, dry style with soft strawberry fruit and a little honeysuckle. A great match for BBQ red meat and with Mediterranean herbs and salads. | £25.00 |
| RED | 750ml |
| Vina Temprana Old Vines Garnacha, Spain 2016 Ripe red berry fruits with lifted spice and soft tannins. | £17.50 |
| Ladera Verde Merlot, Chile 2016 – by the bottle only Rich ripe dark fruits on the nose. The palate displays notes of blackcurrants, plums and damson with juicy acidity. | £18.50 |
| Armigero Sangiovese di Romagna Riserva, Italy 2016 – by the bottle only Ruby red with lashings of dried fruit and spice, full bodied and warm on the palate. | £19.00 |
| Club Red - Domaine de Pellehaut Rouge, France 2016 Soft and rounded with vibrant fruits and fragrant spice. | £20.00 |
| Club Claret - Chateau Gaury Balette, France 2013 – by the bottle only Classic Claret, delivered softly with fruit to the fore and nicely balanced structure. | £21.00 |
| Zapallar Pinot Noir Reserva, Chile, 2016 – by the bottle only Aromas of cherries and raspberries, well combined with soft notes of oak. | £23.00 |
| Gouguenheim Malbec, Argentina 2016 – by the bottle only High altitude combined with irrigation of the purest snow melt in the Andes creates a Malbec with bold dark fruits, savoury notes and hints of spice on the finish. | £24.00 |
| Valserrano Rioja Crianza, Spain 2013 – by the bottle only Red berry jam, balsamic and hints of oak this is a tasty and well rounded Rioja. | £25.00 |
| Chateau Rocher Calon, France 2014 – by the bottle only Elegant, full bodied and distinguished. Robust red berry and cherry aromas follow through to blackberries and liquorice on the palate. | £27.00 |
| SWEET WINE & PORT | |
| Monbazillac Chateau de Fonmourgues, France 2013 – by the bottle only Classic dessert wine displaying candied fruits, orange peel and caramel with balancing freshness and a long luxurious finish. | £31.00 |
| Grahams LBV, 2009 – by the bottle only Sweet and dark fruit aromas combined with floral and herbal notes. Great concentration of fruits on the palate. | £33.00 |
| Quinta da Silveira 10 yr Tawny – by the bottle only Rich and decadent with sweet damson fruit, walnuts and a very long finish. The perfect partner for a cheeseboard. | £45.00 |

WINE BY THE GLASS

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| | 175ml |
| Crucillon Viura Blanco, Spain 2016 | £3.50 |
| Club White - Domaine de Pellehaut Blanc, France 2016 | £4.16 |
| Vina Temprana Old Vines Garnacha, Spain 2016 | £3.50 |
| Club Red - Domaine de Pellehaut Blanc, France 2016 | £4.16 |

BAR LIST

MENU

BOTTLED BEER

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| Becks 4.8% 330ml | £3.66 |
| Budweiser 4.7% 500ml | £3.75 |
| Becks Blue 0.0% 500ml | £3.66 |

TAP BEER

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| | Half | | Pint |
| IPA Smooth 3.6% | £2.08 | | £3.75 |
| Carlsberg Pilsner 3.8% | £2.29 | | £4.00 |

SPIRITS – 25ml

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| GIN - Gordon's | £3.17 |
| VODKA - Smirnoff | £3.17 |

RUM

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| Bacardi | £3.17 |
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WHISKY

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| Jack Daniels | £3.66 |
| The Famous Grouse | £3.25 |

APERITIF

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| Amontillado Sherry | £3.83 |
| Bristol Cream | £3.83 |
| Tio Pepe | £3.83 |

COGNAC

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| Courvoisier | £3.83 |
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SOFT DRINKS – by the bottle

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| Coca-Cola, Diet Coca-Cola | £1.91 |
| Jug Juice | £6.00 |
| Elderflower | £7.08 |

MIXERS

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| | £1.33 |
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Tonic, Ginger beer, bitter lemon,
ginger ale, diet tonic and soda water

CASH BAR

Minimum spend required at £200.00

Prices exclusive of VAT

