

# Set Menu & Wine List



## Set Menu - 3 courses

Please select the relevant number of courses and your preferred menu options from the selections below. Vegetarian options are indicated with(v). All our set menus include coffee and chocolates.

### Starters

- Homemade Soup of your choice
- Pork & Liver Terrine, Chutney
- Wild Boar Prosciutto, Chutney, Melba Toast Melon, Pecorino, Balsamic Dressing
- Smoked Chicken Caesar Salad
- Smoked Mackerel & Pasta Salad
- Shellfish Bisque, Crab Tortelloni
- (v) Baby Spinach, Avocado & Pink Grapefruit Salad
- (v) Heritage Tomato, Buffalo Mozzarella, Dressed Leaves
- (v) Goat's Cheese & Roasted Pepper Tart & Avocado Salad, Basil Oil
- (v) Vegan Niçoise Salad

### Main

- Feather Blade Steak with Guinness and Onions, Seasonal Vegetables and Potatoes
- Tarragon Lemon Chicken Breast, Seasonal Vegetables and Potatoes
- Braised Lamb Shoulder, Fennel & Orange, Seasonal Vegetables and Potatoes
- Baked Black Bream Fillet, Tapenade Crust, Tomato Sauce, Seasonal Vegetables and Potatoes
- Plaice Fillet, Mushroom Stuffing, Chive Sauce, Seasonal Vegetables and Potatoes
- Alsace Style Veal Blanquette, Rice, Seasonal Vegetables and Potatoes
- (v) Wild Mushroom Stroganoff, with Pilaff Rice
- (v) Sichaun Aubergine, Cashew Nuts, Tenderstem Broccoli, Tofu, Sticky Rice
- (v) Chickpea, Roast Squash & Mushroom, Wellington, Onion Gravy,
- (v) Aubergine Involtini, Tofu Ricotta, Tomato Sauce
- (v) Artichoke, Spinach & Olive Pizza, Rocket Salad
- (v) Chickpea & Pepper Pancake, Houmous, Avocado & Roasted Tomatoes
- (v) Lentil Shepherd's Pie, Sweet Potato Mash
- (v) Polenta, Spinach and Goat's Cheese Bake

### Dessert

- Black Forest Bakewell Tart, Vanilla Cream
- Passion Fruit Cheesecake
- Chilled Lemon Soufflé
- Vanilla Brûlée Tart, Passion Fruit Sauce
- Summer Berry Pavlova
- Apple Crumble Cake, Hot Caramel Sauce
- Iced Nougat Parfait, Chocolate Sauce, Meringue Drops
- White Chocolate Bread & Butter Pudding, Macadamia Nuts
- Peach & Mango Bavarois
- Self-saucing Chocolate Pudding, Mascarpone Cream
- Sticky Toffee Pudding, Butterscotch Sauce
- Plate of Cheese with Grapes and Celery
- Welsh Rarebit

Coffee & Chocolates



# Wine List



## Champagnes & Sparkling Wines

		Glass	½ Bottle	Bottle
81	Beaumont <i>Cuvée Brut, Epernay, NV</i>			£45.00
91	Prosecco <i>Dei Poeti, Bottega, NV</i>			£28.50
77	Ca' Morlin Rosato Spumante <i>Andrea Morlin, Veneto, NV</i>			£25.00

## White Wines

140	Bacchus <i>New Hall Vineyards, Chelmsford Essex, 2018</i>	£5.00	£10.00	£20.00
90	Club Sauvignon <i>Terre Fumée, François Lurton, 2018</i>	£5.00	£10.00	£20.00
97	Club Chardonnay <i>Jaffelin, 2018</i>	£5.00	£10.00	£20.00
65	Yealands Estate <i>Sauvignon Blanc, Awatere Valley, Marlborough, 2018</i>			£23.00
111	Rioja Blanco <i>Conde Valdemar, 2018</i>			£23.50
24	Pinot Grigio <i>Castel Firmian, Mezzacorona, 2018</i>			£24.00
30	Maison Les Alexandrins <i>Viognier, Northern Rhône, 2018</i>			£25.50
32	Sancerre <i>'Les Collinettes', Joseph Mellot, 2018</i>			£33.00
17	Petit Chablis <i>Domaine Hamelin, 2017</i>			£38.00
19	Chablis 1er Cru <i>'Les Vaillons', Domaine Samuel Billaud, 2017</i>			£48.50

## Rosé Wines

		Glass	½ Bottle	Bottle
141	Pinot Noir Rose <i>New Hall Vineyards, Essex, 2018</i>	£5.00	£10.00	£20.00
33	Albia <i>Barone Ricasoli, Tuscany, 2017</i>			£26.00

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## Red Wines

92	NLC Club Red <i>Carignan, Archères, Pays D'Herault, 2018</i>	£5.00	£10.00	£20.00
98	NLC Club Claret <i>AC Bordeaux, NV</i>	£5.00	£10.00	£20.00
99	NLC Club Burgundy <i>Domaine du Prieuré, 2017</i>	£6.00	£13.50	£26.50
69	Passieno <i>Lamberti, 2015</i>			£22.50
127	La Linda <i>Malbec, Mendoza, Argentina, 2018</i>			£23.50
11	Château des Gravières <i>AC, Graves, 2016</i>			£26.00
166	Altano <i>Douro Reserva, Symington (Portugal), 2016</i>			£27.00
7	Côte du Rhône <i>Château des Amouriers, 2016</i>			£29.50
180	Rioja Reserva <i>Conde Valdemar (Spain), 2011</i>			£35.00
14	Château Patache d'Aux <i>Cru Bourgeois, Médoc, 2014</i>			£36.00
172	Monthelie <i>Bouchard Père et Fils, 2014</i>			£40.00

## Dessert Wines & Port

157	Château Jolys <i>Cuvée Jean, Domaines Latrille, Jurançon, 2016</i>			£26.00 (375ml)
190	Tokaji Aszu <i>5 Puttonyos, 2009</i>			£43.00 (500ml)
	Taylor's Late Bottled Vintage 2013			£32.00
	Churchill's Crusted Port			£50.00