



THE FARMERS CLUB

ESTD LONDON 1842

Seasonal Banqueting Menus (April to July 2018)

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	£7.00
Asparagus & Pheasant Egg, Smoked Sea Trout	£9.25
Asparagus & Pheasant Egg, Dry Cured Ham	£8.75
Farmhouse Terrine, Pickled Mushroom & Truffle, Tomato Chutney (GF)	£7.00
Langoustine Soufflé, Seafood Flavours (<i>for parties up to 25</i>)	£10.25
Smoked Duck, Rhubarb & Buffalo Cheese, Cobnut Pesto (GF)	£8.25
Portland Crab & Jersey Royals, Tomato Relish (GF)	£9.75
Oxford Blue Cheese Mousse, Pickled Onions & Baby Beets (V)	£7.00
London Cured Smoked Salmon, Caper Berries & Lemon (GF)	£10.25
Farmers Club Scotch Egg (<i>for parties up to 25</i>)	£6.95
Woodland Mushroom Pate, Pearl Barley & Cobnut (V)	£7.00
Moons Green Cured Meat Platter (<i>Marmalade Glazed Ham, Pork Loin, Ham & Blagdon Blue Tart, Wild Fennel Salami, Nduja & Sausage Meat Scotch Egg, Red Wine & Cobnut Salami</i>)	£9.75
Forman & Sons Smoked Fish Platter (<i>Roast Salmon, Garden Pea & Goats Cheese Tart, Keta, Smoked Salmon, Kipper Scotch Egg, Smoked Eel, Cods Roe Spread, Dried Salmon Crisp</i>)	£11.75



All our prices include VAT. A 7.5% 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

Hay Baked Chicken, Pearl Barley, Corn & Garden Pods	£17.00
Monkfish, White Bean & Vegetable Stew, Wild Garlic Relish (GF)	£19.00
Yukon Potato & Cheese Dumpling, Red Wine Poached Pear, Walnut Crumble (V)	£17.00
Scottish Sea Trout, King Prawns & Sea Asparagus, Fennel & Orange Butter (GF)	£17.50
Hanger Steak, Truffle Mash, Peppercorn Cream, Bone Marrow Crumb	£18.00
Goosnargh Duck, Spiced Apple Pastry, Heritage Vegetables	£18.50
Gilt Head Bream, Clam & Garden Pea Risotto, Asparagus Shavings	£17.00
Mushroom, Broccoli & Roasted Root Tart, Quail Egg & Spinach (V)	£17.00
Rose Veal, Soft Quails Egg, Anchovy, Capers & Sweetbreads	£18.50
Pork Neck, Celeriac & Walnut, Wholegrain Mustard Mash, Roast Cox's Apple (GF)	£18.00
Lamb Best End, New Season Vegetables, Cornmeal Shoulder Cake (GF)	£19.00

CLUB FAVOURITES: Minimum numbers of 10

Shepherd's Pie, Seasonal Vegetables (GF)	£16.50
Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens	£16.50
Steak and Kidney Pudding, Roast Seasonal Vegetables	£16.50

SIDES – ALL AT £3.00 PER SIDE PER PERSON

Garden Peas, Bacon & Lettuce,
Purple Sprouting Broccoli
Minted New Potatoes
Spring Vegetable Selection
Spring Cabbage
Cauliflower Cheese
Wilted Nutmeg Spinach
Coriander Carrots
Rosemary Fried Pink Fir Apple Potatoes
English Truffle Mash



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INDULGENCE

Poached Rhubarb, Set Buttermilk Cream & Elderflower Jellies (GF)	£7.50
Soured Cherry & Chocolate Sponge Organic Yoghurt, Cherry Glaze	£7.50
Mixed Berry Posh Mess (GF)	£7.50
Apple Charlotte, Cider Brandy Caramel	£7.50
Chilled Candied Fruit Rice Pudding, Sparkling Poached Strawberries	£7.50
Chocolate Tart, Honeycomb & Peanut Brittle	£7.50
Tea, Coffee, Chef's Treats	£2.40

OXFORDSHIRE AND GLOUCESTERSHIRE CHEESE SELECTION

Cheese Plate as a Third Course*	£9.00
Sharing Cheese Platter as a Fourth Course*	£7.50

**All Cheese Boards Include Your Selection of Oxfordshire and Gloucester Cheeses, Millers Damsels Artisan Biscuits, Quince Jelly and Grapes*

Bix (Oxfordshire)

A soft, unpasteurised, triple cream cheese.

Cerney Ash (Gloucestershire)

An ash coated pyramid with a soft and creamy white curd, a refreshing lemony citrus note coming through.

Rollright (Oxfordshire)

A mellow, buttery-rich, washed rind cheese.

Charles Martell Double Berkeley (Gloucestershire)

Full fat hard cheese made with pasteurised cow's milk and natural rennet. Includes annatto which gives it a mottled appearance.

Oxford Blue (Oxfordshire)

Semi hard, smooth creamy English cow's milk blue with a good mellow depth of flavour.

Holy Smoked (Gloucestershire)

Holy smoked is the only Single Gloucester in the world that is smoked.



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PROVENANCE

Agriculture

SUPPLIER	COUNTY	MILEAGE
Alren Farm	Cornwall	246.3
Bookham & Harrison	West Sussex	45.3
Ca` def Carbonaio	Devon	197
Caldecotts Farm	Gloucestershire	115
Castle Farm	Kent	34.7
Cerney Cheese	Gloucestershire	98.3
Charles Martell & Son Ltd	Gloucestershire	137
Church Farm	Gloucestershire	111.2
Churchfields Farm	Worcestershire	126.7
Clonakilty	Co Cork	571
Court Lodge Farm	E. Sussex	72.8
Duchess Farms Ltd	Hertfordshire	32
De Luca Mozzarella Ltd	Wiltshire	77.2
Elite Fine Foods	East Sussex	64.2
Everleigh Farm	Wilshire	82
Flourish Bakery	London	8
Greenham Quail	East Sussex	68
Haines Farm	Berkshire	50
Honeyrose Craft Bakery	London	9.7
Huntsham Court Farm	Herefordshire	136.9
Joe & Steph's	London	7.7
Johnson & Swarbrick	Lancashire	239
Kent & Fraser	London	9.7
King Stone Dairy	Oxfordshire	82.7
LDF	Cumbria	290.5
Livesey Bros	Leicestershire	115
Macswen	Edinburgh	414
Marriage's Millers	Essex	41.2
Moons Green Charcuterie	Kent	64
Nettlebed Creamery	Oxfordshire	42.1
Norfolk Quail	Norfolk	123.1
Norman Collett Ltd	Kent	36
Nutbourne Nursery	West Sussex	52
Nutured in Norfolk Ltd	Norfolk	109
Oxford Cheese Co	Oxfordshire	57.4
Parrish Farms	Bedfordshire	49.3
Potash Farm	Kent	28.9
Quickes Traditional Ltd	Devon	201.7
Silver Spoon Sugar	Cambridgeshire	94.0
Snowdonia Cheese Company	Gwynedd	247
Sharpham Estate	Devon	224.9
Staples, Marsh Farm	Lincolnshire	142
The Garlic Farm	Isle of Wight	90.2
The Bread Factory	London	9

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Tiptoe Farm	Northumberland	351
Udale Speciality Foods Ltd	Lancashire	256.4
Westlands	Worcestershire	119
Tiptoe Farm	Northumberland	350.7
Tiptree Farms	Essex	60.9
Weald Smokery	E. Sussex	53.85
Westlands	Worcestershire	119
Windmill Hill Fruits	Herefordshire	132.2

Aquaculture

SUPPLIER	COUNTY	MILEAGE
Alfred Enderby Ltd	 Lincolnshire	199
Inverawe Scottish Smokehouse	Argyll	493
H Forman & Sons	 London	6.2
Portland Shellfish Ltd	Dorset	142.3

 = Protected Geographical Indication

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