



# THE FARMERS CLUB

ESTD LONDON 1842

## Seasonal Banqueting Menus

*(Winter/Spring: January – April 2019)*

*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.*

### BREAKFAST

English Breakfast: £13.50 per person

*Bacon, Cumberland Sausage, Tomato, Egg, Hash Browns, Mushrooms*

*Artisan Toasts, Marmalades and Jams*

*Tea, Coffee, Fruit Juice*

Continental Breakfast: £8.50 per person

*Artisan Toasts, Marmalades and Jams*

*Cereal Bowl with Milk and Fresh Fruit*

*Fresh Pastries*

*Tea, Coffee, Fruit Juice*

### REFRESHMENTS

Tea or Coffee £2.30 per person

Tea, Coffee, Biscuits £2.70 per person

Freshly Squeezed Orange or Apple Juice £13.00 per jug

Farmers Club Still and Sparkling Purified Water £3.20 per 750cl bottle

### LITTLE EXTRAS

Fruit Scones, Devon Clotted Cream and Strawberry Jam £2.80 per person

British Homemade Cakes £2.80 per person

Freshly Baked Pastries and Croissants £1.70 per person

Fruit Bowl for 10 people £22.00

**Farmers Club Ploughman's Buffet** (For parties of 10 and over)

£19.50 per person

*Artisan Cottage Bread*

*Farmers Club Piccalilli and Chutney*

*Mrs King's Melton Mowbray Pork Pie*

*Tender Stem Broccoli and Blue Cheese Tart*

*Chef's choice of Regional Cheeses*

*Moons Green Orange Basted Ham*

*Pork and Black Pudding Sausages*

*Orange or English Apple Juice, Coffee, Tea*

**Farmer's Special Lunch**

£18.50 per person

*Selection of Sandwiches, Wraps and Rolls*

*Chicken Skewers, Peanut Dip*

*Goats Cheese and Garden Pea Tart (v)*

*Shot of Soup (hot) (v)*

*Chef's choice of Regional Cheeses, Artisan Biscuits*

*Cocktail Cumberland Sausages*

*Flavoured British Popcorn*

*Fruit Cereal Bar*

*Moons Green Beer Sticks*

*Orange or English Apple Juice, Tea, Coffee*

**Not So Simple Lunch**

£15.50 per person

*Selection of Sandwiches, Wraps and Rolls*

*Quail Scotch Egg*

*Goats Cheese and Garden Pea Tart (v)*

*Moons Green Beer Sticks*

*Flavoured British Popcorn*

*Fruit Cereal Bar*

*Orange or English Apple Juice, Tea, Coffee*

**Something Simple Lunch**

£13.50 per person

*Selection of Sandwiches, Wraps and Rolls*

*Moons Green Beer Sticks*

*Flavoured British Popcorn*

*Orange or English Apple Juice, Tea, Coffee*

# FORK BUFFET

Fork Buffet – for parties of 10 and over

£27.00 per person

Select Two Main Dishes (two Hot or two Cold or one Hot and one Cold),  
Three Sides and One Dessert to Accompany

## Hot Main Dishes:

Fillet of Tarragon Pork, Spicy Sausage Casserole

Corn Fed Chicken, Woodland Mushroom and Thyme Cream (GF)

Breast of Lamb, Caper Sauce (GF)

Spiced Chicken, Coriander and Coconut (GF)

Loin of Cod, Creamed Garden Peas and Onions (GF)

Salmon Fillet, Oyster Mushrooms and Fine Beans (GF)

Onion and Applewood Pasties, Egg Butter Sauce (V)

## Cold Main Dishes

Coronation Chicken (GF)

Redcurrant Glazed Bacon Loin (GF)

Honey and Soy Chicken

Shetland Salmon in Pastry, Beans and Quail Eggs

Inverawe Smoked Mackerel, Hens Egg, Gem Lettuce (GF)

Tender Stem Broccoli and Blue Cheese Tart (V)

Woodland Mushroom Rice Cake (V)

## Sides

Hot:

Rosemary Roast Potato (GF)

Potato Cake, Garlic and Cream (GF)

Spicy Potato Wedges (GF)

Braised Savoury Rice (GF)

Roasted Root Vegetables (GF)

Green Beans (GF)

Seasonal Vegetable Selection (GF)

Minted New Potatoes (GF)

## Sides

Cold:

English Garden Salad (GF)

Mango and Coconut Rice (GF)

Char Grilled Broccoli, Chilli and Garlic (GF)

Green Lentils, Tomato and Kentish Blue Cheese (GF)

Cucumber and Poppy Seed (GF)

Potato, Grain Mustard Dressing (GF)

Celeriac and Lentils, Hazelnut and Mint (GF)

Red Cabbage Slaw, Sesame Dressing (GF)

## Desserts:

Chilled Lemon Tart, Raspberry Sauce

Cox Apple Set Cream (GF)

White Chocolate and Raspberry Cheesecake

Pear, Apple and Rosemary Crumble, Custard Sauce (Hot)

## In addition:

Cheeseboard, Artisan Biscuits £10.00 per person

One additional Hot or Cold Main Dish item £11.00 per person

One additional Hot or Cold Side Dish £5.00 per person

All buffets are served with Coffee and Newby Tea Selection

## AFTERNOON TEA

Selection of sandwiches with vegetarian options £22.00 per person

Freshly baked savoury scone with butter and onion relish

Freshly baked fruit scone with Devon clotted cream and preserves

Chef's selection of cakes

Selection of teas and coffees

Add a Glass of House Champagne £9.00 per person

# COCKTAIL BITES

Cocktail Bites for parties of 6 and over

£2.80 per item per person

## SAVOURY

### HOT

Half Pheasant Farmers Club Scotch Egg

Smoked Trout Fritters, Horseradish Cream

Scallop Marshmallow, Butternut Squash (GF)

Sweet Whisky Glazed Pork Belly and Chutney (GF)

Mini Jacket Potatoes, Chive and Croxton Manor (V) (GF)

Honey and Mustard Chipolatas, Mash Cream

Pork, Sage and Lemon Sausage Roll

Butterbean Mash, Thyme Toasts (V)

Chicken and Peanut Skewers (GF)

### COLD

Inverawe Smoked Salmon, Basil Shortbread

Seared Air Dried Sirloin, Onion Relish

Goats Cheese and Garden Pea Tart (V)

Brie and Cranberry Twist (V)

Stilton and Chutney Rarebit Bites (V)

Chicken Liver Mousse, Fig Jam

Marinated Olives (V) (GF)

## SWEET

Chocolate and Vanilla Cream Pastries

Carrot and Walnut Cake

Shortbread Biscuit

Custard Tart

Flapjack

## BOWL FOOD (*ideal for cocktail receptions*)

£24.00 for 4 bowls per person. Additional bowls charged at £6.00 each per person

### SAVOURY

#### *COLD*

Cotswold White Chicken & Mushroom Closed Tart, Crispy Chicken Skin and Truffle

Treacle Cured Scottish Salmon, Beetroot Three Ways, Fennel, Whipped Dill Cream

Celeriac and Sweet Chestnut Mousse, Winter Vegetable Press, Curried Parsnip and Apple Mayonnaise (V)

Pulled Rabbit & Cumbrian Cured Ham, Char Grilled Giant Oyster Mushroom & English Truffle

#### *HOT*

Mushroom and Lentil Pudding, Honey Roast Roots (V)

Highland Estate Venison, Bacon Beans, Highland Burgundy Mash, Tobacco Onion

West Country Lamb, Pressed Savoury Potato, Savoy Cabbage & Tender Carrots, Parsnip Crisp

Confit Suffolk Pork Belly, Mustard Mash, Sprouts and Bacon, Roasted Pear, Crispy Pigs Ear

Sea Bream, Shellfish Parcel, Citrus Braised Carrot, Brown Shrimp, Seaweed Vinaigrette

Breaded South Coast Sole, White Crab, Blood Orange & Dill Salad, Brown Crab & Tomato Risotto

Atlantic Hake, Smoked Grimsby Haddock and Parsnip Cake, Watercress, Blue Cheese Sauce

Rosemary Sausage Nut Roast, Savoy Cabbage and Tender Carrots, Parsnip Crisp (V)

Goosnargh Guinea Fowl, Sweet Potato Fondant, Woodland Mushrooms and Toasted Chestnuts, Onion Purée

Shepherd's Pie, Seasonal Vegetables (GF)

Chicken Leek and Mushroom Pie, Creamed Potato, Seasonal Greens

### SWEET

#### *COLD*

Fresh Fruit Salad (GF)

Chocolate, Coffee and Honey Layered Cake, Hazelnut Teardrop

Thyme, Lemongrass & Yogurt Burnt Cream, Raspberry Sorbet, Shortbread Biscuits

Poached Champagne Rhubarb, Pistachio Cake, Caramelised Pear, Ginger Ale Gel & Rosewater Syrup

Caramelised Lemon Tart, White Chocolate & Basil Mousse, Lemon Dressing

Crisp Pastry Stack, Toasted Walnut Cream & Apple Mousse, Fennel Ice Cream

## PROVENANCE

### Agriculture

SUPPLIER	COUNTY	MILEAGE
Alfred Sole & Son	Cambridgeshire	63.8
Berkswell	Warwickshire	108.4
Ca` def Carbonaio	Devon	197
Clonakilty	Co Cork	571
Corston Fields Farm	Somerset	118.5
Court Lodge Farm	E. Sussex	72.8
Creedey Carver Ltd	Devon	194.9
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
Flourish Bakery	London	8
Francis & Sons	Lincolnshire	135.4
Greenham Quail	East Sussex	68
G`s	Cambridgeshire	82.2
Haines Farm	Berkshire	50
Haygrove	Herefordshire	131.7
Holly Farm	Worcestershire	115.35
Honeyrose Craft Bakery	London	9.7
Joe & Steph's	London	7.7
Kent & Fraser	London	9.7
Liberty Fields	Dorset	143.1
Livesey Bros	Leicestershire	115
Long Clawson Dairy	Leicestershire	122.6
Macsween	Edinburgh	414
Manor Farm	Suffolk	90.59
Marriage's Millers	Essex	41.2
Netherend Dairy	Gloucestershire	133.5
Norfolk Quail	Norfolk	123.1
Nutbourne Nursery	West Sussex	52
Parrish Farms	Bedfordshire	49.3
Quickes Traditional Ltd	Devon	201.7
Red Star Growers	Worcestershire	119.7
Silver Spoon Sugar	Cambridgeshire	94.0
Snowdonia Cheese Company	Gwynedd	247
Sparkenhoe Farm	Leicestershire	105.5
Swainsom House Farm	Lancashire	237.2
Staples, Marsh Farm	Lincolnshire	142
Taywell Ice Creams	Kent	35.3
The Cheese Merchant	London	6.1
The Cheese Shed at Cote Hill Farm	Lincolnshire	173.2
The Garlic Farm	Isle of Wight	90.2
The Bread Factory	London	9

The Pembrokeshire Beach Food Co	Pembrokeshire	252.4
Tiptoe Farm	Northumberland	351
Tiptree Farms	Essex	60.9
Udale Speciality Foods Ltd	Lancashire	256.4
Ulceby Grange	Lincolnshire	170.9
Weald Smokery	E. Sussex	53.85
Westlands	Worcestershire	119
Windmill Hill Fruits	Herefordshire	132.2
Woodbridge Farm	Dorset	122.9
Woodhall's Charcuterie	Lancashire	210.7

### **Aquaculture**

Alfred Enderby Ltd	 Lincolnshire	199
Flying Fish	Cornwall	257
BG Fish Ltd	London	3.7
Inverawe Scottish Smokehouse	Argyll	493
H Forman & Sons	 London	6.2
Portland Shellfish Ltd	Dorset	142.3
Shah Caviar	Devon	181.7

 = Protected Geographical Indication

“Simply cooked, seasonal, quality British food.”