

club

SAMPLE MENU

CREAM OF PUMPKIN & PARSNIP SOUP, BUTTERNUT SQUASH & SAGE RAVIOLI,
GOATS CHEESE & SPINACH FOCCACIA

COCKTAIL OF CRAYFISH, LOBSTER & CRAB WITH TOMATO JELLY,
QUAILS EGG & BORAGE CRESS SALAD

ASIAN SPICED DUCK BREAST, WILD HERB & WATERMELON SALAD,
SWEET SOY DRESSING



PAN FRIED FILLET OF BEEF, LEEK MASH, BLACKENED PLUM TOMATOES,
ROASTED KING OYSTER MUSHROOMS, RED WINE SAUCE

SEARED TURBOT, BABY ASPARAGUS, BUTTERED SPINACH, CLAMS & MUSSELS,
FONDANT POTATOES CHIVE LEMON GRASS SAUCE

PAPRIKA ROASTED FREE RANGE CHICKEN, CREAMED GREENS,
SMOKED BACON, ROSTI POTATOES & TARRAGON SAUCE

(V) JERUSALEM ARTICHOKE, GIROLLE MUSHROOM & BROAD BEAN RISOTTO,
ARTICHOKE PINK PEPPERCORN VELOUTE & PEA SHOOTS



COCONUT ICE CREAM WITH MANGO & CHILLI COMPOTE

SHAVED COCONUT CRISPS, BANANA CAKE WITH CARAMELISED BANANAS

RASPBERRY PANNA COTTA, RASPBERRY RUM BABA
& ORANGE SEMI-FREDDO WITH CHOCOLATE PENCILS



PLATTER OF BRITISH CHEESES
DUCHY OATEN ORGANIC BISCUITS



COFFEE & PEAR WILLIAM TRUFFLES

amplify 

EVENT HOSPITALITY TAKEN TO A NEW LEVEL