

FRIDAY 1ST & SATURDAY 2ND DECEMBER

STAR CHEFS MENU

APPETISER

TOM AIKENS

POACHED CRAB, LEMON, RICOTTA CHEESE, DILL & MELBA TOAST

SOUP

MICHEL ROUX JR

ROAST KALE & ROQUEFORT SOUP, CRISPY PROSCIUTTO, TARRAGON OIL

STARTER

MARCO PIERRE WHITE

TERRINE OF CRAYFISH, TOMATO, CUCUMBER & AVOCADO, VERJUICE SAUCE

MAIN COURSE

AIDEN BYRNE

SADDLE OF LAMB, LAMB HOTPOT, WINTER VEGETABLE COMPOTE, JUNIPER JUS

DESSERT

GORDON RAMSAY

MARINATED PINEAPPLE RAVIOLI, MANGO CHOCOLATE TRUFFLE,
BERRIES & MINT

VEGETARIAN & ALTERNATIVE OPTIONS

*POACHED SPINACH & CUMIN, LEMON, RICOTTA CHEESE, DILL & MELBA TOAST

* ROAST KALE & ROQUEFORT SOUP, CRISPY MUSHROOMS, TARRAGON OIL

*TERRINE OF TOMATO, CUCUMBER & AVOCADO, VERJUICE SAUCE

*RED PEPPER CRUMBLE, WINTER VEGETABLE COMPOTE, BÉRNAISE SAUCE

5 COURSES **£32.50** PER PERSON

CHEESE SELECTION

DINING CLUB CHEESE BOARD

SERVED WITH HOMEMADE BISCUITS & CHUTNEY

£10.00 FOR TWO TO SHARE SERVED AS AN ADDITIONAL COURSE

FRIDAY & SATURDAY

7.00PM TO 7.20PM ARRIVAL FOR 7.30PM START

PLEASE BRING YOUR OWN ALCOHOL £2.00 CORKAGE CHARGE PER PERSON
SOFT DRINKS, MIXERS, BOTTLED WATERS, A SELECTION OF TEAS & COFFEES
ARE AVAILABLE FROM OUR DRINKS MENU PRICED FROM £2.50 TO £3.00

DINING CLUB MEMBERSHIP IS REQUIRED TO MAKE A BOOKING.

ALL PRICES SHOWN INCLUDE V.A.T.

A 10% SERVICE CHARGE WILL BE ADDED TO BILLS ON TABLES OF 5 OR MORE