THREE COURSE MENU

£57pp including tea and coffee

Please select one starter, one main and one dessert to create a single set menu so all guests have the same meal. Vegetarian, vegan or specific dietary allergens, can be catered for separately.

STARTERS

MEAT

Ham Hock Terrine
Port gel, pickled walnut, crispy kale, pickled shallots & brioche bread

Ox Cheek Stuffed 'Tomato'
Pine nut crumble, pickled cauliflower, carrot ribbons, charred onion powder & mustard gel (DF) (GIF)

Mosaic of 28 Day Aged Sirloin of Beef & Nori Seaweed
Ponzu gel, wasabi emulsion & cavolo nero crisp (DF)

FISH

Gin Cured Scottish Salmon
Pumpernickel bread, heritage beetroot, soft cheese, caviar, Riesling & dill reduction

Cured South Coast Mackerel Carpaccio
Red Berry chutney, cucumber jelly & mozzarella milk (GIF)

'Fish Pie' Tartlet
Smoked Haddock & Prawn Bisque rarebit, king prawns, nori powder & crispy seaweed salad

VEGETARIAN

Roasted Carrot Velouté
Goats cheese croquette, kumquat compôte & tempura spinach (V)

Baked Heritage Beetroots
Goats curd, rocket cress, caramelised walnuts & charred orange segments (V)(GIF)

VEGAN

Italian Polenta Cake
Lentil & wild mushroom ragù, pangritata & radicchio leaves (VE)

Roasted Pumpkin Velouté
Amaretto biscuit crumble, chestnut purée & fried sage (VE)

(DF) Dairy Free, (GIF) Gluten Intolerant Friendly, (V) Vegetarian, (VE) Vegan.
For full allergens, please ask a member of staff
Some dishes may contain ingredients derived from genetically modified organisms (GMOs). For more information, please ask a member of our team.

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MAIN COURSE

MEAT

Wild Hart Venison Haunch
Salsify & spiced wine beetroot tart, braised red cabbage, pickled blackberry & chocolate jus

Duo of Pork, Slow Roasted Belly with Savoy Cabbage & Pulled Pork Ballontine
Crackling, roasted Savoy, cabbage & apple cider infused jus. (GIF) (DF)

Guinea Fowl Suprême
Duchess potato, baby carrots, Jerusalem artichoke crisps & black truffle sauce. (GIF)

28 Day Aged Fillet of Beef Wellington (£12 supplement)
Wild mushroom duxelles, fondant potato, tender stem broccoli, carrot purée & port jus

FISH

Red Pepper Crusted Salmon
Basil crushed potatoes, spinach, citrus & tarragon velouté

Roasted Fillet of Line Caught Hake
Cannellini beans, chorizo, clams & cavolo nero crisp

Poached North Atlantic Cod Fillet
Turmeric & cauliflower purée, squid ink & black olive gel, roasted hispi cabbage & dill (GIF)

VEGETARIAN

Black Truffle & Mushroom Tagilatelle
Cheese sauce & grated cured egg yolk (V)

Grilled Aubergine
Teriyaki sauce, coriander cress & crispy onions, pickled daikon & sesame pak choi (V)(DF)

VEGAN

Spelt, Spinach & Preserved Lemon Risotto
Sweet potato steak, roasted tofu, cauliflower & broccoli, pomegranate molasses dressing (VE)

Grilled Delicia Pumpkin
Pickled red chillies, minted vegan yogurt, romesco sauce & baby watercress (VE)(GIF)

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DESSERTS

Cinnamon Crème Brûlée
Caramelised apple & vanilla shortbread.

Classic Treacle Tart
Lemon curd, raspberry gel, raspberries & clotted cream

Dark Chocolate Marquise
Crème frâiche crémeux, cocoa nib tuille, blackcurrant gel & candied hazelnuts (GIF)

Warm Ginger Pudding
Ginger caramel sauce & vanilla ice cream

Gorgonzola & Mascarpone Cheesecake
Rehydrated figs in sherry & golden raisin purée (GIF)

VEGAN DESSERTS

Orange Semolina Cake
Mango gel, orange segments, orange curd & mango sorbet (GIF) (VE)

Pumpkin Meringue Pie
Vegan meringue, pumpkin brittle & amaretto gel (VE)

Dark Chocolate & Coconut Milk Panna Cotta
Lime gel, desiccated coconut & chocolate tuile (VE)

CHEESE

The National Liberal Club Cheese Board (£5 supplement or £16 as an extra course)
Selection of British & European cheese, crackers, grapes, celery & quince

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