



THE NAVAL CLUB

Function Menu 2017

Three Course Set Banquet Meal with coffee and mints £37.00 per person

**Please select one set menu from the selection below.
Special diet can be provided on request.**

Starters

Crab Bisque with Parmesan Crisps
Beetroot, Buffalo Mozzarella, Mizuna Salad with Pine Nuts and Basil Dressing (V)
Grilled Goats Cheese with Apple, Celeriac, Chicory and Walnut Salad (V)
Carpaccio of Lemon Cured Salmon, Crab Salad, Smoked Mayonnaise and Fine Herbs
Goats Cheese Stuffed Piquillo Peppers, Grilled Rosemary Focaccia, Black Olive and Parsley Relish
Chicken Liver Parfait, Pistachio, Raisin Purée and Toasted Brioche
Pressing of Ham Hock, Apple Purée, Pear and Apple Dressing
Steak Tartare, Quail's Egg, Horseradish Crème Fraîche
Mussel and Saffron Tart, Fennel and Rocket Salad

Main Courses

Poached Fillet of Seabass, Crab and Crushed New Potatoes, Sauce Vierge (Served warm)
Roasted Hake, Turned Potato, Seasonal Vegetables, Anchovies and Rosemary Butter
Pan Fried Cod, Braised Fennel, Green Beans, Saffron Velouté
Breast of Corn Fed Chicken, Garlic and Fondant Potatoes, Purple Spouting Broccoli, Madeira Jus
Tenderloin of British Pork, Pommes Anna, Wilted Spinach and Cider Sauce
Roast Breast of Gressingham Duck, Braised Savoy Cabbage and Smoked Pancetta, Fondant Potato, Port Jus
Roast Rump of Lamb, Bulangère Potatoes, Tender Stem Broccoli, Rosemary & Garlic Jus
Roast Sirloin of Scotch Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy
Wild Mushroom Ravioli, Spring Greens and Baby Artichoke Velouté (v)

Desserts

Dark Chocolate Marquise, Kirsch Soaked Cherries and Cherry Ice Cream
Irish Cream Cheesecake, Honey Oat Crumble and Pink Peppercorn Meringue
Bakewell Tart and Honeycomb Ice Cream
Passion Fruit and Mango Pavlova with Coconut Ice Cream
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream
Coffee Crème Brûlée and Hazelnut Biscotti
Selection of Cheeses served with Celery, Grapes and Crackers (Additional £1.90 per person)

Selection of Cheeses served with Celery, Grapes and Crackers
served as an additional course £7.50 per person

Note: Should you or a guest require an alternative menu for medical or dietary reasons?
Please discuss with the office. Please do not pick from the selection above as
this menu is not designed for Individuals.

Food Allergies and Intolerances:

Before you order your food and Drinks please speak to our
Staff if you want to know about our ingredients.