



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

SPRING INTO SUMMER 2024

Provenance

Our aim has always been to try source as much British produce as possible to create dishes that would help tell the story of food at The Farmers Club.

In my quest to continually bring new suppliers seasonal produce to the table in The Restaurant and throughout the club I have been busy researching and speaking to producers and farmers who share our vision for Great British produce.

I hope you enjoy our larger range of British producers and hope you are either on the list or you know of someone who is!

Enjoy

Chef

Please select **ONE** dish from below for your whole party from each course –

To Begin, Feast, Indulgence and/or your Cheese Selection

(If more than one menu choice is required, this can be provided for a maximum party number of 15 persons. A seating plan with the guest names and their choices will need to be provided in advance of the function.)

Please note that due to food prices increases, The Club may be required to make last minute price adjustments. You will be advised in advance of any price changes that affect your function.

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

TO BEGIN - £11.00 per person

Homemade Soup of the Day (GF) (V)

Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli *(for parties up to 20)*

Potted Chalk Stream Trout & Dill Cream Cheese, Trout Caviar (GF) *(for parties up to 20)*

Devon White Chicken & Suffolk Ham Hock Terrine, Potato & Watercress Salad (GF)

Asparagus, Poached Hen Egg, Green Pod Salad, Cobnut & Wild Garlic Pesto (GF & DF) (V) (CN)

Air Dried Salted Yorkshire Beef, Slow Roast Tomatoes, Anchovy Mayonnaise and Toasts (DF) can be (GF)

Roast Mixed Beetroot Salad, Lemon Pepper Cream Cheese, Celery, Apple & Walnuts,
Apple Balsamic Syrup (Ve) (CN) (GF & DF)

Additional To Begin Options

London Cure Scottish Smoked Salmon, Caper Berries (GF& DF) 	£19.50pp
Pan Fried Scallops, Red Pepper Jam, Crushed Garden Peas, Herb Oil (GF) <i>(for parties up to 20)</i>	£16.50 pp
Baked Devilled Dorset Crab, Dressed Samphire & Crab, Soda Bread	£12.75 pp
Asparagus, Wrapped in Air Dried Ham, Poached Hen Egg, Green Pod Salad, Cobnut & Wild Garlic Pesto (CN) (GF & DF)	£12.50 pp
6 x Carlingford Oysters, Natural with Lemon & Shallot Vinegar (DF) <i>(for parties up to 20)</i>	£24.00 pp
6 x Carlingford Oysters with Seaweed Hollandaise Glazed Black Pudding & Bacon <i>(for parties up to 20)</i>	£24.00 pp
Bread Rolls with Main Course	£1.75 pp

FEAST - £27.00 per person

Farmers Club Fisherman's Pie, Garden Salad (GF) *(for parties up to 10)*

Pork Tomahawk, Nettle Colcannon, Livesey Mushroom Cream (GF) & Onion Rings

Cob Nut and Old Winchester Crumbed Buttermilk Chicken, Lemon Butter Sauce,
Wilted Greens & Asparagus (CN)

King Oyster Mushroom Scallops, Seaweed, Maple & Soy Broth, Seasonal Vegetables (Ve) (GF & DF)

Newlyn Boat Caught Pollock, Warm Heritage Tomato Salad, Minted New Potatoes, Shellfish Cream Sauce (GF)

Butterflied Sea Bass, Oven Baked with Seasonal Vegetable Salad, Fennel Butter Sauce (GF)

Bedfordshire Shallot & Seasonal Vegetables with Cheese & Thyme Potato Dumplings, Montgomery Crisp (V)

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

CLUB FAVOURITES - £27.00 per person

Chicken Leek and Mushroom Pie, Seasonal Greens & Mustard Mash (*Minimum numbers of 10*)

Shepherd's Pie, Seasonal Vegetables (GF) (*Minimum numbers of 10*)

Steak, Kidney and Mushroom Pudding, Honey Roast Roots, Seasonal Greens (*Minimum numbers of 10*)

Additional To Feast Options

Cornish Octopus, Black Rice and Saffron Emulsion, Pickled Dulse, Squid Ink Tapioca Crisp & Sea Vegetables £31.00 pp

Loomswood Farm Duck, Tender Stem Broccoli & Slow Baked Butter Potato, Redcurrant Sauce (GF) £31.50 pp

Herdwick Lamb Rump, Earl Grey Marinade, Potato Dumplings, Carrot Puree & Buttered Peas £34.00 pp

West Country Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Seasonal Carrots and Greens (*Minimum numbers of 10*) £35.50 pp

West Country Native Breed Roast Rib Eye (GF), Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (*Minimum numbers of 10*) £40.00 pp

SIDES - £4.00 per person

Nettle Colcannon

Crushed Minted New Season Potatoes (DF)

Tender Stem Broccoli & Toasted Almonds (CN & DF)

Wilted Seasonal Greens

Butter Baked Potato

Seasonal Vegetable Selection

Buttered Peas

Additional Side option: Asparagus, Lemon Butter Sauce or Hollandaise £7.50 pp

INDULGENCE - £11.00 per person

Rhubarb & Almond Bakewell Tart, Rhubarb Sorbet (V) (CN)

Chocolate Mousse Cake, Raspberry Sorbet, Salted Caramel Brittle (V)

Plum & Apple Crumble, Sussex Pear Sorbet (Ve) (GF) (CN)

Deconstructed Lemon Meringue Pie, White Chocolate Sorbet (V)

Strawberry Cheesecake, Gin & Elderflower Jelly, Strawberry Soup (V)

Preserved British Fruits Platter (GF & DF) (Ve)

Selection of Water Ices (Ve) & Ice Creams (V) (GF)

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

Additional Savoury Option

Welsh Rarebit Crumpet, Pickled Radish (V)

£6.95 pp

Selection of Newby Teas & Hej Filter Coffee, Chef's Treats

£3.75 pp

CHEESE SELECTION FROM THE BRITISH ISLES

Cheese plate with a selection of 3 cheeses - £12.00 per person

Sharing cheese platter with a selection of 5 cheeses - £17.00 per person

**All Cheese Plates Include a Selection of the Cheeses below, Millers Damsels Artisan Crackers, Caramelised Apple Paste, Club Chutney, Celery and Grapes*

Clara:

Sprinkled with a layer of ash, which makes a telling contribution to the final flavour and texture. The paste is dense and creamy with a buttery flavour cut through with lemony notes and hints of fresh cut grass before it unfolds into a long savoury finish. Awarded silver in the Best Goat category at the British Cheese Awards 2018 and was awarded gold in 2017. (Unpasteurised) (V)

Charles Martell Double Gloucester:

Known for at least 200 years in Gloucestershire where it was made on most farms in the vale areas of the county, it sadly died out in the 1950s. Revived by Charles Martell in 1973 using pasteurised milk from Old Gloucester cows. (V)

English Pecorino:

Named Supreme Champion at 2019 British Cheese Awards this semi hard ewes milk cheese has a great future ahead of it. The rind is washed to encourage pungent orange and yellow moulds and yeast to grow, which gives the fruity cheese beneath a delicious savoury edge. A creamy textured, semi-hard cheese has a beautifully well-rounded and subtle nutty flavour and an eye-catching yellow rind. Think salted caramel or the sweetness of roast lamb. (Unpasteurised) (V)

Rutland Red:

Using a traditional recipe, cloth-bound and matured for six months to produce a flaky, open texture cheese with a slightly sweet, caramelised flavour and rich golden orange colour. It is the only pasteurised Red Leicester produced in the county of Leicestershire and is a firm favourite at Long Clawson Dairy. Rutland Red is an award-winning cheese winning 3 golds at the Global Cheese Awards. (V)

Stinking Bishop Baby:

This full fat soft cheese is not as powerful as its pungent name may suggest. Washed in Perry (pear cider) the sticky orange rind has a strong aroma, but the supple interior is surprisingly sweet and mild. (Pasteurised) (V)

Northern Blue:

This punchy blue is a modern classic - with a cult following of fans up and down the country. Launched in 2019 as a more powerful and more mature brother to Yorkshire Blue. Aged for a minimum of 10 weeks and using a more robust blue culture which gives it a more powerful tang this cheese was rolled out in Bergamo, Italy and walked away winning silver at the 2019 World Cheese Awards. (Pasteurised) (V)

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

PROVENANCE

AGRICULTURE

COUNTY

MILEAGE TO CLUB

Aubrey Allen	Warwickshire	93.9
Castle Farm	Kent	22
Chapel Farm	Gloucestershire	100.4
Charles Martell & Sons Ltd	Gloucestershire	137.0
Colworth Farm	West Sussex	83.2
Cornish Sea Salt Co	Cornwall	278.4
E. A Williams	London	2.7
Fairfields Farm	Essex	66.6
Flourish Bakery	London	8.3
Four Acres Nursery	Essex	43.8
Fowlescombe Farm	Devon	228
Green Acre Salads	Hertfordshire	17.5
Global Harvest Ltd	Dorset	112.2
Great Hookley Farm	Surrey	40.3
G` s	Cambridgeshire	82.2
Harvey & Brockless	London	3.2
Highden Estate	West Sussex	54.5
Hill Farm	Suffolk	72.3
Home Farm	Devon	178.8
Jack Buck Farms	Lincolnshire	117.9
Lake District Farmers	Cumbria	279.6
Langford Dairy	Wiltshire	94.6
Liberty Fields	Dorset	143.1
Lime Tree Farm	Suffolk	126.4
Lishman`s of Ilkley	Yorkshire	212.5
Livesey Bros	Leicestershire	114.7
L J Betts	Kent	31.9
Lodgelands Farm	West Sussex	48.8
London Smoke & Cure	London	6.1
Long Clawson Dairy	Leicestershire	122.6
Loomswood Farm	Suffolk	94.6
Macsween	Edinburgh	413.72
Maldon Salt Co	Essex	49.3
Manor Farm	Somerset	143.3
Netherend Dairy	Gloucestershire	131
Nettlebed Creamery	Oxfordshire	42.4
New Forest Fruit	Hampshire	90.4
Nutbourne Nursery	West Sussex	52
Old Mead Nursery	West Sussex	63.9
Rectory Farm	West Sussex	74.4
Ringden Farm	East Sussex	51.3
Roughway Farm	Kent	31.6
Sauce Shop	Nottinghamshire	127.2

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)

PROVENANCE Continued

AGRICULTURE	COUNTY	MILEAGE TO CLUB
Shepherds Purse Cheeses Ltd	Yorkshire	264.2
Snowdonia Cheese Company	Gwynedd	247.2
Silver Spoon Sugar	Cambridgeshire	94.0
St Margarets Farm	Suffolk	117.1
Staples, Marsh Farm	Lincolnshire	142
Tangmere Airfield Nurseries	West Sussex	64.3
Taywell Ice Creams	Kent	35.3
Tiptree Farms	Essex	60.9
Treveador Farm Dairy	Cornwall	279.7
Torri Nursery	West Sussex	63.9
Ulceby Grange	Lincolnshire	153.8
Weald Smokery	East Sussex	53.8
Westlands	Worcestershire	119
White Lake Cheese Co	Somerset	124.2
Windmill Hill Fruits Ltd	Herefordshire	126.4
Aquaculture		
BG Fish Ltd	London	3.7
Carlingford Oysters	County Louth, Ireland	448.3
Chalk Stream Foods Ltd	Hampshire	82.5
Dorset Shellfish Co	Dorset	108
H Forman & Sons**	London	6.2
Portland Shellfish Ltd	Dorset	142.3
Stickleback Fish Ltd	Hertfordshire	20.7



** = Protected Geographical Indication

All our prices include VAT at the current rate of 20%. Please note a 10% Service charge will be added to your final bill.

Some of our dishes may contain nuts.

If you have a food allergy or intolerance, please ask our Team to help you choose a suitable meal.

(GF denotes Gluten-free, DF denotes Dairy-Free, V denotes Vegetarian, VE denotes Vegan, CN denotes contains Nuts)