

REFRESHMENTS AND BUFFET OPTIONS (SPRING INTO SUMMER 2024)

We are committed to offering simply cooked, seasonal, quality, British food which for obvious reasons is so important to the membership. Our menus offer a variety of options to suit the occasion, whatever the time of day. Bespoke menus can be created from the dishes listed to suit dietary requirements or palate choices Please ask for further information.

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

BREAKFAST SELECTION (MINIMUM ORDER OF 8)

Full English Breakfast: £19.50 per person

Dry Cured Dorset Bacon (GF), Yorkshire Pork Classic Sausage (GF) Free Range Sussex Egg (GF), Fried Mushrooms (GF), Clonakilty Black Pudding, Overnight Tomatoes (GF), Hash Browns (GF), Baked Beans (GF), Artisan Toasts (GF Available on Request), Butter (GF), Tiptree Marmalade & Preserves (GF) Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice Newby Tea Selection, Hej Filtered Coffee

Full British Breakfast (VEGAN) - £15.00 per person

Plant Based Bacon (GF), Sausage (GF) Fried Mushrooms(GF), Overnight Tomatoes (GF), Hash Brown (GF), Baked Beans (GF), MacSween Haggis Vegetarian Add on Option: Free Range Sussex Egg (GF)

Artisan Toasts (GF Available on Request), Plant Based Butter (CN)(GF), Tiptree Marmalade & Preserves (GF) Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice Newby Tea Selection, Hej Coffee **Fish Option - £12.50 per person**

Grimsby Smoked Haddock, Poached Sussex Free Range Egg, Parsley Sauce

Continental Breakfast: £12.50 per person

Platter of British Cured Meats & West Country Cheeses (GF) Cereal Selection (GF Available on Request) with Dairy & Plant Based Milks (May Contain Nuts) Freshly Baked Pastries (CN) Yogurt Jar with Granola & British Berries, Fresh British Fruit Artisan Toasts (GF Available on Request), Cheshire Butter, Tiptree Marmalade & Preserves Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice Newby Tea Selection, Hej Coffee

REFRESHMENTS

Newby Tea or Hej Coffee Freshly Squeezed English Apple Juice Freshly Squeezed Orange or Pink Grapefruit Juice Farmers Club Still and Sparkling Purified Water £2.90 per person £12.00 per jug £12.00 per jug £2.80 per 75cl bottle

ADDITIONAL EXTRAS

Borders Biscuits (GF Available on Request) Freshly Baked Pastries (CN) Fruit Selection (minimum of 4) Greek Style Yoghurt with British Berries (GF) or Honey and Granola (May Contain Nuts) Dry Cured Dorset Bacon Rolls (GF Available on Request) Classic Yorkshire Pork Sausage Roll (GF Available on Request) Sussex Free Range Egg Roll (v) (GF Available on Request) Toasted Teacakes with Butter, Tiptree Preserves Two Toasted Crumpets, Butter, Tiptree Preserves or Peanut Butter Homemade Fruit Scones, Clotted Cream and Strawberry Jam British Homemade Fruit Cake Sponge Cakes (minimum of 8 people)

£0.75 per person £1.90 per person £1.20 per person £1.90 per person £5.95 per person £4.95 per person £2.20 per person £3.00 per person £3.00 per person from £24.00

WORKING LUNCH OPTIONS

A Sandwich Selection will be produced from the following range unless requested otherwise:

Fish: Smoked Salmon, Lemon Pepper Cream Cheese (GF); Atlantic Prawn Marie Rose; Chalk Stream Trout, Dill Creamed Goats, Fennel & Mustard Mayonnaise (G/F)

Meat: Steak & Caramelised Onion Relish (GF); Suffolk Ham & Piccaleeke; Free-Range Coronation Chicken (GF); Weald Smoked Chicken & Coleslaw (GF);

Vegetarian: Barbers 1833 Mature Cheddar and Jack's Club Chutney; Sussex Free Range Egg Mayonnaise, Mustard Cress (GF); Cornish Brie & Chuckleberry (GF)

Something Simple Sandwich Lunch

£17.75 per person

Selection of Sandwiches as above (1½ rounds per person) (Gluten Free Bread available on Request) (Can be meat, fish or vegetarian only on request) Fairfield Farm Crisps (GF) Mini Cheddars (V) Salami Bites (GF) (Vegetarian alternative available on request) Freshly Squeezed Orange or English Apple Juice Homemade Flapjack Selection of Newby Teas & Hej Filter Coffee

Not So Simple Lunch

£19.75 per person

Selection of Sandwiches as above (1 round per person)

(Gluten Free Bread available on request) (Can be meat, fish or vegetarian only on request)

Coronation Chicken Quail Scotch Egg with Chuckleberry Relish (*Vegetarian and GF alternative available on request*)

Welsh Rarebit Crumpet, Pickled Radish (V)

Beer Sticks (GF) (Vegetarian alternative available on request)

Mini Cheddars (V)

Fairfield Farm Crisps (GF) (Ve)

Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

Farmer's Special Lunch (For parties of 5 and over)	£23.50 per person
Selection of Sandwiches (1 round per person) (<i>Gluten Free Bread available on request)</i> (Can be meat, fish or Vegetarian only on request)	
Coronation Chicken Egg Halves with Chuckleberry Relish (GF)	
or Quail Scotch Egg with Piccaleeke Dip <i>(Vegetarian and GF alternative available on request)</i>	
Chef's choice of Regional Cheeses with Artisan Crackers and Club Chutney (Can be Vegeta	erian only on request)
Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll <i>(GF available on request</i>))
Welsh Rarebit Crumpet, Pickled Radish (V)	
Mini Cheddars (V)	
Beer Sticks (GF) (Vegetarian alternative available on request)	
Fairfield Farm Crisps (GF) (Ve)	
Freshly Squeezed Orange or English Apple Juice	
Homemade Flapjack	
Selection of Newby Teas & Hej Filter Coffee	

Farmers Club Ploughman's Buffet (For parties of 10 and over) Artisan Bread Selection, Butter (GF available on request) Farmers Club Piccalilli and Chutney (Ve) British Cured Sliced Meat Selection, Coppacola, Bresaola, Salami (GF) or Welsh Rarebit Crumpet, Pickled Radish (V) Highland Venison & Yorkshire Pork Pie or Vegetable Pasties (V) (GF available on request) Hot Smoked Hampshire Trout and Sussex Cross Goats Cheese Tart (GF available on request) or Goats Cheese & Char-grilled Broccoli Tart (V) (GF available on request) Weald Smoked Chicken (GF) (Vegetarian alternative available on request) Chef's choice of 4 Regional Cheeses (GF) (Vegetarian alternative available on request) Cauliflower, Pistachio and Tarragon Salad (Ve) (GF) (CN) Coleslaw and Garden Salads (V) (GF) Freshly Squeezed Orange or English Apple Juice

Selection of Newby Teas & Hej Filter Coffee

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. (GF denotes Gluten-free, V denotes Vegetarian, VE denotes Vegan and CN denotes contains Nuts) If you have a food allergy or intolerance, please ask our staff to help you choose a suitable meal.

£26.00 per person

Farmers Club Ploughman's Hot Buffet (For parties of 10 and over)

£28.50 per person

Free Range Chicken, Leek & Mushroom Pie *(Vegetarian and GF alternative available on request)* Vegetable Pastie (V) *(GF available on request)* Free-Range Yorkshire Pork, Maple, Sage and Bacon Sausage Roll *(GF and vegetarian available on request)* Woodland Mushroom and Herb Rice Crumbed Bites (V) (GF) Coronation Chicken Egg Halves with Chuckleberry Relish (GF) *(Vegetarian available on request)* Potato, Waterloo Cheese and Onion Bake (V) (GF) Farmers Club Piccalilli, Chutneys and Relishes (V) (GF) Garden Salad (V) (GF) Cauliflower, Pistachio and Tarragon Salad (V) (GF) (CN) Freshly Squeezed Orange or English Apple Juice Selection of Newby Teas & Hej Filter Coffee

FORK BUFFET - £32.50 per person

(For parties of 10 and over)

Please choose either the hot or cold buffet from below in multiples of 10.

Hot Buffet Option

Farmers Club Fisherman`s Pie (G/F) Suffolk Pork Neck, Spiced Butterbean Stew, Herb Dressing (G/F) Woodland Mushroom & Sweet Potato Wellington (Ve) (G/F)

Honey & Mustard Roasted Roots (G/F) Garlic Cream Potato Cake (Ve)(CN) Cauliflower Cheese (V) Braised Red Cabbage (G/F) Garden Salad (G/F)

British Rhubarb & Almond Bakewell Tart, Vanilla Custard Sussex Pear & Chocolate Cheesecake (Ve)(CN)

Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice Newby Tea Selection, Hej Coffee

Cold Buffet Option

Poached Chalk Stream Trout, Dill Cream Cheese, Woodland Mushroom & Spinach Coronation Cotswold White Chicken, Toasted Almonds (GF) (CN) Caramelised Onion & Soft Goats Pastry Parcel, Cranberry & Raspberry Dressing (V)

Coleslaw (GF) Garden Salad (GF) Dressed Pearl Barley, Shallot Puree & Watercress Relish (GF) Pistachio Nut, Cauliflower & Pomegranate Salad (GF) (CN)

British Rhubarb & Almond Bakewell Tart, Vanilla Cream Sussex Pear & Chocolate Cheesecake (Ve)(CN)

Newby Tea Selection, Hej Coffee Freshly Squeezed Orange, Pink Grapefruit & English Apple Juice

AFTERNOON TEA

(PLEASE NOTE THE SERVING IS FOR A MINIMUM OF 4 PERSONS)

A GLUTEN FREE AFTERNOON TEA IS ALSO AVAILABLE ON REQUEST FOR A MINIMUM OF 4 PERSONS

£23.50 per person

Selection of Sandwiches to include: Smoked Salmon, Lemon Dill Cream Cheese Steak & Caramelised Onion Relish Cornish Brie & Chuckleberry (V) Free Range Sussex Egg Mayonnaise, Mustard Cress (V)

> Freshly Baked Savoury & Fruit Scones Clotted Cream Onion Relish Tiptree Preserves Selection of Homemade Cakes Selection of Newby Teas and Hej Coffee

Add a Glass of Lanson Pere et Fils Champagne or Chapel Down English Sparkling wine

£12.00 per person



