



THE FARMERS CLUB
ESTD LONDON 1842

LUNCH AND DINNER BANQUETING MENU

DECEMBER 2024

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.

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 (N).

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

(V denotes Vegetarian, VE denotes Vegan)

TO BEGIN - £11.00 per person

Homemade Soup of the Day (V)

Roast Pumpkin & Squash Soup, Pumpkin Seed & Old Winchester Relish (V) (D, C)

Farmers Club Scotch Egg, Dressed Radicchio, Homemade Piccalilli (E, D, M, Su, G) *(for parties up to 20)*

Chalk Stream Trout, Seaweed Crust, Fennel, Honey & Mustard Dressing (F, M, Su) *(for parties up to 20)*

Crumbed Goats Cheese, Fig Leaf Gel & Candied Walnuts (V) (N, D, E, G)

Beetroot Tartar, Ox Tongue in Mustard Seed Jelly, Horseradish Cream & Toasts (F, E, D, C, M, Su, G)

Mushroom Pate, Naked Barley, Spring Onion & Tomato Salad, Mushroom Ketchup (Ve) (N, Se, Su, G)

Wood Pigeon, Cumbrian Chicken Mousse, Dressed Pearl Barley, Shallot Puree & Watercress (E, D, C, Su, G)

Game Terrine, Celeriac, Poached Raisin & Cobnut Dressing (N, E, S, M, Su)

Additional To Begin Options

Smoked Scottish Salmon, Caper Berries (F, Su) £15.50 pp

Pan Fried Scallops, Smoked Bacon Lentils, Fine Vegetables & Coral Butter (Mo, D, C, Su) £16.50 pp

(maximum of 20)

Half Salmon Scotch Egg, Smoked Scottish Salmon, Pickled Cucumber & Caviar *(minimum of 6)* £16.60 pp

(F, E, D, Su, G)

Bread Rolls with Main Course £1.75 pp

Allergen Code:

P = Peanut. N = Nuts. Se = Sesame Seeds. Mo = Molluscs. F = Fish. E = Eggs. So = Soy Bean. S = Shellfish. D = Dairy. C = Celery. M = Mustard. Su = Sulphites. L = Lupin. G = Gluten.

FEAST - £27.00 per person

Bronze Turkey, Cranberry & Apricot Sausage Meat, Roast Potatoes, Seasonal Vegetables (N, D, C, Su, G)

West Country Native Beef, Garlic Cream Potato Cake, Braised Red Cabbage & Butter Roast Swede (D, C, Su)

Pheasant, Braised Red Cabbage, Butter Roast Swede & Blackberries (D, C, Su)

Swede and Prune Bake, Squash & Roast Roots, Piccalilli Sauce (Ve) (C, M, Su)

CLUB FAVOURITES - £27.00 per person

(Minimum 10 persons per dish)

Chicken Leek and Mushroom Pie, Seasonal Greens & Mustard Mash (D, E, C, M, Su, G)

Shepherd's Pie, Seasonal Vegetables (D, C, Su, G)

Steak, Kidney and Mushroom Pudding, Honey Roast Roots, Seasonal Greens (C, M, Su, G)

Farmers Club Fisherman's Pie (F, S, E, D, C, Su), Garden Salad (C, M, Su)

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Additional To Feast Options

Caramelised Lamb Neck Fillet, King Oyster Mushroom & Black Garlic, Chive & Truffle Mash (So, D, C, Su) £35.00 pp

Scottish Salmon, Spiced Butterbean Stew, Herb Dressing & Caviar (F, C, Su) £30.00 pp

Lemon Sole, Squid Ink Mash, Prawn Sausage & Samphire, Shellfish Cream (F, Mo, E, S, D, C, Su, G) £37.00 pp

Roast Native Breed Beef Wellington, English Truffle Mash, Mushroom Ketchup, Seasonal Carrots and Greens (D, E, C, Su, G) *(Minimum numbers of 10 - Multiples of 5)* £39.50 pp

Roast Native Breed Roast Rib Eye, Yorkshire Pudding, Roast Potatoes & Seasonal Vegetables (D, E, C, Su, G) *(Multiples of 10)* £44.00 pp

SIDES - £4.00 per person

Seasonal Vegetable Selection (D), Chive & Truffle Mash (D), Honey & Mustard Roast Roots (M)

Spiced Bean Stew (C), Braised Red Cabbage (Su), Wilted Spinach (D)

Chestnut Brussel Sprouts (N)

INDULGENCE - £11.00 per person

Christmas Sponge Pudding, Orange & Cranberry Compote, Vanilla Custard Sauce (E, D, Su, G)

Burnt Butter Hazelnut Slice, Caramelised Pear, Pistachio Ice Cream (N, E, D, G)

Bitter Chocolate & Chestnut Truffle Cake, Candied Chestnuts (N, E, D, Su)

Vanilla Cheesecake, Quince in Red Wine Syrup (VE) (N)

East Sussex Apple & Organic Blackberry Crumble, Custard Sauce (E, D)

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

Additional Savoury Option

Welsh Rarebit Crumpet, Celeriac and Raisins (F, E, D, C, M, Su, G) £6.95 pp

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Selection of Newby Teas & Hej Filter Coffee, Chef's Treats £3.75 pp

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CHEESE SELECTION FROM THE BRITISH ISLES

Cheese plate with a selection of 3 cheeses (D, C, Su)	£12.00 per person
Sharing cheese platter with a selection of 5 cheeses (D, C, Su)	£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*

Ragstone

A pasteurised and matured goat's milk cheese made by artisan cheesemaker Charlie Westhead at Neal's Yard Creamery on Dorstone Hill, overlooking the river Wye in Herefordshire. Young Ragstone has a creamy and light texture with creamy- white mould rind and has been compared to the well-known French Sainte Maure cheese. Aged Ragstone has a dryer and firmer texture with peppery notes and a more varied rind. Certain times of the year, the Ragstone cheese, pick up spots of blue / green mould, along with the white mould which covers the Ragstone all year round. The white mould is deliberately introduced but the blue / green is not and is purely environmental during the Autumn months. The blue / green mould does not change the nature of the cheese in any way and is completely harmless. It occurs on many artisan cheeses from time to time, both continental and from the UK.

Wigmore

A washed curd cheese made by Anne Wigmore, who founded Village Maid Cheese in 1986 with her husband Andy. It was developed in the early 1990s. Wigmore is made in Riseley, Berkshire, using a washed curd process in which some of the whey is replaced by water during the make, helping to give the cheese its characteristic smooth texture.

Montgomery 18 Months

The Montgomery family has been farming in North and South Cadbury in Somerset since Jamie Montgomery's grandfather, Sir Archibald Langman, bought the farm in 1911. Archibald continued traditional cheesemaking until his daughter, Elizabeth Montgomery, took over in the 1960s, ensuring the high-quality standards were adhered to and nurturing the recipe for thirty years. Jamie inherited the role of cheese master of the family. Like his mother and grandfather before him, Jamie is committed to every aspect of the production of his cheese, from the quality of the grass that his cows graze through to the taste and texture of the final product. The milk from their own herd of Friesian cows that roam the 1,200-acre farm is used exclusively for making their cheddar cheese. The Montgomery 18 months is matured in a muslin cloth, sealed in lard and matured on wooden shelves to deliver a special texture and brings a nuttier, spicier and peppery flavour to the palate. As it ages the cheese is also a little drier, but melts in the mouth with an almost crystalline texture.

Sharpham Brie

Inspired by Maurice Ash, Sharpham Brie is more of a Coulommier-style cheese and has been handmade using our own recipe at Sharpham since 1981. Buttercup yellow with fresh cow's milk from our Jersey herd is a mould-ripened cheese—firm, rich and creamy when young, softening with mushroomy notes and a chicory finish with age. (P) (V)

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St Helena

A brand-new cheese from the makers of St Jude and St Cera. Based at Fen Farm nearby Bungay, Suffolk, they use the raw milk of the farm's Montebeliarde cows to create this supple washed rind cheese made to a St Nectaire recipe and aged on rye straw mats. Milky and sweet with just a hint of tangy farmyard at the finish. (U/P)

Brighton Blue

High Weald Dairy are an award-winning Sussex cheese maker specialising in artisan cow, sheep and goat milk cheeses, all lovingly crafted on a family-owned farm in the beautiful West Sussex countryside. Working in the farm's former grain store, the team of cheese makers do every part of the cheese-making process from pasteurisation to packaging, all completed at the dairy. Brighton Blue is a mild, semi-soft cheese with a mellow blue flavour. It has a slightly salty finish with a delicious melt in the mouth texture. The blue green veins deepen as the cheese matures, and the familiar flavour of the blue deepens. Brighton Blue has an attractive natural edible rind and has won numerous awards including a Super Gold at the World Cheese Awards in both 2019 and 2020.



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