

NEW YEAR'S EVE CLUBHOUSE MENU

Starters

Tuna Tataki (*f, d, so, se*)

pan seared tuna, ponzu sauce, sesame seeds, 7 spice powder, arugula salad

Wagyu Beef Tartare (*d, g, su*)

crispy bread, chili strawberry jam, pickled apple salad

Green Pea Tart (*g*)

green pea hummus, tossed peas, tomato chutney

Mains

Braised Beef Feather Blade (*d*)

cauliflower puree, pickled courgette, patatas bravas, brown onion gravy

Grilled Monkfish (*f, d*)

honey mustard marinated, olive salsa, arugula salad, lemon caviar sauce

(Ve) Vegetable Pie

romanesco cauliflower, pickled courgette, patatas bravas, brown onion gravy

Desserts

Chocolate Lava Cake (*d, g, e*)

coffee ice cream, coffee brittles, coffee icing sugar

Bread & Butter Pudding (*d, g*)

winter berry salsa, vanilla sauce

Cheese Platter (*d, g*)

apple chutney, grapes, celery & crackers

Freshly Brewed Coffee, Teas & Infusions



Guest Information - Allergens

Some of the dishes on the menu may contain food allergens, these are identified against each dish on the menu. Please check the allergen information every time you dine with us as some ingredients may have changed since your last visit. We handle nuts, gluten and other allergens in our kitchen. While we take steps to prevent cross-contamination, we cannot guarantee any menu item is 100% free of a particular allergen. Please inform a member of the team of any food allergies or dietary requirements before ordering. Our full allergen matrix is available upon request. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

d-dairy, g-gluten, f-fish, sf-shellfish, se-sesame, so-soya, e-egg, cr-crustacean, p-peanuts, c-celery, sd-sulphur dioxide, l-lupin, mo-molluscs, n-nuts, mu-mustard