



The Lansdowne Club

Lunch and Dinner Menus

Starters (please select one)

1. Miso Mariated Yellowfin Tuna Tartare with Soya Pickled Kohlrabi, Shimeji Mushrooms, Wasabi Mayo and Coriander and Ponzu Dressing £13.95
2. 50°C Sous-Vide Salmon with Soused Cucumber, Soured Yoghurt and Rye Crumb £11.50
3. Carpaccio of Marinated Atlantic Scallops with Golden Raisins, Pinenuts, Variations of Pink Grapefruit and Curry Oil £16.50
4. Crayfish Cocktail with Avocado, Baby Gem, Sundried Tomato, Cucumber and Marie Rose Sauce £11.50
5. Forman's London Cured Smoked Salmon with Shallots, Watercress, a Pickled Pink Quail's Egg and Lemon Dressing £12.95
6. Cured Cornish Mackerel with Marinated Cucumber, Roasted Beetroot and Yuzu and Lime Gel £9.50
7. Rare Aged English Beef Salad with Watercress, Peas, Radish, Goat's Milk Purée and Horseradish Mayonnaise £14.50
8. Ham Hock and Pea Terrine with Apricot Chutney, Focaccia Croute and Babyleaf Salad £8.95
9. Smoked English Duck Breast with Marinated Carrots, Compressed Pineapple and Sorrel and Orange Oil £11.50
10. Goat's Curd and Watercress with Pickled Mooli, Radish, Beetroot, Batavia Lettuce and a Red Wine and Shallot Vinaigrette (v) £11.95
11. Pea, Ricotta and Mint Tart served with a Pickled Herb Salad and Rapeseed Oil Mayonnaise (v) £9.50
12. Heritage Tomato and Burrata Salad with Balsamic Glaze, Basil Oil and Sourdough Croutons (v) £9.95
13. Chopped Salad of Baby Gem, Radish, Sugarnap Peas, Heritage Tomato and Muscatel Vinaigrette (v) £10.95
14. Gluten Free Gnocchi bound in Tomato and Basil Sauce and served with Pumpkin Seed Salsa Verde and Marinated Courgette (v) £10.95



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Main Courses (please select **one**)

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| 15. Roast Breast of Guinea Fowl with Dauphinoise Potato, a Kale and Carrot Medley and Thyme Gravy | £25.50 |
| 16. Roast Chump of Kentish Lamb with Roasted Crushed Minted New Potatoes, Flageolet Bean Mash, Aubergine and a Caper and Basil Sauce | £37.50 |
| 17. Aged Fillet of English Beef with Roasted Chateau Potatoes, Turned Carrots, Parsnip Purée, Cavolo Nero and a Madeira and Truffle Jus | £38.95 |
| 18. Breast of Barbary Duck with Potato Terrine, Medley of French Beans, Broccoli, Cabbage and a Sour Cherry Jus | £26.50 |
| 19. Herb and Garlic Marinated Corn Fed Chicken, Courgette Spaghetti, Roasted Squash and Artichoke with Pumpkin Seed Salsa Verde | £25.95 |
| 20. Aged British Featherblade of Beef braised in Ale and served with Horseradish Creamed Potato, Parsnip, Cabbage and Braising Liquor | £22.95 |
| 21. Kentish Lamb Cutlets with Confit Potato, Roasted Beetroot, Variation of Peas and Mint Jus | £34.50 |
| 22. Fillet of Black Seabream with Moroccan Cous Cous, Sumac Roasted Vegetables, Rocket Cress, Rose Harissa Dressing and Orange Oil | £26.95 |
| 23. Baked Fillet of Scottish Salmon with Courgette Spaghetti, Clams, Seashore Vegetables and Caviar Fish Cream | £32.50 |
| 24. Roasted Seabass with Saag Aloo, Ginger Infused Straw Vegetables, Coriander Salsa and Chilli Oil | £24.50 |

Vegetarian Main Courses (please select **one**)

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| 25. Chestnut and Broccoli Risotto with Truffle Vinaigrette, Basil Cress and a Focaccia Crisp | £16.50 |
| 26. Charred English Leeks with Mushroom Purée, Roasted New Potatoes. Beetroot, Broccoli, Ricotta and a Red Wine and Shallot Vinaigrette | £15.50 |
| 27. Beetroot Ravioli with Burnt Radicchio, Tenderstem Broccoli and Miso Sauce | £19.95 |
| 28. Lentil, Squash and Spinach Wellington with Olive Oil and Rosemary Roasted New Potatoes, Baby Carrots, Mushroom and Brandy Cream Sauce | £16.50 |



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Desserts (please select **one**)

29. Orange and Treacle Tart with Orange Sorbet, Orange Gel, Chantilly and Orange Segments (v)	£10.50
30. Pecan and Chocolate Brownie with Mandarin Jelly and Mandarin Foam	£14.50
31. Classic Bakewell Tart with Crème Fraiche Sorbet, Raspberry Cream and Fresh Raspberries (v)	£12.50
32. Champagne and Strawberry Mousse with Elderflower Sorbet	£14.50
33. Tiramisu Dome with Espresso Ice Cream	£9.50
34. Passionfruit and Mango Delice with Mango Sorbet	£10.95
35. Caramelised Banana and OrellysChocolate Tart with Banana Ice Cream (v)	£13.95
36. Honey Roasted Fig, Plum and Almond Tart with Honey and Ginger Ice Cream and Caramelised Almonds (v)	£10.95
37. Pistachio and Strawberry Mousse with Strawberry Sorbet	£14.50
38. Chocolate and Praline Delice	£11.95
39. Belgian Chocolate Tart with Malted Milk Ice Cream and Chantilly (v)	£11.95
40. Chocolate Peanut Butter Mousse with Chocolate Peanut Ripple Ice Cream	£13.50

Also included: Filtered Coffee or Twinings Tea served with Lansdowne Chocolates

Minimum numbers of 10 are required for the Lunch and Dinner Menus

Please note that a **set menu** must be selected from the above for **all** guests
Special dietary requirements can be catered for
but must be confirmed 3 working days prior to your event.