



The Lansdowne Club

Lunch and Dinner Menus

Starters (please select one)

1. Miso Marinated Yellowfin Tuna Tartare with Soya Pickled Kohlrabi, Shimeji Mushrooms, Wasabi Mayo and Coriander and Ponzu Dressing £14.50
2. 50°C Sous-Vide Salmon with Charred Cucumber, Fennel Yoghurt, Cucumber Gel and Rye Crumb £11.50
3. Tian of Cornish Crab and Atlantic Prawns with Piquillo Pepper Coulis, Yuzu Gel, Avocado Mousse, Confit Tomato and Melba Toast £15.00
4. Crayfish Cocktail with Avocado, Baby Gem, Sundried Tomato, Cucumber and Marie Rose Sauce £12.25
5. Forman's London Cured Smoked Salmon with Shallots, Watercress, a Pickled Pink Quail's Egg and Lemon Dressing £13.75
6. Cured Cornish Mackerel with Marinated Cucumber, Roasted Beetroot and Yuzu and Lime Gel £10.00
7. Confit English Duck and Trumpet Mushroom Pithivier with Mushroom Purée and Pickled Turnip £17.00
8. Ham Hock and Pea Terrine with Apricot Chutney, Focaccia Croute and Babyleaf Salad £9.50
9. Slow Roasted Beetroot with Horseradish Crème Fraiche, Sourdough Crumb and Goat's Cheese Beignettes (v) £10.25
10. Caramelised Red Onion and Welsh Goat's Cheese Tart with Argula Salad and Aged Balsamic Vinaigrette (v) £11.50
11. Heritage Tomato and Burrata Salad with Balsamic Glaze, Basil Oil and Sourdough Croutons (v) £10.50
12. Gluten Free Gnocchi bound in Tomato and Basil Sauce and served with Pumpkin Seed Salsa Verde and Marinated Courgette (v) £11.50



The Lansdowne Club

Main Courses (please select **one**)

- | | |
|--|--------|
| 13. Roast Breast of Guinea Fowl with Dauphinoise Potato, Spinach and Chestnuts, Carrot Purée and Sauce Vierge | £25.00 |
| 14. Roast Chump of Kentish Lamb with Roasted Crushed Minted New Potatoes, Chargrilled Courgette, Roasted Cherry Tomatoes and Basil Jus | £37.00 |
| 15. Aged Fillet of English Beef with Roasted Chateau Potatoes, Beef Dripping Roasted Carrots, Caramelised Onion Relish and Truffle Jus | £39.00 |
| 16. Breast of Barbary Duck with Potato Terrine, Medley of French Beans, Broccoli, Cabbage and a Sour Cherry Jus | £27.95 |
| 17. Herb and Garlic Marinated Corn Fed Chicken with Boulangere Potatoes, Roasted Mushroom Purée, Kale and Chicken Gravy | £25.50 |
| 18. Aged British Featherblade of Beef braised in Ale and served with Horseradish Creamed Potato, Parsnip, Cabbage and Braising Liquor | £24.00 |
| 19. Kentish Lamb Cutlets with Confit Potato, Roasted Beetroot, Variation of Peas and Mint Jus | £36.00 |
| 20. Fillet of Black Seabream with Moroccan Cous Cous, Sumac Roasted Vegetables, Rocket Cress, Rose Harissa Dressing and Orange Oil | £28.25 |
| 21. Baked Fillet of Scottish Salmon with Brown Crab Mash, Tenderstem Broccoli and Shellfish Bisque | £27.00 |
| 22. Roasted Seabass with Saag Aloo, Ginger Infused Straw Vegetables, Coriander Salsa and Chilli Oil | £25.75 |

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

- | | |
|---|--------|
| 23. Creamed Pearl Barley Risotto with Roasted Jerusalem Artichokes. Salsify, Chestnuts and Truffle Oil | £16.00 |
| 24. Tempura of Smoked Tofu with Asian Pickled Vegetables, Roasted Almonds And Ponzu Dressing (vegan) | £17.00 |
| 25. Spinach and Ricotta Ravioli with Chive and White Wine Sauce, Crispy Kale and Sautéed Seasonal Wild Mushrooms | £20.00 |
| 26. Lentil, Squash and Spinach Wellington with Olive Oil and Rosemary Roasted New Potatoes, Baby Carrots, Mushroom and Brandy Cream Sauce | £18.00 |



The Lansdowne Club

Desserts (please select **one**)

- | | |
|---|--------|
| 27. Orange and Treacle Tart with Orange Sorbet, Orange Gel, Chantilly and Orange Segments (v) | £11.95 |
| 28. Pecan and Chocolate Brownie with Mandarin Jelly and Mandarin Foam | £14.50 |
| 29. Classic Bakewell Tart with Crème Fraiche Sorbet, Raspberry Cream and Fresh Raspberries (v) | £12.50 |
| 30. Champagne and Strawberry Mousse with Elderflower Sorbet | £14.50 |
| 31. Tiramisu Dome with Espresso Ice Cream | £10.50 |
| 32. Passionfruit and Mango Delice with Mango Sorbet | £10.95 |
| 33. Caramelised Banana and OrelysChocolate Tart with Banana Ice Cream (v) | £13.95 |
| 34. Honey Roasted Fig, Plum and Almond Tart with Honey and Ginger Ice Cream and Caramelised Almonds (v) | £11.95 |
| 35. Pistachio and Strawberry Mousse with Strawberry Sorbet | £14.50 |
| 36. Chocolate and Praline Delice | £11.95 |
| 37. Belgian Chocolate Tart with Malted Milk Ice Cream and Chantilly (v) | £11.95 |
| 38. 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.