



## THE NAVAL CLUB

### **Three Course Set Banquet Meal with coffee and mints £38.50 per person**

**Please select one set menu from the selection below.  
Special diet can be provided on request.**

#### **Starters**

Crab Bisque with Parmesan Crisps  
Beetroot, Buffalo Mozzarella, Mizuna Salad with Pine Nuts and Basil Dressing (V)  
Grilled Goats Cheese with Apple, Celeriac, Chicory and Walnut Salad (V)  
Carpaccio of Lemon Cured Salmon, Crab Salad, Smoked Mayonnaise and Fine Herbs  
Goats Cheese Stuffed Piquillo Peppers, Grilled Rosemary Focaccia, Black Olive and Parsley Relish  
Chicken Liver Parfait, Pistachio, Raisin Purée and Toasted Brioche  
Pressing of Ham Hock, Apple Purée, Pear and Apple Dressing  
Mussel and Saffron Tart, Fennel and Rocket Salad

#### **Main Courses**

Poached Fillet of Seabass, Crab and Crushed New Potatoes, Sauce Vierge (Served warm)  
Roasted Hake, Turned Potato, Seasonal Vegetables, Anchovies and Rosemary Butter  
Pan Fried Cod, Braised Fennel, Green Beans, Saffron Velouté  
Breast of Corn Fed Chicken, Garlic and Fondant Potatoes, Purple Spouting Broccoli, Madeira Jus  
Tenderloin of British Pork, Pommes Anna, Wilted Spinach and Cider Sauce  
Roast Breast of Duck, Braised Savoy Cabbage and Smoked Pancetta, Fondant Potato, Port Jus  
Roast Rump of Lamb, Bolangère Potatoes, Tender Stem Broccoli, Rosemary & Garlic Jus  
Roast Sirloin of Scotch Beef, Yorkshire Pudding, Roast Potatoes, Seasonal Vegetables, Gravy  
Wild Mushroom Ravioli, Spring Greens and Baby Artichoke Velouté (v)

#### **Desserts**

Dark Chocolate Marquise, Kirsch Soaked Cherries and Cherry Ice Cream  
Irish Cream Cheesecake, Honey Oat Crumble and Pink Peppercorn Meringue  
Bakewell Tart and Honeycomb Ice Cream  
Passion Fruit and Mango Pavlova with Coconut Ice Cream  
Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream  
Coffee Crème Brûlée and Hazelnut Biscotti  
Selection of Cheeses served with Celery, Grapes and Crackers  
  
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served as an additional course £8.50 per person

Note: Should you or a guest require an alternative menu for medical or dietary reasons?  
Please discuss with the office. Please do not pick from the selection above as  
this menu is not designed for Individuals.

#### **Food Allergies and Intolerances:**

Before you order your food and Drinks please speak to our  
Staff if you want to know about our ingredients.