

National Liberal Club

Dining Room Menu

Thursday, 6th December 2018

First Course

Potted Dorset Crab £8.00

Seasonal Game Terrine, Chutney £8.00

Parma Ham and Melon £8.50

Avocado Vinaigrette £7.75

Forman's London Cure Smoked Salmon £9.50

Mixed Leaves, Satsuma, Gruyère, Toasted Macadamias £7.75

Six Jersey Rock Oysters £9.00

Green Pea Soup £5.00

Shellfish Bisque £7.00

Main Course

Wild Cornish Sea Bass Fillet, Caponata, Basil Oil
Crushed New Potatoes £17.50

Roast Turkey, Chestnut Stuffing, Chipolatas, Cranberry Sauce
Château Potatoes £17.50

Goose Breast, Parsnip Purée, Confit Leg Bon Bon, *Parsnip Crisps* £19.50

(V) Dried Fruits and Vegetable Tagine, *Chick Pea Cous Cous* £13.50

Braised Venison Shoulder, Chestnuts, Button Mushrooms and Red Wine
Celeriac Mash £16.50

Pheasant Breast, Drambuie and Apple Sauce, *Château Potatoes* £16.50

(V) Chestnut, Mushroom and Cranberry Wellington, Onion Gravy
Château Potatoes £13.50

All served with Seasonal Vegetables

NLC Classics

Dover Sole, Grilled or Meunière *New Potatoes and French Beans* £35.00

English Lamb Cutlets £23.00

Club Grill £16.00

Sirloin Steak £27.00

Prime Fillet Steak £32.50

Châteaubriand Vert Pré £36.00 (Per Person)
(for a minimum of two people)

All served with a Vegetable and Potato of your choice

Peppercorn, Blue Cheese or Béarnaise Sauce with Steaks £2.00

Vegetables £3.00 Per Portion

Broccoli, Spinach, French Beans, Mange Tout, Carrots, Cauliflower
New Potatoes Sauté Potatoes French Fries

Salads £4.00 each

Watercress and Orange, Tomato and Onion, Green, Mixed

Desserts and Savouries £8.50 each

Club Christmas Pudding, Brandy Sauce
White Chocolate and Cranberry Cheesecake, Honeycomb
Chestnut Truffle Cake, Pomegranate Jelly
Gingerbread Pudding, Sticky Toffee Sauce
Orange and Chocolate Torte, Crème Fraîche
Fresh Fruit Salad

Homemade Ice Creams – *Tiramisu, Apple Crumble, Plum*

Sorbets – Apple, Mixed Berry, Chocolate

Savouries – Welsh Rarebit, Scotch Woodcock

Mince Pies @ £1.50

Cheese

Selection of British and Continental Cheeses £9.50 per plate

Coffee, Tea and Infusions

Fresh Cafetière and Mints £3.50 Espresso £3.00 Cappuccino £3.50

Assorted Teas, Herbal and Fruit Infusions £3.50,

Table Money £3.00- Reciprocal Member

Food Allergy Advice

If you are sensitive to any ingredients,
please advise our Dining Room Manager who will be happy to advise you