



*The Clifton Club*  
*Function Selector Menu*

Bonars Fish Soup with Roasted Mediteranean Vegetables.	£6.95
Layered Game Terrine, wrapped in Parma Ham with Date and Hazelnut Chutney	£7.75
Spiedini of Monkfish and Scallops with a Chilli and Rosemary Oil with Salad of Watercress and Pink Grapefruit.	£9.25
Artichoke and Foie Gras Mousseline with a Champagne and Chive Cream.	£9.45
Roulade of Salmon and with Pesto and Keta Sabayon.	£8.25
Marinated Venison with smoked Cherries, Plums and Garlic Fillets.	£8.45
Terrine of Chicken, Avocado and parma Ham with Red Berry and Cointreau Jelly.	£6.95
Courgette and Leek Soup fininshed with Cajun Cream.	£5.75
Parcels of Oriental spiced Fruits with Sweet & Sour Sauce and Black Eyed Beans.	£6.05
Smoked Duck Salad with Caramelised Pineapple and Oriental Sauce.	£8.15
Terrine of Goats Cheese with Red Pepper Coulis	V £7.15
Assiette of Wild Mushrooms with French Cheeses and Garlic Fillets.	V £8.25
Tomato and Basil Soup finished with Mozzarella.	£5.95
Roast Sirloin of Beef with Compote of Cherry Tomatoes, Garlic and Shallotts	£21.05
Cutlet of Lamb, wrapped in Thyme Pastry.	£17.95
Poached Salmon with Artichoke, Langoustine and Pepper Ragout	£17.55
Seared Chicken Breast with Chilli Marinated deep fried Broccoli and a Balsamic and Cepe Oil Reduction	£15.95
Steamed Guinea Fowl with Shitaki Mushrooms and Ribbon Vegetables	£16.95
Pan-fried Duck Breast with Creamed Garlic Potatoes and Thyme Jus	£18.75
Maize-fed Chicken with Atichoke and Asparagus Lasagne.	£17.25
Peppered Beef Fillet with Truffle laced Pate and and Red Peppers in Chilli Oil.	£23.45
Mille Feuillie of Sea Bass, Red Mullet and Grey Mullet with a Mussel and Saffron Chowder.	£18.55
Loin of Venison served on a Beetroot and Juniper Consomme with braised Parsnip Fondant.	£18.05
Slow Roatsed Fillet of Pork, stuffed with Apple, Coriander on Calvados Cream	£15.75
Braised Leg of Lamb with Lyonnaise Onions wrapped in a Butter Pastry.	£15.65
Lightly Curried John Dory, with Green Vegetables and Tomato Tarragon Coulis.	£16.55
Baked Plum Brioche with Spiced Plum Saice and Vanilla Custard	£6.50
Lemon Tart with an Apple and Cinnamon Sorbet	£6.25
Meringue Igloo with warm Apricots and Peach Coulis.	£7.15
White Chocolate and Banana Tartlet with Coffee Anglaise.	£6.95
French Apple Tart finished with Cinnamon and Pear Ice Cream	£6.35
Bonars Chocolate Cake with a Caramel Sauce and Vanilla and Amaretto Ice Cream.	£7.25
Raspberry and Cointreau Mousse in a Sugared Pastry Basket and Chocolate anglaise.	£7.65
Pear and Nectarine Charlotte with Lavendar and Apple Coulis.	£6.95
Walnut and Coffee Cheesecake with a rich Vanilla Ice cream.	£6.35
Crannachan finished with Glayva Whisky	£6.05



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Coffee Creme Brulee spiked with Banana Ice Cream and a Caramel Wafer.	£6.15
Baked Meringue with Strawberries and Plums soaked in Kirsch	£6.25
Selection of local and British Cheeses.	£7.85
Fresh Brewed Coffee, Tea or Herbal infusions with Chocolate	£2.50

To create your group's set meal, please select one dish from each section. All main courses are served complete. Those with special dietary requirements will be catered for separately. All prices include VAT @ 15%