



# CITY UNIVERSITY CLUB

## STARTERS

Devilled Lamb Kidneys En Croute

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Smoked Salmon, Lemon Jelly with Brown Bread and Butter

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Potted Shrimps, Pickled Cucumbers, Melba Toast

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Deep Fried Whitebait with Smoked Paprika Mayonnaise

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Honey and Goats Cheese Curd, Balsamic Figs, Raisin and Fennel Crisp

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Spiced Butternut Squash Soup, Parsley Oil, Smoked Paprika and Parmesan  
Cheese Straw

If you have any allergies or intolerances to ingredients, please ask a member of staff for information.



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## MAINS

Pressed and Glazed Short Rib of Beef Bourguignon

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Confit Belly of Norfolk Pork, Black Pudding and Apple Sauce

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Slow Roasted Rump of English Lamb, Potato Terrine, Red Wine Jus

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Poached Breast of Chicken, Pea and Wild Mushroom Risotto,

Café au Lait Sauce

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Breaded Fillet of Plaice , Flat Mushroom, Pea Puree

Confit Tomato and Homemade Tartare Sauce

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Whole Dover Sole, Buttered Vegetables, Dill, Tomato and Capers Dressing

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Pea and Field Mushroom Risotto, Parmesan Tuile, Truffle Oil

## **Side Dishes**

Spinach, Carrots, Cauliflower au Gratin, Mange Tout, Creamed Savoy Cabbage,  
Potatoes - New, Chips, Mash

Chefs Selection of Veg: Carrots, Mange Tout & New Potatoes

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