



## Spring - Summer Menu

Please select one starter, one main course and one dessert for your party

### Starters

Pressed Chicken & Suffolk Ham Hock, Tarragon Mayonnaise, Asparagus & Toasted Sourdough  
Roasted Berkshire Pork Belly, Soy & Honey Glaze, Peach Purée & Crunchy Green Beans with Sesame  
Bourbon & Maple Cured Isle of Mull Salmon, Beetroot Emulsion, Cucumber & Horseradish  
Roasted Red Pepper Soup, Courgette, Basil, Mascarpone (v)  
Salad of Heritage Tomatoes, Rosary Ash Goats Cheese, Avocado & Quinoa (v)  
Pea & Mint Velouté, Beetroot & Vegan Cream Cheese Ravioli, Crispy Red Onion & Lemon Balm (vegan)

### Mains

Sticky Blade of Beef, Maple Bacon, Aubergine Purée, Savoy Cabbage, Baby Carrots & Potato Purée  
6 Hour Braised Shoulder & Roasted Rump of Lamb, Asparagus, Broad Beans, Jersey Royals & Rosemary Lamb Sauce  
Roasted Breast of Chicken, Shallot Purée, Sautéed Mushrooms, Dauphinoise Potato & Watercress Sauce  
Steamed Salmon, Gordal Olives, Red Quinoa, Courgette, Beans, Hazelnut & Basil Pesto  
Basil & Ricotta Gnocchi, Kale, Woodland Mushroom & Pecorino Cream, Spring Onions (v)  
Summer Vegetable Pottage, Grilled Asparagus & Beetroot Tortelloni (v)  
Celeriac, Chestnut & Wild Mushroom Lasagne, Cashew Style Cheese & Roast Heritage Tomato Coulis (vegan)

### Desserts

Coconut Milk Cake, Vanilla Chantilly, Tropical Fruits & Mango Sorbet  
Raspberry, Cherry & Kirsch Trifle, Peach & Basil Crème, Raspberry Sorbet  
Blueberry Jam & Custard Tart, Blueberry Mousse, Blue Crèmeux & Yuzu Sorbet  
Lemon Meringue Pie, Lime Parfait, Bacardi & Blood Orange Sorbet  
Blackberry Délice, Pinot Noir Marinated Blackberries, Espresso Ice Cream  
Chocolate & Tofu Marquise, Chocolate Cookie Crumbs & Passion Fruit Sorbet (vegan)

**£55 plus VAT per person**

Foods described in this menu may contain nuts, derivative of nuts or other allergens. If you suffer from an allergy or food intolerance please notify a member of management who will be pleased to discuss your needs with the Head Chef.

Tel: 020 7610 7526 | E: [events@hurlinghamclub.org.uk](mailto:events@hurlinghamclub.org.uk)  
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## Spring - Summer Menu

### Individually Priced Upgrades

**Please select one starter, one main course and one dessert for your party**

#### Starters

Potato & Truffle Soup, Crispy Heritage Breed Egg, Roasted Mushrooms & Chives (£5.00)

Soy & Sesame Marinated Tuna, Bloody Mary Watermelon, Avocado, Nori Crisp & Coriander (£8.00)

Ras-el-Hanout spiced Scallops, Granny Smith, Jerusalem Artichoke, Walnut Praline (£8.00)

#### Mains

Fillet of Speyside Beef, Shallot Marmalade, Horseradish Mashed Potatoes, Baby Leeks & Carrots, Grilled Chicory (£15.00)

Rack of Hebridean Lamb, Aubergine & Dashi, Broad Beans & Peas, Rosemary & Butter Poached Potato (£18.00)

Champagne Poached Cornish Halibut, Spiced Fennel, Morels, Baby Leek, Asparagus & Boulangère Potatoes (£25.00)

#### Desserts

Earl Grey Infused Chocolate Fondant, Orange Poached Apricots & Yoghurt Ice Cream (£2.50)

British Cheese Plate, Damson Preserve, Oat Cakes, Water Biscuits & Pickled Grapes (£2.50)

**Prices per person, plus VAT**

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