



The Clifton Club  
— Formed in 1818 —

## Menus



**“Contemporary Fine Dining without Compromise”**

## Canapés

*For Pre Dinner Drinks Receptions we recommend 3 items per person, for longer party's 6-8 items per person*

**3 items-£7.50pp**

**4 items- £8.95pp**

**6 items-£12.75pp**

**8 items-£16.25**

### Meat & Poultry

- Baby Batter Puddings with Rare Beef and Horseradish
- Garlic Crouton with Duck Liver Parfait & Orange Glaze
- Home-Smoked Venison Mille Feuille in a Thyme & Juniper Pastry
- Lamb & Mint Roulade on a Rosemary Crostini
- Mini Honey Glazed Sausages (H)
- Duck Galantine with Chutney
- Petit Croque Monsieur (H)
- Asparagus Spears wrapped in Sorrento Ham
- Petit Italian Beef Meatballs on Rosemary Garlic Bread (H)
- Haggis and Black Pudding Filo Pastry with Drambuie Syrup (H)

### Fish

- Saffron Risotto Balls with Smoked Salmon and Snow Peas (H)
- Home Smoked Salmon & Dill Mayonnaise Crostini
- Breaded Butterfly Prawns with Sweet Chilli Dipping sauce (H)
- Thai Fish Cakes with a Lime & Chilli Mayonnaise (H)
- Smoked Haddock Welsh Rarebit (H)
- Glazed Crab and Tomato Tartlet (H)
- Scallops Cerviche served on a Chinese Spoon (scallops, lime juice, oil, tomato and cucumber)

### Vegetarian & Vegan

- Mini Tartlet of Artichoke and Aubergine Caviar
- Crostini with Red Pepper and Humus
- Sweet & Sour Vegetable Dim Sum (H)
- Warm Fig Filled with Peach and Apricot Mousseline
- Mini Quiche of Somerset Brie and Fresh Sorel (H)
  - Butternut Squash and Red Pepper Soup Shot (H)
- Goats Cheese & Sweet Potato Cake (H)
- Mini Welsh rarebit (H)

### Sweet Canapés

- Chocolate Dipped Strawberries
- Eton Mess in a White Chocolate Cup
- Coco Dusted Tiffin
- Coffee Profiteroles with a Toffee and Vanilla Cream
- Citrus Tartlet with Fresh Raspberries
- Raspberry Crannachan on Homemade Shortbread

### Nibbles

Assorted Nibbles served in bowls  
@ £3.00 pp

- Marinated Olives
- Kettle Chips
- Assorted Home Roasted Nuts
- Vegetables Crisps

## Starters

### Spring Summer

Terrine of Chicken, Avocado and Parma Ham with Red Berry and Cointreau Jelly	£6.95
Baked Baby Goats Cheese in Balsamic & Honey with a Yellow Beetroot Salad	£7.25
Potted Ham with Rosemary Bread and Dressed Leaves	£8.45
Grilled Asparagus on a bed of Rocket with Olive Oil, Croutons and Parmesan	£7.25
Home Smoked Salmon Medallion with a Champagne & Tiger Prawn Dressing	£8.25
Beef Carpaccio with Capers, Parmesan with Homemade Pickled Shallots	£9.00
Courgette and Leek Soup finished with Cajun Cream	£6.65
Spiedini of Monkfish & Scallops with Chili, Rosemary, Salad of Watercress & Grapefruit	£9.10
Prawn Cocktail with Fresh Leaves and Homemade Whole meal Bread	£8.25
Mediterranean Vegetables Soup with Basil	£7.15
Duck Galantine with Prunes & Apricots	£7.35
Pea & Ham Soup with Rosemary Croutons	£6.95
Highland Venison marinated with Wild Strawberries and a Fig Balsamic Glaze	£8.45
Tuna Gradvalax with Dill Crème Fraiche and Pickled Cucumber	£9.25
Tomato, Basil and Mozzarella with Pine Nut Pesto	£7.25

### Autumn Winter

Winter Broth with Root Vegetables and Rosemary	£6.95
3 Game Terrine with Date Compote, Toasted Brioche and Tomato Chutney	£8.65
Baked Baby Goats Cheese in Balsamic with warm Pear & Roasted Walnut Salad	£7.25
Roulade of Salmon with wilted Spinach and Star Anise Crème Fraiche	£8.25
Goats Cheese and Tiger Prawn Parcels with warm Chili and Pistachio	£8.25
Tartlet of Yellow Chanterelle and Smoked Cheddar and Peppered Rocket	£8.25
Pumpkin, Honey and Rosemary Soup	£6.95
Aubergine, Courgette and Pepper Stack with a Wild Garlic and Hot Citrus Dressing	£7.25
Cullen Skink - Smoked Fish Soup with Diced Potato	£7.25
Apple and Parsnip Soup with Cinnamon Honey	£6.95
Tartlet of Red Onion Marmalade and Ricotta with Peppered Rocket	£7.35

## Main Courses

### Spring Summer

Chicken in Pancetta, Provençal Potatoes, Spinach Puree and Jus	£16.95
Slow Roasted Fillet of Pork on Calvados Cream, Crushed Olive Oil Potatoes and Green Beans	£17.25
Cannon of Lamb with Raspberry Glaze, Carrot Puree, Fondant Potato and Haricot Verde	£19.75
Roasted Sirloin of Beef Garlic & Thyme Port Gravy, Pomme Chateau & Roasted Root Vegetables	£22.25
Black Bream with Sweet Pea Puree on a Red Pepper Coulis & Lemon New Potatoes	£17.95
Seared Sea Bass with Beurre Blanc, Steamed Green Vegetables and Pomme Parisienne	£18.45

### Vegetarian

Sweet Potato & Polenta Cake with Crispy Noodles and Bitter Chocolate Sauce	£15.85
Hazelnut Pastry Tartlet with Fine Asparagus, Baby Leek, Spinach & Yellow Beetroot Coulis	£15.95
Mediterranean Stack, Roasted New Potatoes and Sauce Provençal	£15.95
Spinach and Goats Cheese Mille Feuille, Chickpea Ragout & Roasted Vine Tomato Sauce	£15.85
Celeriac Pastry Tartlet Filled with Garlic Marinated Vegetables and Pine nuts	£16.25

## Autumn Winter

Fondant Guinea Fowl with Shitake Mushrooms and Pomme Parisienne and Apple Red Cabbage	£16.95
Pan-fried Duck Breast with Creamed Garlic Potatoes and Thyme Jus & Braised Red Cabbage	£18.65
Monk Fish wrapped in Pancetta with Baby Leek and Oyster Mushroom Sauce	£18.95
Individual Steak & Kidney Suet Puddings with Champ & Root Vegetables	£18.25
Oriental spiced Salmon Fillet with Asian Vegetables	£18.85
Rump of Scottish Beef with a Mustard Crust, Buttered Spinach, Pomme Parmentier and Rich Jus	£19.25
Pan Fried Pheasant in Bacon with a Raspberry and Juniper Jus and Nutmeg Mash (in Season)	£18.85
Loin of Venison with a Beetroot and Bitter Chocolate Sauce with a Braised Parsnip Fondant	£20.85

## Vegetarian

Roasted Shallot & Artichoke Tart with Baby Leek & Nutmeg Fondue	£15.95
Poppy seed Crepes with Somerset Brie, Tomato & Basil with Balsamic Green Olive Tapenade	£15.95
Root Vegetable & Mozzarella Crumble with Toasted Oats, Cardoman and Pear Crème Fraiche	£15.95
Sweet Potato, Shitake Mushroom, Shallot & Artichoke Tartlet finished with a Nutmeg Ganache	£15.95
Parcel of Thyme and Rosemary Roasted Vegetables with a Cranberry and Fig Stuffing	£15.95
(Vegan) Pumpkin, Parsnip & Red Pepper Cake with Tarragon pesto & Crispy Carrot Chips	£15.95

## Desserts

All £6.45

## Spring Summer

Lemon Tart with Raspberry Compote and Chantilly Cream  
Crème Brulee with a Seasonal Fruits and a Homemade Tuille  
White Chocolate Terrine with Rhubarb Compote & Angels Hair  
Strawberry Parfait laced with Vanilla Nougatine with Toasted Almond Syrup  
Baked Meringue with Passion Fruit Coulis & Chantilly Cream  
Lime & Champagne Posset with Chocolate & Almond Florentines  
Eton Mess with Scottish Shortbread (fruits, cream, meringue and coulis)  
French Apple Tart finished with Cinnamon & Vanilla Ice Cream  
Double Chocolate Ganache with Toffee Sauce and Seasonal Fruits

## Autumn Winter

Warm Chocolate Brownie with Homemade White Chocolate Ice Cream (H)  
Cherry Panacotta with a Homemade Shortbread Biscuit  
Apple & Treacle Queen of Puddings with Hot Fig & Raspberry Sauce (H)  
Lime & Kiwi Cheesecake with Warm Cranberry Compote  
Creamed Filled Profiteroles with a Hot Toffee Sauce  
Apricot Posset with a Homemade Ginger Biscuit  
Baked Plum & Cassis Brioche Crumble with Toffee Custard & Calvados Syrup (H)  
Crannachan Finished with Glayva Whisky  
Double Chocolate Terrine with Drambuie and Crème Anglaise

Cheese Boards – Based on 8 People Sharing £4.25 pp  
Local Cheeses, Biscuits, Fresh Fruit and Chutneys

Freshly Brewed Coffee, Tea or Herbal Infusions with Homemade Chocolates £2.50  
Homemade Petit Fours Selection £0.50

## Buffets

**Either served as an informal fork buffet @ £18.50pp or Formal with fully laid tables**

£22.50pp

*Please Select 2 mains & 3 sides from the list below, extra dish £3.50 per person*

### Spring Summer

Green Chicken Curry with Mange Tout & Lemongrass (H)  
Chicken Cesar Salad Cos Lettuce, Anchovies & Parmesan Shavings  
Home Smoked Salmon Medallions with Lemon & Rocket  
Chicken with Cous Cous, Red Pepper and Mango  
Stuffed Baby Red Peppers with Marinated Feta (V)  
Pork with wild Mushrooms and Wholegrain Mustard Sauce (H)  
Carved Ham on the Bone  
Spinach & Goats Cheese Gateaux in Filo Pastry (V)  
Salmon En Croute with Prawn Mouseline (£2.00 additional)  
Coronation Chicken with Toasted Almonds  
Vegetable Covent Garden Terrine (vegan)

### Sides

Dressed Mixed Leaves  
Courgette Ribbons, Lemon, Feta and Mint Salad  
Cous Cous with Mediterranean Vegetables  
Beetroot & Orange Salad  
Greek Salad (Feta, Mint, Olives, Cucumber & Tomato with Cos Lettuce)  
Rocket, Red Onion, Orange and Pomegranate Salad  
Celeriac Coleslaw  
Mixed Rice Salad  
Marinated Noodles with Chilli and Garlic Oil  
Lentils with Carrot & Cumin  
New Buttered Potatoes with Chive (H)

### Autumn Winter

Pork Stroganoff finished with Cognac (H)  
Chilli Con Carne with Sour Cream (H)  
Aubergine Mousaka (V, H)  
Beef Bourignon with baby Shallots and Mushrooms (H)  
Classic Fish Pie with a Cheese Glaze (H)  
Baked Salmon in Mixed Spices (H)  
Gammon, Chicken and Leek Pie (H)  
Beef Wellington with Truffle Mayonnaise (£2.00 additional)  
Moroccan Vegetable Tagine (V, H)

### Sides

Rice Pilaf  
New Potatoes in Butter  
Fresh Market Vegetables  
Roasted Root Vegetables in Balsamic  
Rissole Potatoes with Rosemary  
Saffron Rice with Spring Onion & Red Pepper

Add a dessert from page 3 for £6.45pp, Coffee & Chocolates @ £2.50pp

## Finger Food

To be served from a buffet point for guests to help themselves

£10.95pp

*The price includes a Selection of Freshly Filled sandwiches; please choose 4 items from the list below*

### Hot Items

Breaded Chicken Goujons with a New Orleans Dip  
Croque Monsieur with an Apple and Pear Chutney  
Goujons of Fish with Lemon Mayonnaise  
Welsh rarebit on Soda Bread (V)  
Batter Pudding Filled with Beef & Horseradish Sauce  
Mini Honey & Mustard Sausages  
Spinach & Ratatouille Parcel (V)  
Haggis and Black Pudding Fritters with Horseradish and Chive Sauce  
Mini Quiche of Somerset Brie Fresh Sorel (V)  
Dill and Crab Fishcake with a Sweet Chilli Dip  
Tartlet of Red Onion Marmalade with Rosemary (V)  
Breaded Butterfly Prawns with a Sweet Chilli Dip

### Cold Items

Garlic Crouton with Duck Liver Parfait & Chutney  
Asparagus & Three Cheese Tartlet  
Home Smoked Salmon Crostini with Cream Cheese  
Spanish Vegetable Quiche topped with Melted Cheese  
Herb, Tomato and Italian Cheese Bruschetta (V)  
Prawn with Lime, Chilli & Coconut Marinade  
Goats Cheese and Spinach Filo Tart (V)  
Spicy Mexican Chicken Wrap with Refried Beans

### Evening and Party Food Options

Floury Bacon Butties with Ketchup	£3.85pp
Pork & Rosemary Sausage Butties	£3.65pp
Bowls of Roast Tatties with Sea Salt	£2.75pp

#### *Based on 10 Sharing*

Large Cheese Boards with Local Chesses, Biscuits, Chutney and fresh fruit	£4.25pp
Vegetarian Mezze Platter- tapas, roasted vegetables, pickles, breads and oils	£4.25pp
A Selection of Meat & Pickles Platter	£4.95pp
Ploughman's-Pork Pie, Pickles, Cheese, Homemade Breads, Piccalilli, Scotch egg	£4.95pp

*To be carried around by staff amongst your guests (minimum of 2 items required)*

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|--|-----|---------|
| <ul style="list-style-type: none"><li>• Mini Fish &amp; Chips with Lemon</li><li>• Breaded Chicken Goujons and Dips</li><li>• Mini Burgers in Buns with Relish</li><li>• Oriental Thai Fish Cakes with Sweet Chilli Dip</li><li>• Lamb Kebabs in Mini Pita Breads</li><li>• Tempura Vegetables with Dips</li></ul> | All | £4.95pp |
| <ul style="list-style-type: none"><li>• Chilli Con Carne &amp; Rice</li><li>• Chicken Stir Fry</li><li>• Mini Sausage and Mash</li><li>• Asian Vegetable Stir Fry with Noodles (V)</li></ul>   | All | £6.50pp |

## **Breakfast & Afternoon Tea**

### **Traditional Full English**

£12.95

Eggs, Rashers of Bacon, Sausages, Mushrooms and Tomato  
Served with warm Rolls, Butter, Orange Juice, Coffee and Tea

### **Continental**

£9.45

Platters of Meats, Cheese and Fresh Fruit  
with Pastries, Butter and Preserves, Coffee and Tea

### **Snacks**

Floury Bacon Baps with Ketchup

£3.75

Pork & Rosemary Sausage Baps

£3.65

Croissants with Butter, Jams and Preserves

£2.45

Danish Pastries

£2.25

Fresh Fruit Basket

£2.00pp

Freshly Filtered Coffee, Tea and Herbal Infusions

£2.00

Biscuit Selection

£0.50pp

### **The Clifton Club Afternoon Tea**

£12.50 pp

Crust off Sandwiches filled with Smoked Salmon & Cream Cheese, Sliced Cucumber  
Ham & Tomato

Served with Scones, Clotted Cream and Jams and a Selection of Cakes

Filter Coffee or Pots of Tea

Add a glass of Vetricano Prosecco

£3.00pp

Homemade Petit Fours Plate (for 6 guests)

£4.50