

T H E
CORINTHIAN
CLUB



SET MENU ONE

~ TO START ~

Celeriac Velouté, Herb oil, Petit Pain, Butter v/vg
Chicken Liver Parfait, Arran Apple Chutney, Mixed Salad, Oat Cakes
Mozzarella and Beetroot mixed salad, Basil oil, with Toasted nuts

~ TO FOLLOW ~

Chicken Supreme, Crushed Herb Potatoes, Tenderstem Broccoli, Creamy sauce
Slow Roasted Pork belly, Triple Cooked Potatoes, Honey Roasted baby carrots, Bramley Apple
Sauce
Parmesan and Pea Risotto with grilled asparagus, pea shoots

~ TO FINISH ~

Sticky Toffee Pudding, Traditional Ice Cream, Toffee Sauce
Glazed Lemon Tart, Clotted Cream, Berries
Rich Dark Chocolate Brownie, Vanilla Mascarpone & Salted Caramel Sauce vg available

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SET MENU TWO

~ TO START ~

Sweet Potato Velouté, Coriander Oil, Shallot Crisps, Petit pain, Butter v/vg
Chicken Liver Parfait, Spiced Pear Chutney, Baby Herb Salad, Arran Oaties
Heirloom Tomato & Feta Panzanella, Rosemary & Garlic Croutons, Sherry Vinaigrette v/vg

~ TO FOLLOW ~

Ayrshire Chicken Supreme, Ramseys Haggis Bon Bon, Honey Roast Carrots,
Crushed New Potatoes, Johnny Walker Cream
Pan Seared Seabass, Lemon Thyme Mashed Potatoes, Roast Cherry Vine Tomatoes, Beurre Blanc
Forrest Mushroom & Sunblush Tomato Gnocchi, Tarragon & Chervil Virgin Olive Oil v/vg

~ TO FINISH ~

Dark Chocolate & Orange Tart, Orange Confit, Vanilla Ice Cream v/vg
Raspberry Cranachan, Whisky Cream, Sweet Toasted Oats, Raspberry Coulis,
All Butter Shortbreads v
White Chocolate & Raspberry Cheesecake, White Chocolate Drops, Strawberries,
Crushed Meringue Blossoms, Chantilly Creme v

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SET MENU THREE

~ TO START ~

Confit Duck & Apricot Terrine, Mango Chutney, Ciabatta Croutes, Baby Herb Salad
Smoked Salmon, Endive, Lilliput Capers, Pickled Shallots, Katy Rodgers Crème Fraîche
Roast Beetroot Hummus, Pistachio Dukkah, Pickled Roots & Watercress Salad, Rye Crisps v/vg

~ TO FOLLOW ~

Lemon & Black Pepper Cod, Rosemary & Sea Salt Crushed Asparagus Potatoes, Fine Beans,
Lemon Butter Sauce
Beef Shin Osso Bucco, Confit Garlic Buttered Savoy, Parmesan Creamed Potatoes, Port &
Thyme
Butternut Squash, Harissa, Kale & Vegan Feta Feuille de Bric Strudel, Herb Salad, Polenta Pont
Neuf v/vg

~ SWEET ~

Chocolate Mousse & Dark Chocolate Cup, Griottine Cherries, Morello Cherry Puree v
Raspberry & Toasted almond Frangipane, Raspberry Sorbet, Toasted Almond & Coconut
Crumb v/vg
Glazed Lemon Tart, Strawberry Compote, Clotted Cream v

~ CHEESE SELECTION ~

Connage Highland Blue Cheese & Quince, Charcoal Cracker
Clava Brie & Green Grapes, Arran Oaties
Kilbride Cheddar & Spiced Pear Chutney, Rye Crouton