

THE  
MEMOIR  
CLUB

AUTUMN/WINTER MENU

STARTERS

Cannellini bean soup (VG)  
Winter root vegetable broth

Chicken velouté  
Wild mushrooms, focaccia Parmesan croutons

Italian cured prosciutto  
Celeriac and pear remoulade

Scottish smoked salmon  
Keta caviar, capers, crème fraîche and rye bread

Heritage beetroot salad (V)  
Goats cheese cream, crushed pistachios

Vegetable terrine (V)  
Kalamata olive tapenade

MAINS

Braised beef short ribs (GF)  
Black garlic truffle mash and root vegetables

Surrey farm roast beef sirloin (GF)  
Cream of potato and parsnips, winter greens, reduction of Bishop's Stilton cream sauce

Pork belly  
Spiced pumpkin purée, noisette potatoes

Lamb rump soft Parmesan polenta  
Caramelised Roscoff onion and salsa verde

Corn-fed chicken stuffed with tomato and fine herb couscous  
Pepperonata, Kalamata olives

Roast Scottish salmon  
Sauté spinach, vegetable strudel, lemon butter sauce.

Roast cod fillet with garlic herb crust  
Sweet potato, puttanesca sauce

Butternut squash and pumpkin Risotto (GF)  
Mascarpone, Parmesan and sage

Ricotta spinach tortellini  
Saffron butter and walnut sauce

Vegetable Wellington  
Sauté spinach, Parisian potatoes and herb cream

(V) Vegetarian, (VE) Vegan, (GF) Gluten free

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DESSERTS

**Passion fruit cheese cake**  
Almond Biscuit, Mascarpone

**Lemon tart**  
Crème fraiche

**Chocolate torte**  
Morello cherries and cranberry compote

**Poppy seed and chocolate bread pudding**  
Toffee custard

Please select one starter, one main course and one dessert for your entire group/party. Alternative dishes can be catered for separately, for those with special dietary requirements, allergies or intolerances.