



Library Menu 2024

£80.00 per person inc coffee and petits fours

*A special culinary experience created by our talented Executive Chef Michael Dutnall.
Available for up to 24 guests in the beautiful surroundings of the Club's Library.*

Spring Summer Menu 1st March to 31st August

Asparagus & garlic velouté, parmesan straws

Cornish crab & crayfish risotto with lemongrass, chilli & ginger

Limoncello and Lime Sorbet

Roasted rose county beef fillet, caramelised onion puree, asparagus, fondant potato & forestiere jus

Twice baked parmesan soufflé, horseradish cream sauce

Triple chocolate delice, with peanut praline & milk gelato

Coffee and petits fours

Autumn Winter Menu

1st September to 29th February (*not including 21st November – 31st December*)

Lobster bisque with crab crostini

Porcini & celeriac risotto

Gin and tonic Sorbet

Roast Loin of Venison, smoked parsnip puree, poached red wine pear, Dauphinoise potatoes

Truffled Cornish brie with club honey

Pineapple tatin, rum caramel & coconut sorbet

Coffee & Petit Fours

If you need any information on food allergies, intolerances or dietary requirements then please ask a member of the food and beverage team who will be pleased to assist. We do handle common allergens in the kitchen and cannot guarantee an environment free of any specific allergen. If you have any specific concerns, please raise these with the team in advance of your event. Please note some items may be subject to change, due to seasonal availability.

