



Private Dining Menus

First Course

Creamed Vichyssoise
Minestrone Soup
Chilled Cucumber and Mint Soup
Beetroot & Apricot Soup
Roasted Pepper Soup with Lime

Avocado and Prawn Cocktail
Terrine of Grilled Vegetables
Gravad Lax of Salmon with a Mustard Seed Dressing
Chicken Liver and Foie Gras Terrine, Toasted Brioche
Tandoori Chicken Salad with a Riata Dressing

Smoked Haddock Fishcakes with a Lemon Butter Sauce
Leek, Asparagus & Cherry Tomato Tartlet
Mozzarella, Plum Tomato, Basil and Anchovy "Pissaladina"
Confit of Chicken on a Spiced Lentil Salad
Steamed Cushion of Salmon, Tomato and Chive Sauce

Main Courses

(30% reduction if served as a starter)

Poached Dorne of Salmon, Hollandaise Sauce
Roast Brill, Aubergine and Ratatouille Sauce
Baked Sea Bass, Pasta Cake and Niçoise Dressing
Filets of Lemon Sole "Dugléré"
Casserole of Salmon, Sole and Crayfish

Grilled Breast of Duck, Lime and Green Peppercorns
Tournedos of Beef "Rossini"
Roast Rack of Lamb with a Herb Crust
Medallion of Venison "Talleyrand"
Suprême of Maize-fed Chicken
filled with Blue Cheese on a Red Pepper Coulis

Roast Forerib of Beef with Yorkshire Pudding
Honey Roast Ham with Peppered Pineapple
Roast Leg of Lamb with Rosemary Jus
Roast Poussin, Bread Sauce and Sage and Onion Stuffing
Roast Leg of Pork with Apple Sauce

Vegetarian

Vegetable Cannelloni
Risotto of Wild Mushrooms and Asparagus
Aubergine, Mozzarella and Tomato Gateau

All Dishes are accompanied by a Selection of Vegetables

Extra Vegetables are available on request

Creamed Spinach
Lemon Glazed Carrots
Cauliflower Mornay
Broccoli Hollandaise
French Beans
Roast Potatoes
New Potatoes
Parisienne Potatoes
Gratin Potatoes
Sauté Potatoes

Desserts

Warm Chocolate Tart with an Orange Compote
Summer Pudding and Fresh Cream
Tiramisu
English Trifle
Fresh Strawberries and Cream
Brandy Snap Basket with Fruit Sorbets or Ice Cream
Baked Blackberry Cheesecake with a Blackberry Sauce
Warm Bread and Butter Pudding with Apricot Sauce

Selection of Cheeses

Coffee and Mints
Coffee and Petits Fours

*This menu is purely a guideline.
Our Chef would be happy to discuss any menus and tailor them to suit your needs.*

**All food products purchased by the Oriental Club
are, to the best of our knowledge, G.M. free.**

*NB. A discretionary 10% service charge will be added to all Private Functions
and paid into the Club's Staff Fund*