



PRIVATE DINING MENUS

FIRST COURSE

Lobster Bisque with Rouille
Seafood Chowder with 'Homemade' Water Biscuits
Cream Cauliflower and Cheddar Cheese Soup
Chicken Consommé with Tarragon Quenelles
Scotch Broth
Pea and Mint Soup

Scotch Smoked Salmon, Capers and Onion
Marbled Fish Terrine with Herb Mayonnaise
Ballotine of Salmon, Fromage Blanc and Mixed Herbs
Chicken Liver Parfait, Chutney and Toasted Brioche
Grilled Vegetable Terrine, Balsamic Dressing

Royale of Scallops with an Avruga Caviar Sauce
Mousseline of Salmon with a Lobster Sauce
Duck Confit with Seasonal Salad Leaves
Filo Basket of Chicken Livers, Button Mushrooms,
Button Onions and Madeira Jus
Mozzarella, Plum Tomato, Basil and Anchovy 'Pissaladina'

MAIN COURSES

(30% reduction if served as a starter)

Baked Medallion of Salmon in Filo Pastry
with a Soy and Sesame Dressing

Medallion of Cod with a Pistachio Crust
and Pistachio Cream Sauce

Soufflé of Sole and Crab with a Crab Jus
Steamed Trout Fillets, Pernod and Dill Sauce
Fillet of Brill 'Américaine'

Fillet of Beef, Wild Mushrooms and Red Wine Jus
Saddle of Lamb, Apricot Stuffing and Rosemary Sauce

Suprême of Guinea Fowl wrapped with Pancetta
served with a 'Bourguignonne' Garnish

Roast Loin of Pork with an Apple and Dijon Sauce
Grilled Breast of Duck, Glazed Apple and Calvados Jus

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

Risotto of Wild Mushrooms and Asparagus

Aubergine, Mozzarella and Tomato Gateau

Vegetable Orzo Kedgeree

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

Iced Pineapple & Sesame Seed Soufflé in a Chocolate Cup
Eton Mess and Finger Shortbread
Homemade Jaffa Cake and Orange Ice Cream
Duo of Chocolate Mousses with Caramelized Orange
Baileys Crème Brûlée and Chantilly Cream
Glazed Apple Flan on a Calvados Sabayon
Savarin of Fruits and Fruit Sorbet
Trio of Sorbets **or** Home-made Ice-Creams
in a Brandy Snap Basket

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*

January 2010