



Members Sample Menus

A Selection of Superb Cold Cuts, Roasted Salmon and Fresh Vegetarian Tartlets
Relish Signature Seasonal Salads
Hot Buttered New Potatoes

CHEFS HOT SPECIALS

- THURSDAY -

Glazed Wiltshire Ham and Parsley Sauce with Cornish New Potatoes and Hispi Cabbage

- FRIDAY -

Roast Leg of Cotswold Lamb, Summer Vegetable Caponata, Roast Cornish New Potatoes, Salsa Verde

- SATURDAY -

Roast Gloucester Pork Belly, Crackling, Apple Thyme Tatin, Greens and Truffle Mashed Maris Piper with Cider
Roasting Juices

- SUNDAY -

Grass Fed Pedigree Ruby Red Devon Beef Roasted Sirloin with Yorkshire Puddings, Roast Potatoes, Seasonal Vegetables and a Rich Red Wine Jus served with Horseradish Sauce.

DESSERTS or CHEESE BOARD

Raspberry & White Chocolate Cheesecake
Hereford Strawberry Eton Mess with Elderflower Cream
Award winning Chocolate Brownie with Mascapone Cream
Chef Selected Cheese Board with Relish and Crackers

OUR MENUS ARE SUBJECT TO SEASONAL VARIATIONS

Price also includes Iced Lemon Water, Full Table Service Drinks, Artisan Breads, Tea and Coffee Buffet
All Special Diets can be Catered for – please advise when booking

2022 Prices

Thursday - £30.00 pp

Friday - £30.00 pp

Saturday Breakfast – £25.00 pp (Children Under 12 £15.00 – Bellini not included)

Saturday - £30.00 pp

Sunday - £32.00 pp

PRICE IS PER PERSON AND DUE UPON RESERVATION
BREAKFAST IS AVAILABLE FOR PRE-BOOKING ONLY