



**CAPTAIN'S CLUB**  
HOTEL & SPA

## **Day Delegate Lunch Menu**

### **Working Lunch Menu -**

Two rounds of finger sandwiches:  
Ham & Mustard, Chicken Mayonnaise  
Egg & Cress Mayonnaise

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French fries  
Caesar Salad bowl  
Roasted vegetable pasta salad

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Quiche Lorraine

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### **Dessert**

Crème brulee, homemade shortbread  
Platter of fresh fruit

### **Menu 1**

Chicken stroganoff – basmati rice

Selection of Salads

Macaroni cheese (V)

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Treacle tart with crystallised ginger  
Platter of fresh fruit

### **Menu 2**

Slow cooked belly of pork, vanilla and apple  
compote, sage Jus

Braised red cabbage

Saute Lyonnaise

Wild mushroom risotto, aged parmesan,  
truffle oil (V)

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Crème brulee, homemade shortbread  
Platter of fresh fruit

### **Menu 3**

Baked fillet of salmon, champagne cream  
sauce, tomato and brown shrimp salsa

Char grilled aubergine, mixed peppers and  
green courgette

Boiled new potatoes

Dorset blue vinney polenta cake, casserole of  
mushrooms (V)

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Lemon and mascarpone cheesecake, raspberry  
and mint salsa  
Platter of fresh fruit

### **Menu 4**

Slow cooked lamb casserole, flavoured with  
cinnamon and apricots

Roast butternut squash,  
baby onions and pesto

Mint cous cous

Penne pasta Arrabiatta (V)

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Star anise panna cotta, stewed rhubarb (V)  
Platter of fresh fruit

### **Menu 5 Spring/Summer**

Poached chicken breast with asparagus

Penne pasta Arrabiatta

New Potatoes

Smoked salmon and dill Quiche

Composite of salads

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Strawberries and Cream