

New Year's Day Lunch Menu (sample)

3 courses lunch £35

Enjoy the first lunch of 2019 with us. After welcoming in the New Year in style the night before, it's time to put your feet up and let us do the hard work.
Enjoy three-course lunch with a view at the Club Restaurant. Served 12:00 – 2:30pm. To make a booking, please call 01202 475111 or e-mail:
restaurantbooking@captainsclubhotel.com

Whilst You Choose

£2.00 Breads *Homemade artisan breads, butter & sea salt* **Olives £3.25** *Green pitted vinci olives*
£5 Two Oysters *Served with shallot vinegar* **Crunchy Fried Panko Prawns £5** *Served with sweet chilli sauce*
£9 Taittinger Brut Reserve Champagne 125ml **Tanqueray Nr.10 and Tonic £6.10**

Starter

Soup of the Day *Cream of sage & parsnip, chestnut garnish, served with daily made bread* **Chicken Liver Parfait** *Toasted brioche, orange jelly, pear chutney*
Loch Fyne Smoked Salmon *Capers, red onion, rye bread* **Seared Tuna** *Sushi rice, salmon caviar, ginger, cucumber, carrots, wasabi, black squid ink mayo, ponzu dressing*
Smoked Duck *Waldorf salad, parsnip crisps* **Crayfish Caesar Salad** *Parmesan, croutons*

Main

Roast Beef *Roast sirloin of English beef, Yorkshire pudding, roast potatoes, seasonal vegetables, red wine sauce* **Lemon Sole** *Paupiette of lemon sole filled with crab mousse, parmesan risotto, shellfish & lemon grass bisque*
Roast Rump of Lamb *Walnut crust, textures of squash, hispi cabbage, sage pesto (Please note that we serve our lamb pink. If you would prefer it well done, then please ask)* **Monkfish** *Tandori spiced loin of monkfish, curried spiced pastry crisp, lentil dahl, coconut & saffron foam*
Herb Roast Breast of Chicken *Savoy cabbage, rösti potato, triple sec cream sauce* **Gnocchi** *Sage & parmesan gnocchi, roast butternut squash, chargrilled pepper, feta cheese crumble, pumpkin seed, red pepper coulis*

Sides

Hand cut chips £3.50 *New potatoes* £3.50 *Mixed vegetables* £3.50 *Braised red cabbage* £3.50 *Mixed salad* £3.50 *Plum tomato & onion salad* £3.50

Dessert

Mulled Winter Fruit Crumble *Vanilla ice cream* **Chocolate Orange Torte** *Raspberry sorbet*
Chocolate Brownie *Salted caramel sauce, pistachio ice cream* **Crème Fraiche & Vanilla Panna Cotta** *Spiced plums, homemade granola*
English Cheeses *Daily made bread, chutney & grapes* **Eton Mess** *Mixed berries, coulis*

Coffee of your choice & homemade treats £4.50

Please notify us of special dietary requirements and we will provide menu choices using fresh ingredients as required
Food Allergies & Intolerance – should you have concerns about a food allergy or intolerance please speak to our staff before you order your food or drink
A discretionary service charge of 10% will be added to the total bill