

Lunch Venues & Menus These are sample menus from each proposed venue. The actual menu for the event will be announced 2-3 weeks before hand, when you will make your menu choice at the venue you have paid for.

Coppa Club

Main course

Bucatini Carbonara - Guanciale, pecorino, black pepper, egg yolk

Tuscan Sausage & Fennel Ragu - Pappardelle, slow cooked pork, red wine.

Club Caesar Salad - Crisp leaves, radishes, avocado, croutons, Caesar dressing

Margherita Bufala Pizza - buffalo mozzarella, tomato, basil, olive oil

Mini Beef Burger - cheese, lettuce, tomato, served with skinny fries

Dessert

Ice Cream (2 scoops) - Vanilla, Salted Caramel, Chocolate, Strawberry, Honeycomb

Del Posta

PASTAS & MAINS

LASAGNA Layers of egg pasta, beef & Tuscan sausage ragù Béchamel

CARBONARA Maccheroni, Egg yolk, pecorino romana & guanciale)

V ALLA NORMA Fusilli with aubergine, tomato sauce & ricotta cheese

INSALATA DI POLLO Marinated chicken breast with balsamic & mixed herbs, fennel, carrots, cherry tomato, avocado, cucumber, mixed leaves & dressing.

INSALATA SALMONE Cured salmon, avocado, mixed leaves, cherry tomato, cucumber, fennel, carrots & house dressing.

V MELANZANA ALLA PARMIGIANA Classic Italian baked aubergine layered with tomato sauce, smoked provola & parmesan.

DESSERTS

MAMMA MIA Scoop of vanilla ice cream with shot of espresso

TIRAMISU Coffee flavoured classic Italian dessert OR **CHEESECAKE**

Fego

Brunch

Smashed Avocado & Poached Eggs w/ toasted sourdough, chilli, & chives

Spice scrambled jalapenos, avocado, baby spinach, red onion, cheddar, rocket, feta, & basil marinated tomatoes w/ toasted sourdough

Pancakes

Sweet Stack three buttermilk pancakes, w/ seasonal fruit compote, maple butter & maple syrup

Salad

Cornflake Chicken Caesar baby gem, cheese, white anchovy, Bakehouse sourdough croutons & Caesar dressing

Sandwiches and wraps

Crunchy Chicken Wrap breadcrumbed chicken fillets, baby gem, tomato, cheddar cheese, salsa & sweet chilli mayo

Sourdough Grilled Cheese w/ Bakehouse sourdough, gruyere bechamel, cheddar, mozzarella & American cheese + ½ portion soup

Fego Club Ciabatta grilled chicken, bacon, avocado, tomato, mayonnaise, & baby gem

Plus

One bakery item menu changes monthly

Sample menu –

Milk Chocolate Chip Cookie

Cinnamon Sticky Bun

Toasted Coconut Bun

Pecan & Bitter Chocolate Brownie

Gourmet Burger Club

MAIN COURSE

Club Premium - Beef Patty, Doubled Melted Cheese, Tomato, Lettuce, Gherkin, Onion, Signature Club Sauce.

Spicy Club Gourmet - Beef Patty, Melted Cheese, Onion, Grilled Peppers, Lettuce, Jalapenos, Spicy Club Sauce.

Grilled Chicken - Grilled Thigh marinated in chilli flakes, Melted Cheese, Sauteed Mushrooms, Tomato, Gherkin, Rocket, Onion, Signature Club Sauce.

Fried Chicken - Crispy Chicken Breast marinated in Butter Milk, Melted Cheese, Iceberg, Onion, Mayo Club Sauce.

Veggie Melt - Handcrafted Veggie Patty, Melted Cheese, Grilled Pepper, Rocket, Pickled Beetroot, Gherkin, Onion, Mayo Club Sauce & Club Chutney.

Club Salad - Lettuce, Cucumber, Cherry Tomato, Rocket, Corn, Red Beans, Pineapple, Avocado, topped with Balsamic Glaze. **ADD** Grilled Chicken, Fried Chicken or Grilled Halloumi.

DESSERTS

Tiramisu / Sticky Toffee Pudding / Chocolate Obsession Pudding

Kinjo / Main + Side

Mains:

RAMEN

Kubota Shoyu grilled chicken thigh, bamboo shoots, seaweed, spring onion and a soya based broth

Tonkostu 8 hour chashu (pork belly), bean sprouts, bamboo shoots, seaweed, spring onion and a pork broth

Yasai (VG) Shimeji mushroom, bean sprouts, cabbage, carrots, seaweed, spring onion and a plant based broth

DONBURI

Chashu Don (Pork Belly) spring onion, white sesame seeds, pickled ginger

Chicken Teriyaki Don sansho pepper, teriyaki sauce

Aubergine + Japanese Yam (VG) aubergine and Japanese sweet potatoes with a sesame miso sauce

Sides:

Tender Stem Broccoli (VG) (Cold) with a sesame dressing

Satsumaimo (VG) sweet potato with burnt yuzu butter soy

Kinoko Mushrooms (VG) sauteed shitake, eringi & shimeji mushrooms in a yuanji sauce

The Bear

Mains:

Cyder battered haddock *marrowfat peas, tartar & curry sauce, triple cooked chips & grilled lemon*¹

Plant burger *vegan cheese, watercress mayo, lettuce, tomato, red onion chutney, fries, glazed bun (vg)*

Sausage & Mash *with greens, gravy & mash potatoes*

Steak frites *garlic butter*

OR Sandwich + Dessert

Sandwiches:

Cumberland sausage and caramelised onion on ciabatta

Mature Nantwich cheddar and tomato on ciabatta

Bavette steak with garlic mayo and watercress on ciabatta

Battered fish goujons, lettuce, tartare sauce on ciabatta

+ Desserts:

Mixed berry & apple crumble, vanilla ice cream

Mini doughnuts, chocolate sauce, toffee sauce

Affogato – vanilla ice cream, espresso

Selection of Jude's ice cream and sorbet Two Scoops of / strawberries & cream
/ vanilla / chocolate / salted caramel / honeycomb / blood orange sorbet

The Ivy

Main Courses:

Creamy spiced Linguine (Vg)

Salmon Linguine

Chicken Schnitzel

Crab, Smoked Haddock & Salmon Fishcake

Desserts:

Colston Bassett Stilton

Flambéed Crème Brulée

Sticky Toffee Pudding
