



PHYLLIS COURT MEMBERS CLUB

SATURDAY AFTERPARTY MENU CHOICES

Name and Membership
no. of booking:

No. of guests:

Please write the number of each course next to the correct guest name in the table below. As there is only one option for amuse bouche and desserts we only require choices for starters and mains.

Amuse Bouche

Gazpacho, chicken liver parfait sesame cone, crab crostini (*D, N, C, SU, SO, SE, CR*)

Starters

1. Roast scallop, pea purée, bacon lardons and a pancetta crisp (*M, D*)
2. Chilled avocado soup with spring onion, almond and tomato (*V, D, CE*)

Mains

1. Smoked spiced duck, caramelised red onion mash, apple, heritage carrots and roasting jus (SU, D, CE)
2. Grilled halibut fillet, lemon beurre blanc, pomme anna, baby spinach, yellow tomato and red onion (SU, F, D)
 3. Mushroom tortellini with parsley oil, fried parsley, morels and baby plum tomato (V) (E, C, D)

Desserts

Summer Trio - minted Pimm's and strawberry jelly, raspberry pavlova and peach carpaccio with vanilla cream (SU, D, E, C)

Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanut/nut traces may be found in any of our items. Many recognised allergens are handled in our kitchens. Egg (E), Sulphites (SU), Dairy (D), Nuts (N), Sesame (SE), Celery (CE), Fish (F), Crustaceans (CR), Mustard (MU), Molluscs (MO), Lupin (L), Soybeans (SO), Cereals containing gluten (C), Peanuts (P).