

Gins Farm  
28/6/25



Two courses £25

Three courses £28:50

Starters

Ham Hock Crocket on pea puree with pickled shallots pea shoot

Salt and pepper squid with garlic aioli lemon balm

Seasonal soup with breaded roll & butter AF

Mains

Shepherd's Pie with spring greens & crusty bread

Pan seared hake with fondant potato & stemmed broccoli with a creamy white wine caper sauce AF LP

Butternut squash & lentil wellington served with fondant potato and stemmed broccoli with heritage carrots & vegetarian jus

Desserts

Apple and fig rum and red wine crumble with vanilla custard

Sticky toffee pudding with salted caramel ice cream

Selection of ice cream AF LP

Names of guests with their choices need to be sent to [clubhousemanager@rsyc.org.uk](mailto:clubhousemanager@rsyc.org.uk) 5 days prior to the event. If your number is above 50 please choose 1 meal to be served to all guests. Any dietary requirements will be sent over on request and will in addition to the 1 meal per person. Available until April 30th