

h. CLUB LUNCH

OUR FOOD

At The Hospital Club we strive to source ethically produced ingredients from British farmers and suppliers.

Our beef and lamb come from Dedham Vale farms in the heart of Suffolk, our pork from Dingley Dell in Suffolk and our free-range Creedy Carver chickens and ducks are from Devon.

All of our fish is sustainably caught or farmed in British waters and our flour is milled in Shipton using wheat from British fields.

We regularly visit farms and fisheries to make sure that members and guests are getting the best of Britain on their plate.

All of our ingredients are intelligently sourced from independent suppliers and traceable sources.

If you or your guests suffer from a food allergy or intolerance, please let us know in advance as we would be happy to discuss your requirements further.

Information sheets listing the allergen contents of each of our dishes, including information about products suitable for vegetarians and vegans, are available on request.

WORKING LUNCH

OPTION ONE - 3 Sandwiches, 2 Fork 17 Per Person

OPTION TWO - 4 Sandwiches, 3 Fork 24 Per Person

SANDWICHES

Roasted Pork Loin and Apple Sauce Bap

Chicken, Cranberry, Stuffing Wrap

Fish Finger Roll, Tartare Sauce, Shredded Gem Lettuce

Smoked Mackerel, Horseradish Crème Fraiche Bap

Mature Cheddar, Roast Heirloom Tomato, Thyme Bread

Hummus, Roasted Pepper, Aubergine wrap

FORK IT

Beetroot, Black Quinoa, Pickled Carrot Salad

Harissa Marinated Halloumi, Fried Aubergine Couscous Salad

Chorizo and Mixed Bean Salad

Sage Roasted Squash, Quince, Freekeh Wheat Salad

Bakewell Tart

Lemon Posset, Raspberry Biscuit

Minimum 4 People