

# h.CLUB SUMMER LUNCH

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## 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.

# SUMMER WORKING LUNCH

OPTION ONE - 3 Sandwiches, 2 Fork 17 Per Person

OPTION TWO - 4 Sandwiches, 3 Fork 24 Per Person

## SANDWICHES

Coronation Corn Fed Chicken, Baby Spinach, Ciabatta

Salt Beef and Dill Pickle, Multigrain Bloomer

Summerset Brie and Apple Chutney, Water Cress, Onion Bloomer

Harissa Marinated Grilled Halloumi, Roasted Tomato and Fennel Salad,  
Rosemary Focaccia

Hot Smoked Sea Rear Trout, Soft Herb Cream Cheese, Bagel

Breaded Plaice and Tartar Sauce Wrap

## FORK IT

English Mozzarella, Sundried Cherry Tomato Penne Pasta, Basil Pesto

Quinoa, Grilled Asparagus, Peas, Preserved Lemon Salad

Heritage Tomato, Edamame Bean, Shaved Fennel and Wild Rocket Salad

Watermelon, Roasted Pepper, Toasted Pine Nut and Strawberry Dressing

Summer Berries Tart, Vanilla Cream

White Chocolate Caramel and Honeycomb Cup Cake

**Minimum 4 People**