



Begin

Timbale of smoked haddock,
celeriac remoulade, salmon keta, parmesan crisp

•

Ricotta and spinach ravioli
in a warm vegetable and tomato compote

•

Ballotine of corn-fed chicken, (warm)
filled with sun blushed tomato,
balsamic dressing and micro salad

•

Homemade gravadlax,
Scandinavian dill cured salmon

•

Wild garlic mushroom en crouete,
Madeira cream sauce

•

Parma ham with sun blushed tomato,
wild roquette & celeriac cream

WITH RICK SIMONS  CUISINE

Lloyds Club Ltd, 42 Crutched Friars, London EC3N 2AP
Tel: 020 7863 6680 Fax: 020 7863 6781 Email: info@lloydsclub.co.uk

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Main Course

Fish

Oven baked North Atlantic
cod with parmesan wafer, ratatouille, Parisian potato

•

Pan seared Scottish salmon
in fennel butter and butter bean mash

•

Smoked haddock,
poached free range egg, steamed pak choi

•

Traditional whole Dover sole,
parmesan potato



Entrée

Grilled calves liver & bacon with creamed leek,
Savoy cabbage, bacon & pommes purée

•

Aged rib eye of beef,
wild mushrooms & baby spinach, potato dauphinoise,
parsnip purée & port jus

•

Open vegetable lasagne with ricotta

•

Lloyds pané belly of pork layered with the finest black pudding,
mustard pomme purée and Calvados sauce

•

Corn-fed chicken suprême with spring vegetables,
Parisian potatoes

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