

BREAKFAST

SMOKED STREAKY BACON
LINCOLNSHIRE SAUSAGES
VEGAN SAUSAGES
EGG OF THE DAY
HASH BROWNS
SAUTEED FIELD & BUTTON MUSHROOMS
BAKED BEANS
GRILLED TOMATOES
SOURDOUGH TOAST
BREAD BAPS

CONTINENTAL SPREAD
HOT PORRIDGE & TOPPING STATION
GREEK YOGHURT/VEGAN COCONUT YOGHURT & COMPOTE
OVERNIGHT OATS
CEREALS
CONTINENTAL CURED MEAT PLATTER
SLICED CHEESE PLATTER
CHERRY TOMATOES
PASTRY ASSORTMENT
FRESH FRUIT PLATTER
FRESH SEASONAL FRUIT BOWL
JAMS, PRESERVES, SPREADS

DAILY JUICE
APPLE & ORANGE JUICE

DAILY BREAKFAST SPECIALS
HOMEMADE GRAVLAX
BAKED SHAKSHOUKA EGGS
FRENCH TOAST, WHIPPED CREAM & BERRIES
BANANA PANCAKES, CANDIED PECANS & VANILLA YOGHURT

COFFEE & TEA STATION
YORKSHIRE TEA
INSTANT COFFEE
HERBAL TEA STATION
DAIRY | OAT MILK
SUGAR | SWEETENERS

AFTERNOON TEA
ROAST BEEF, ROCKET & HORSERADISH BAGUETTE
SMOKED CHEDDAR PLOUGHMANS ON MALTED GRAIN
WHIPPED VEGAN FETA, ROASTED PEPPER & ROCKET ON WHOLEMEAL

SPRING

ROAST SHOULDER OF LAMB, CHARRED ASPARAGUS,
SERVED WITH BOULANGERE POTATOES & INT GRAVY

PAN SEARED SEA BREAM, PICKLED FENNEL & BEETROOT SALAD WITH BABY WATERCRESS
& HOMEMADE HORSERADISH CREAM

HOMEMADE SPICED POTATO & GREEN PEA SAMOSA CHICKPEA BIRYANI,
CUCUMBER YOGHURT & PICKLED ONIONS

ALL SERVED WITH BROCCOLI, BROAD BEANS, SUGAR SNAPS & SAVOY CABBAGE
WITH CONFIT GARLIC OIL

SALADS

NEW POTATO SALAD WITH SOUR CREAM, RADISH & LOVAGE

SPICED CAULIFLOWER SALAD WITH POMEGRANATE & TOASTED SEEDS

DIY SALAD BAR; SEASONAL VEGETABLES, MIXED BABY LEAF, ASSORTED PICKLES, CROUTONS,
SALAD DRESSINGS, OILS & CHILLI STATION

DESSERT

ASSORTED CHEESE BOARD, CHUTNEY & CRACKERS

WHITE CHOCOLATE SPONGE, ROASTED WHITE CHOCOLATE & BRAISED RHUBARB

VEGAN RHUBARB FOOL

SUMMER

TERIYAKI BEEF STIR FRY, CHOP SUEY NOODLES, PAK CHOY & EDANAME BEANS WITH CRISPY CHILLIES

KING PRAWN SUMMER ROLLS, GLASS NOODLE SALAD, PEANUT SATAY & BURNT LIME

TRADITIONAL RATATOUILLE, BASIL OIL & TOASTED BAGUETTE

ALL SERVED WITH TENDERSTEM BROCCOLI, FRENCH BEANS, CHERRY TOMATOES & GARDEN PEAS

SALADS

ASIAN SLAW WITH SESAME, MAPLE & LIME DRESSING

HERITAGE TOMATO & BOCCONCINI MOZERELLA PANZANELLA

DIY SALAD BAR; SEASONAL VEGETABLES, MIXED BABY LEAF, ASSORTED PICKLES, CROUTONS, SALAD DRESSINGS, OILS & CHILLI STATION

DESSERT

ASSORTED CHEESE BOARD, CHUTNEY & CRACKERS

ETON MESS WITH MERINGUE, STRAWBERRY COULIS, FRESH BLUEBERRIES & RASPBERRIES WITH PICKLED MINT

VEGAN COCONUT FLAPJACK

AUTUMN

ROAST CHICKEN SUPREME, WILD MUSHROOM & SMOKED GARLIC CREAM SAUCE
WITH TARRAGON ROAST NEW POTATOES

TANDOORI COD, COCONUT TURKHA DAL, NIGELLA KACHUMBER, MINT YOGHURT
& STEAMED BASMATI RICE

CREAMY PUY LENTIL & PORTOBELLO MUSHROOM FILO PASTRY PIE
WITH TARRAGON ROAST NEW POTATOES

ALL SERVED WITH HISPI CABBAGE, CAULIFLOWER & ROAST PUMPKIN

SALADS

GRILLED AUBGERGINE & RED PEPPER SALAD, PEARL BARLEY & GARLIC TAHINI DRESSING

CHERRY TOMATO, CUCUMBER & RED ONION SALAD WITH FRENCH VINAIGRETTE
& TOASTED SUNFLOWER SEEDS

DIY SALAD BAR; SEASONAL VEGETABLES, MIXED BABY LEAF, ASSORTED PICKLES, CROUTONS,
SALAD DRESSINGS, OILS & CHILLI STATION

DESSERT

ASSORTED CHEESE BOARD, CHUTNEY & CRACKERS

BANANA CAKE, SALTED CARAMEL SAUCE & CARAMELISED PECANS

VEGAN MILLIONAIRE SHORTBREAD WITH DATE CARAMEL

WINTER

SLOW COOKED BEEF SHIN & GUINNESS STEW WITH SUET DUMPLINGS & CRUSTY BREAD, SERVED WITH CREAMY COLCANNON MASH POTATO

FISHERMAN'S PIE WITH CHIVE, SPRING ONION & CHEDDAR MASH

VEGAN CUMBERLAND SAUSAGE CASSEROLE SERVED WITH BUBBLE & SQUEAK

ALL SERVED WITH KING JANUARY CABBAGE, SAVOY & ROAST CHANTENAY CARROTS WITH CONFIT GARLIC OIL

SALADS

RED RADDICCHIO, WILD ROCKET, TOASTED SEEDS & GREEK FETA WITH CHILLI OIL

ROAST SQUASH, PUY LENTIL & CRISPY KALE WITH SMOKED GARLIC AIOLI

DIY SALAD BAR; SEASONAL VEGETABLES, MIXED BABY LEAF, ASSORTED PICKLES, CROUTONS, SALAD DRESSINGS, OILS & CHILLI STATION

DESSERT

ASSORTED CHEESE BOARD, CHUTNEY & CRACKERS

STICKY TOFFEE PUDDING & TOFFEE SAUCE SERVED WITH WARM BRANDY CREAM

VEGAN DATE AND BANANA SPONGE