



MONDAY

SALADS

Barley & pomegranate salad with yoghurt (v)
House mixed leaf salad (v)
Waldorf salad (v)
Soup of the day (v)
Charcuterie platter with pickles
Selection of cheese (v)

DRESSINGS

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Citrus dressing (v)

MAINS

Chicken stir fry
Teriyaki fish
Seasonal vegetables (v)
Vegetable stir fry (v)

BREADS

Selection of breads (v)

DESSERTS

Fresh fruit platter (v)
Lemon meringue pie in a glass

All menus are to be confirmed a minimum of 14 days prior to the event. Please note menus are subject to change.

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.

(N) Contains nuts (V) Vegetarian (GF) Gluten free (DF) Dairy free



TUESDAY

SALADS

House mixed leaf salad (v)
Greek salad (v)
Cucumber salad with ginger, lime and coriander (v)
Charcuterie platter with pickles
Selection of cheese (v)
Soup of the day (v)

DRESSINGS

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Citrus dressing (v)

MAINS

Chicken thighs with salsa verde and new potato
Poached hake with capers and olive
Seasonal vegetables (v)
Rigatoni with green peas and red pesto & dill sauce (v)

BREADS

Selection of breads

DESSERTS

Fresh fruit platter (v)
Chocolate financier with raspberry crèmeux

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WEDNESDAY

SALADS

House mixed leaf salad (v)
Caprese salad (v)
Caesar salad
Charcuterie platter with pickles
Selection of cheese (v)
Soup of the day (v)

DRESSINGS

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Citrus dressing (v)

MAINS

Roasted fish with shaved fennel and steamed vegetables
Beef chilli with sour cream and rice
Seasonal vegetables (v)
Mushroom stroganoff (v)

BREADS

Selection of breads (v)

DESSERTS

Fresh fruit platter (v)
Passion fruit choux buns with white chocolate and passion fruit glaze

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THURSDAY

SALADS

House mixed leaf salad (v)
Avocado & quinoa salad with radish (v)
Roasted pepper, black bean & cucumber salad (v)
Soup of the day (v)
Charcuterie platter with pickles
Selection of cheese (v)

DRESSINGS

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Citrus dressing (v)

MAINS

Ras el hanout chicken thighs with couscous
Fish cake with tartar sauce
Seasonal vegetables
Grilled halloumi with couscous (v)

BREADS

Selection of breads (v)

DESSERTS

Fresh fruit platter (v)
Apple & golden sultana crumble slice with vanilla crème diplomate

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FRIDAY

SALADS

Heirloom tomato & buffalo mozzarella (v)
House mixed leaf salad (v)
Cabbage & kohlrabi with dried cherry (v)
Soup of the day (v)
Charcuterie platter with pickles
Selection of cheese (v)

DRESSINGS

House dressing (v)
Balsamic vinegar (v)
Olive oil (v)
Citrus dressing (v)

MAINS

Pork fillet with wholegrain creamed leeks
Traditional fish and chips with tartare sauce and garden peas
Seasonal vegetables (v)
Cumin roasted aubergine with pomegranate (v)

BREADS

Selection of breads

DESSERTS

Fresh fruit platter (v)
Dark chocolate mousse with crème fraiche and preserved lemon

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