menu



working in partnership



BREAKFAST

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CEREALS

- with semi-skimmed milk -Corn Flakes 🛛 Bran Flakes 🛛 Rice Krispies 🛛 Weetabix 🛛

Gluten-free cereals available, please ask your host.

YOGHURT

Greek Yoahurt with Mulled Fruit Compote 🛛

TOASTED

Freshly Baked Croissant, Mini Danish & Toasted Breads 🛛 served with assorted preserves, honey or Marmite

COOKED BREAKFAST

FISH Buttered Kippers

EGGS Poached, Scrambled, Boiled or Fried 🛛

Fresh Fruit Platter 🚾 Poached Prunes in Apple Juice 🔞

FRUIT

PANCAKES

Blueberry &

Apple Pancakes 🛛

PORRIDGE

- with semi-skimmed milk -

Brown Sugar 🛛

Mixed Berries 🛛

Fruits of the Forest 🛛

Skinny Porridge 🛛

SMOOTHIES

Banana, Yoghurt & Honey 🛛

Raspberry & Cranberry 🚾

SIDES Grilled Tomato Sautéed Mushrooms 🛛 Baked Beans 🛛 Grilled Bacon Pork Sausage

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LUNCH

SOUP

Soup of the Day with Crusty Bread 🛛

Crushed Avocado on gluten-free toast or toasted sourdough 🚾

Bubble & Squeak Cake with poached egg & crispy bacon Creamy Stilton & Broccoli Tart with rocket salad **V** Grilled Chicken & Cous cous with chick-pea salad Wheatberry, Beetroot, Sweet Potato & Cous cous 🚳

JACKET POTATO

- served with salad -Cheddar Cheese 🛛 Baked Beans 🛛 Tuna Mayonnaise

OMELETTES

- served with salad -Mushroom 🛛 Ham & Cheese Roasted Vegetables 🛛

FILLED BREADS

Select from sourdough baguette, granary, white, soft tortilla wrap and gluten-free bread:

Egg Mayonnaise & Cress 🛛 Ham, Rocket & Dijon Mustard

Cheddar Cheese & Pickle Ø Chicken, Spinach & Bacon

Tuna & Cucumber Brie, Bacon & Cranberry Chargrilled Peppers & Mozzarella 🛛

Avocado Chilli & Pickled Slaw Khobez Wrap 🧐

DINNER

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MAIN COURSES

Grilled Dijon & Cranberry Chicken Breast with crushed new potatoes, smooth carrot puree & savoy cabbage

Herb-Crusted Plaice Fillet

on butternut squash puree & colcannon potato Thai Green Chicken Curry

with fresh coriander & steamed rice

Deep Fried Breaded Haddock with chips & mushy peas

Traditional Cottage Pie with a crispy potato topping & mixed vegetables Lemon & Rosemary Pork Loin Steak with roasted peppers & sweet potatoes

Halloumi & Kale Salad 🛛 with roasted cauliflower, butternut squash puree, sautéed red onions & cranberries

Sweet Potato & Chick-pea Tagine with cous cous @

Smoked Teriyaki Tofu 🧐 braised mushroom rice with teriyaki tofu, spring onions & lemon zest

PASTA

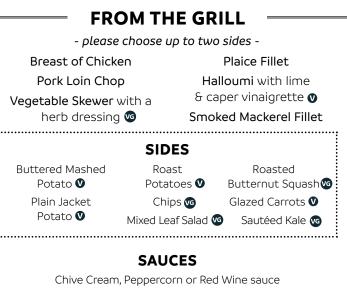
Tagliatelle with: **Beef Bolognese** Creamy Mustard Chicken Chunky Minestrone 🧐

SALADS

- add your choice of grill to any salad -Simple Green Salad 🧐 - mixed leaves with cucumber & spring onion

Greek Salad 🛛 - mixed salad of feta, red onion, black olives, lemon & mixed leaves

Classic Caesar Salad - crisp Cos lettuce with baked croutons, parmesan cheese & a light Caesar dressing





Peach Crumble with custard **V** Sticky Toffee Pudding with custard 🛛 Lemon Posset 🛛 Jelly & Ice Cream 🛛 Selection of Ice Cream 🛽

Greek Yoghurt with mulled fruit compote 🛛 Selection of British Cheese & Biscuits 🛛 Panna Cotta with fruits of the forest 🛛 Fresh Fruit Platter 🧐

Vegetarian VG Vegan

Please ask your host for information on dishes that are made with NGCI (no gluten containing ingredients)

We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.