

À La Carte Menu



Please speak to a member of the catering team who will be happy to assist you with your selections. Various portion sizes are also available on request. Please ask your host for information on dishes that are made with NGCI (non gluten containing ingredients)

working in partnership

Breakfast & Brunch

Bakery

Butter Croissant

Toast, Assorted Preserves and Spreads
choose from white or granary bread

Banana & Honey Pancakes

Fruit, Yoghurt and Bircher

Fresh Fruit Platter

Poached Prunes in apple juice

Greek Yoghurt topped with blueberries

Apple and Sultana Bircher Bowl topped with pumpkin seeds

Overnight Weetabix topped with raspberries

Smoothies

Blueberry and Apple with chia seeds

Banana Yoghurt

Cereals and Porridge

Served with your choice of semi-skimmed or dairy-free milk . Ask your host for gluten-free cereals .

Corn Flakes

Special K

Bran Flakes

Weetabix

Rice Krispies

Porridge with Brown Sugar

Porridge with Banana and Honey

Skinny Porridge made with water

Add a topping:

Pumpkin Sunflower or Chia Seeds

Eggs Benedict

Traditional toasted brioche bun topped with sliced ham, a free-range poached egg and hollandaise sauce

Florentine toasted brioche bun topped with wilted spinach, a free-range poached egg and hollandaise sauce

Cooked Breakfast

Build your own, choosing from the following:

Grilled British Bacon

Vegan Sausages

Grilled Tomato

Scottish Smoked Buttered Kippers

British Pork Sausages

Mushrooms

Baked Beans

Boiled, Scrambled, Fried or Poached Free-Range Eggs

Light Bites

Soup

Soup of the Day served with crusty bread

Small Plates

Crushed Avocado and Tomato on gluten-free toast or toasted sourdough

Bubble and Squeak topped with a free-range poached egg and crispy bacon

Squash and Red Pepper Couscous Salad with roasted sultanas

Spanish Tortilla with smoked paprika vegetables, red onion and olives

Lemon and Thyme Chicken served with a roasted root vegetable salad

Filled Breads

Choose from: Granary Bread , White Bread , Soft Flour Tortilla Wrap , Brioche Bun , Sourdough Baguette . Ask your host for gluten-free bread .

Free-Range Egg Mayonnaise and Cress

Ham, Rocket and Tomato

Cheddar Cheese and Sweet Pickle

Avocado, Cherry Tomato and Salad

Chicken and Spinach

Tuna and Cucumber

Brie, Bacon and Cranberry

Vegan Cheese Salad

Vegetable Pakora with crushed peas, mango and mint

Jacket Potato

Served with a mixed side salad.

Cheddar Cheese 

Beef Bolognese

Baked Beans 

Vegan Cheese 

Tuna Mayonnaise

Grill

Choose your grill

Chicken Breast

Pork Loin Steak

Grilled White Fish 

Halloumi and Roasted Vegetables with a herb dressing 

Roast Quorn Fillet 



Add two sides

Jacket Potato 

Mixed Leaf Salad 

Chips 

Seasonal Vegetables 

Mashed Potato 

Brown Rice 

Sea Salt and Pepper Wedges 

House Slaw 

Select a sauce

Creamy Mushroom 

Roasted Red Pepper and Tomato 

Onion Gravy 

Hollandaise 

Salads

Add your choice of grill to any salad.

House Salad  gem lettuce, rocket, tomatoes, cucumbers, carrots, onions, peas and spring onions

Rainbow Salad  with houmous, carrot ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach

Classic Caesar Salad crisp cos lettuce tossed with fresh sourdough croutons, traditional Caesar dressing and grated Parmesan cheese

Niçoise Salad  with a free range boiled egg, green beans, red onion and olives

 Suitable for vegetarians  Suitable for vegans

Please ask your host for information on dishes that are made with NGCI (non-gluten containing ingredients). If you have an allergy or intolerance, please speak to a member of our catering team before you order or purchase any food or drink. The written allergen information that we provide, details the 14 major allergens that are contained in the ingredients. If you require further information about the presence of unintentional allergens (may contain), please ask us so that we can help you with your choice. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.



Seafood with this mark comes from an MSC certified sustainable fishery. www.msc.org MSC-C-50903

Omelettes

Served with a mixed side salad.

Mushroom 

Roasted Vegetables 

Ham and Cheese

Vegan Cheese 

Main Plates

Lemon and Apple Braised Pork with mushrooms and apple served with creamy mashed potato and savoy greens

Cauliflower and Spinach Pasta Bake topped with melted mature Cheddar cheese 

Hand Battered Fish and Chips served with garden peas 

Clapshot Beef Pie minced british beef, carrots and onions braised in gravy and topped with creamy mashed potato and swede

Falafel and Houmous Buddha Bowl served on a bed of carrot ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach 

Panko Breaded Parmesan Chicken Breast served with parmentier potatoes and ratatouille

Classic Fish Pie served with green beans 

Roasted Butternut Squash Risotto with Violife cheese and pumpkin seeds 

Penne Pasta  served with your choice of sauce:

Tomato and Basil , **Creamy Mushroom**  or **Beef Bolognese**

Desserts

Apple and Blackberry Crumble with custard 

Cocoa Plant Chocolate Mousse 

Sticky Toffee and Date Pudding drizzled with caramel sauce, served with custard 

Jelly and Ice Cream 

Selection of Ice Creams  and **Sorbets** 

Chocolate Brownie 

Fresh Fruit Platter 

Cheeseboard served with celery, grapes and dried apricots 

Greek Yoghurt topped with blueberries 

Drinks

Hot drinks served with semi-skimmed  or dairy-free milk . Ask your host for decaffeinated tea and coffee.

Coffee 

Hot Chocolate 

Tea 

Horlicks 

Speciality Infusions 

Fruit Juices 

