

# 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](http://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** 

