

# Menu



working in partnership

# Breakfast & Brunch

## Bakery

**Butter Croissant**

## Baker's Basket

Selection of toasted breads served with assorted preserves, honey, or Marmite

**Blueberry and Honey Pancakes** topped with Greek Yoghurt and blueberry compote

**Crushed Avocado on a Plain Bagel** topped with pumpkin seeds

## Fruit, Yoghurt and Bircher

**Fresh Fruit Platter**

**Poached Prunes** in apple juice

**Greek Yoghurt** topped with blueberries

**Blackberry and Ginger Bircher** topped with pumpkin seeds

## Smoothies

**Blackberry and Apple Chia Seed Blitz**

**Blueberry, Honey and Yoghurt**

## Cereals

Served with your choice of Semi-Skimmed or Dairy-Free Milk.

**Corn Flakes**

**Bran Flakes**

**Rice Krispies**

**Fruit & Fibre**

**Weetabix**

Ask your host for gluten-free cereals.

## Porridge

Served with your choice of Semi-Skimmed or Dairy-Free Milk.

**Brown Sugar**

**Banana and Honey**

**Skinny Porridge**

Add a topping:  
Pumpkin Sunflower or Chia Seeds

## Eggs á la Carte

**Eggs Benedict** with ham and a free range poached egg. Served on a brioche bun with hollandaise sauce.

**Eggs Florentine** with wilted spinach and a free range poached egg. Served on a brioche bun with hollandaise sauce

## Cooked Breakfast

Build your own, choosing from the following:

**Grilled British Bacon**

**Mushrooms**

**British Pork Sausages**

**Grilled Tomato**

**Vegan Sausages**

**Baked Beans**

**Scottish Smoked Buttered Kippers**

**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** served on gluten-free toast or toasted sourdough baguette

**Bubble and Squeak Cake** topped with a poached egg and crispy bacon

**Couscous, Butternut Squash and Red Pepper Salad** with sultanas and fresh coriander

**Sweet Potato Tortilla** with curly kale and red onion

**Chicken and Vegetable Quinoa Bowl** served warm with wilted curly kale and roasted garlic and thyme sweet potato

## Desserts

**Apple and Cinnamon Crumble** with custard

**Chocolate Brownie**

**Chocolate Orange Torte**

**Fresh Fruit Platter**

**Baked Vanilla Cheesecake**

**Selection of Cheese and Biscuits**

**Jelly and Ice Cream**

**Greek Yoghurt** topped with blueberries

**Selection of Ice Creams and Sorbets**

# Grill

## Fresh from the grill

1 Choose your grill

2 Pick 2 sides

3 Select your sauce

**Chicken Breast**

**Pork Loin Steak**

**Hake Fillet**

**Halloumi and Roasted Vegetables** with a herb dressing

**Roast Quorn Fillet**

## Sides

**Jacket Potato**

**Mixed Leaf Salad**

**Chips**

**Seasonal Vegetables**

**Mashed Potato**

**Brown Rice**

**Baked Sweet Potato Wedges**

## Sauces

**Creamy Mushroom**

**Katsu**

**Onion Gravy**

**Hollandaise**

## Jacket Potato

Served with a mixed side salad.

**Cheddar Cheese**

**Baked Beans**

**Tuna Mayonnaise**

**Beef Bolognese**

**Vegan Cheese**

## Omelettes

Served with a mixed side salad.

**Mushroom**

**Ham and Cheese**

**Roasted Vegetables**

**Tofu**

**Vegan Cheese**

## Filled Breads

Choose from:

Granary Bread

White Bread

Soft Flour Tortilla Wrap

Plain Bagel

Brioche Bun

Sourdough Baguette

**Egg Mayonnaise and Cress**

**Ham, Rocket and Tomato**

**Cheddar Cheese and Tomato**

**Chicken and Watercress**

**Tuna and Cucumber**

**Brie, Bacon and Cranberry**

**Vegan Cheese Salad**

**Falafel** with crushed peas, mango chutney and fresh mint

Ask your host for Gluten-Free Bread

# Main Plates

## Main Plates

**Lemon and Herb Pork Steak** served with mashed potato and roasted root vegetables

**Hand Battered Hake** served with chips and garden peas

**Beef Lasagne** served with a mixed leaf salad and garlic bread

**Sweet Potato and Lentil Hotpot** with carrots, parsnips and squash. Topped with vegan cheese

**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

**Hunter's Chicken** served with baked sweet potato wedges and coleslaw

**Salmon and Kale Fishcakes** with roasted butternut squash and tartare sauce

**Quorn Katsu Curry** served with rice

## Pasta

Penne Pasta served with your choice of sauce:

**Beef Bolognese**

**Tomato and Basil**

**Creamy Mushroom**

## 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

# Drinks

Hot drinks served with Semi-Skimmed or Dairy-Free Milk. Ask your host for decaffeinated Tea and Coffee.

**Coffee**

**Hot Chocolate**

**Tea**

**Horlicks**

**Specialty Tea**

**Fruit Juices**



Seafood with this mark comes from an MSC certified sustainable fishery. [www.msc.org](http://www.msc.org) MSC-C-50903

Suitable for vegetarians Suitable for vegans

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.