

# Menu





# Drinks

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**Cup of Tea**  
or  
**Cup of Coffee**



# Breakfast

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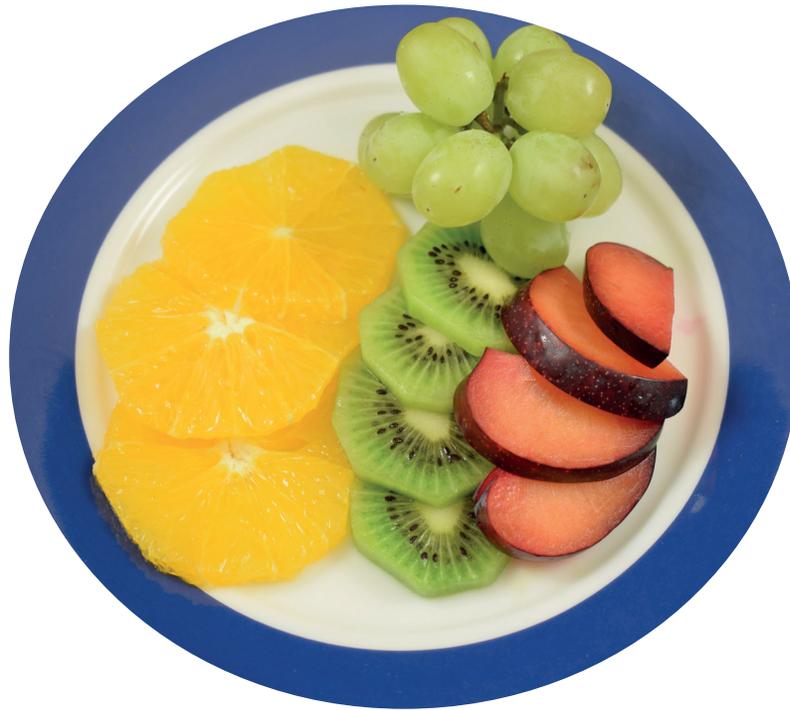
## Fresh Fruit Juices (Vegan)

- Orange
- Apple
- Pineapple
- Cranberry



# Breakfast

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## Platter of Freshly Cut Fruit

(Vegan)





# Breakfast Cereals

- Corn Flakes (Vegetarian)
- Bran Flakes (Vegan)
- Rice Krispies (Vegetarian)
- Weetabix (Vegan)
- Fruit & Fibre (Vegan)



# Breakfast

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## Porridge with:

- Water (Vegan)
- Brown sugar (Vegan)
- Banana and Honey (Vegetarian)

Add a topping: pumpkin, sunflower or chia seeds (Vegan)



## Cooked Breakfast

- Grilled Bacon
- Pork Sausage or Vegan Sausage
- Mushrooms (Vegetarian)
- Grilled Tomato (Vegan)
- Baked Beans (Vegan)

With your choice of eggs (Vegetarian):

- Poached
- Fried
- Scrambled
- Boiled





# Light Bites

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## Soup of the day

with crusty bread

(Vegetarian)





## Sandwiches

- Egg Mayonnaise and Cress (Vegetarian)
- Ham, Rocket and Tomato
- Cheddar Cheese and Tomato (Vegetarian)
- Chicken and Watercress
- Tuna and Cucumber
- Brie, Bacon and Cranberry
- Vegan Cheese Salad (Vegan)
- Falafel (Vegan)





# Light Bites

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## Classic Caesar Salad with Grilled Chicken Breast

Crisp cos lettuce tossed with fresh sourdough croutons, traditional Caesar dressing and grated Parmesan cheese with chicken breast





# Omelettes

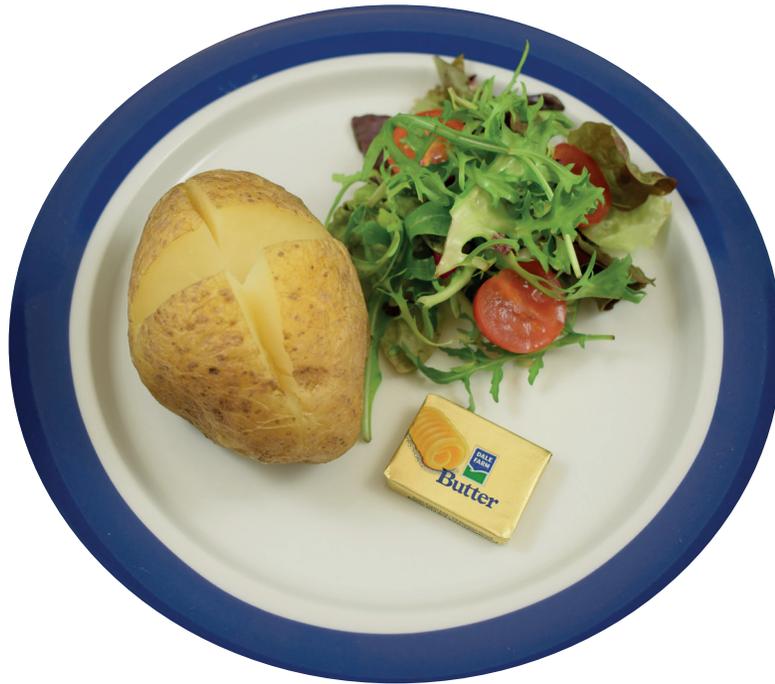
Served with a mixed side salad.

- Roasted Vegetables (Vegetarian)
- Ham and Cheese
- Mushroom (Vegetarian)
- Tofu (Vegan)
- Vegan Cheese (Vegan)



# Light Bites

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## Jacket Potato

Served with a mixed salad.

- Cheddar Cheese (Vegetarian)
- Baked Beans (Vegan)
- Tuna Mayonnaise
- Beef Bolognese
- Vegan Cheese (Vegan)



# Main Course

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## Lemon and Herb Pork Steak

Served with mashed  
potato and roasted  
root vegetables





# Main Course

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## Beef Lasagne

Served with a mixed leaf salad and garlic bread





## **Penne Pasta (Vegan)**

Served with your choice of pasta sauce:

- Beef Bolognese
- Tomato and Basil  
(Vegan)
- Creamy Mushroom  
(Vegetarian)





# Main Course

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## Traditional Roast Chicken

Served with sage and onion stuffing, roast potatoes, seasonal vegetables, and gravy





# Hand Battered Hake

Served with chips  
and garden peas



# Main Course

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## Falafel and Houmous Buddha Bowl

Served on a bed of carrots ribbons, baby corn on the cob, broad beans, sliced red onions, peppers and peas tossed with baby spinach

(Vegan)



# Desserts

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## Apple and Cinnamon Crumble

with custard (Vegetarian)





# Desserts

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## Selection of Ice Creams and Sorbets (Vegetarian)





# Cheese and Biscuit Selection

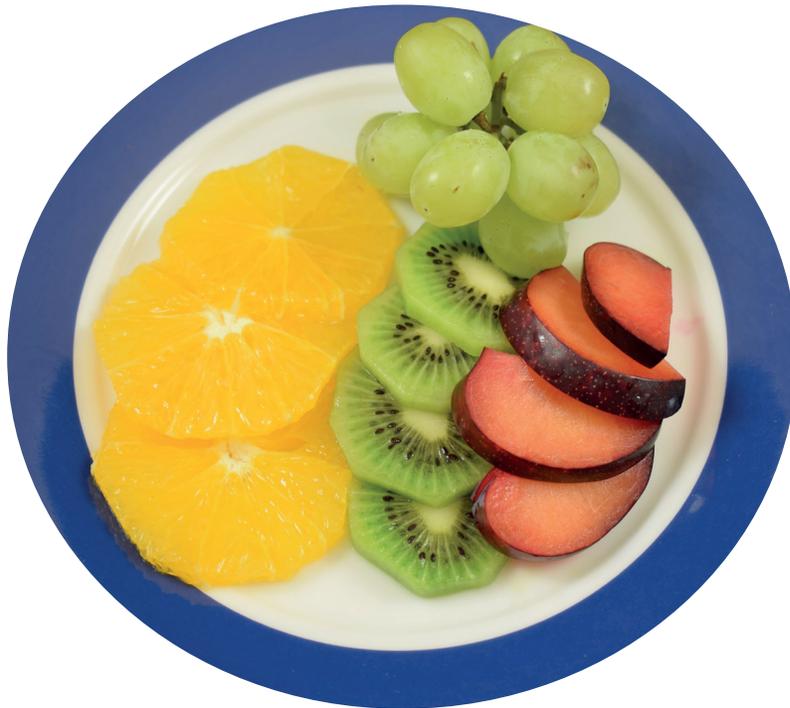
with grapes  
and celery (Vegetarian)





# Desserts

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## Platter of Freshly Cut Fruit

(Vegan)





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





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 contains), 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.



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