

Sunday Menu



working in partnership

Lunch

Roast Chicken served with sage and onion stuffing, roast potatoes, seasonal vegetables and gravy

Beef Lasagne served with a mixed leaf salad and garlic bread

Hand Battered Hake served with chips and garden peas 

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 

Dinner

Afternoon Tea with a selection of sandwiches and an assortment of freshly baked cakes. Includes your choice of teas, infusions or coffee. Ask your host for today's menu

Cheddar Ploughman's with a selection of pickles and gherkins, crusty baguette, crispy apple slices and coleslaw 

Desserts

Baked Vanilla Cheesecake 

Fresh Fruit Platter 

Jelly and Ice Cream 

Greek Yoghurt topped with blueberries 

Chocolate Orange Torte 

Selection of Ice Creams and Sorbets 

Selection of Cheese and Biscuits 

 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.

Filled Breads

Choose from: Granary Bread  White Bread 
Soft Flour Tortilla Wrap  Plain Bagel 
Brioche Bun  or Sourdough Baguette 

Egg Mayonnaise and Cress 

Tuna and Cucumber

Cheddar Cheese and Tomato 

Chicken and Watercress

Falafel with crushed peas, mango chutney and fresh mint 

Ham, Rocket and Tomato

Brie, Bacon and Cranberry

Vegan Cheese Salad 

Ask your host for Gluten-Free Bread 

Salads

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



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