

# Sunday menu



*working in partnership*



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# LUNCH

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Grilled Plaice Fillet on a potato cake with spinach and chive sauce

Traditional Cottage Pie with a crispy potato topping and mixed vegetables

Mushroom Risotto with field mushrooms, spinach & thyme **V**

Sweet Potato and Chickpea Tagine with cous cous **V**

Roast Chicken served with roast potatoes, seasonal vegetables and gravy

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# DINNER

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Bacon, lettuce and tomato bagel

Falafel & Spinach Salad with yoghurt and tahini dip **V**

Spring Onion, Chive and Two Cheese Tart **V**

Grilled Chicken & Cous Cous with chick pea salad

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# SALADS

Simple Green Salad **VG**

mixed leaves with cucumber and spring onion

Greek Salad **V**

mixed salad of feta, red onion, black olives, lemon and mixed leaves

Classic Caesar Salad

crisp cos lettuce with baked croutons, parmesan cheese and a light Caesar dressing

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# FILLED BREADS

Select from sourdough baguette, granary, white, soft tortilla wrap and gluten free bread:

Egg Mayonnaise and Cress **V**

Tuna and Cucumber

Ham, Rocket and Dijon Mustard

Cheddar Cheese and Pickle **V**

Chicken, Bacon and Spinach

Brie, Bacon and Cranberry

Chargrilled Peppers and Mozzarella **V**

Marinated Garlic & Thyme Oumph & **VG**  
Greek salad

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# DESSERT

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Classic Strawberry Trifle **V**

Jelly and Ice Cream **V**

Chocolate Orange Mousse **V**

Greek Yoghurt and Strawberry Confit **V**

Selection of Ice Creams **V**  
with a Tuile Biscuit

Selection of British Cheese and Biscuits **V**

Fresh Fruit Platter **VG**

**V** Vegetarian

**VG** Vegan

Please ask your host for information on dishes that are made with NGCI, non-gluten containing ingredients. We understand that food allergies can present a serious concern for some of our customers. If you would like information on the allergen content of our foods, please speak to a member of staff who will be happy to assist.