Sample Meetings Menu

Breakfast

Croissants: Butter, Almond & Multiseed (N/V)
Coconut Yoghurt, Fruit Compote, Pistachio & Almond Granola Crunch (Ve/N)
Cumberland Sausage Ring in a Brioche Bun, Brown Sauce
Smoked Streaky Bacon in a Brioche Bun, Ketchup
Fried Egg in a Brioche Bun, Ketchup or Brown sauce (V)

Refreshment Treats

Vegetable Crisps, Goats' Cheese & Pepper Popcorn, Sea Salt Corn Kernels, Dried Figs & Dates, Nocellara Olives
Fresh Seasonal Fruit Bowl
Freshly Cut Seasonal Fruit with Lime & Mint
Banana, Date & Coconut Protein Bar (Ve)
Polenta Cake, Orange Marmalade, Cream & Pistachio (N)
Chocolate Brownie (Ve)

Lunch

Sandwich Lunch (1.5 rounds pp) served with Kettle Crisps Add-ons available for Sandwich Lunch:

- Handraised Individual Pork Pie*
- Homemade Cumberland Sausage Roll*
- Quiche of the Day*
- Salad of the Day
- Dessert of the Day

Two Course Hot Fork Buffet Lunch

Beef Bourguignon

Four Cheese Ravioli, Courgette & Parmesan (V)

Herb Mashed Potato

Sautéed Leeks

Turmeric Roast Cauliflower Salad, Lemon Tahini Dressing, Pomegranate & Coriander

Artisan Bread Rolls & Butter

Vanilla Crème Brulee

Tea & Coffee

These are sample menus, please speak to your event coordinator for menus applicable for your booking.

^{*}served with Picnic Pickles