

## MONDAY

### MEDITERRANEAN DELIGHTS

#### **Soup of the Day**

Pea and ham soup

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Selection of seasonal salads & cold meats  
from the hors d'oeuvres buffet

#### **Main Courses**

Slow roasted pork with garlic and thyme glaze (GF)

Grilled mackerel with lemon and dill sauce (GF)

Shrimp and saffron risotto (GF)

Moroccan spiced chicken with apricot and almond

Greek moussaka (GF)

Beef tagine with prunes and sesame (GF)

Meatball and butterbean stew

#### **Vegetarian Selection**

Falafel with tahini sauce

Spinach and feta pie

Mediterranean vegetable couscous (VG)

Lentil and vegetable stew (GF) (VG)

#### **Vegetables**

Roasted potatoes (GF)

Olive oil new potatoes

Grilled Mediterranean vegetables (GF) (VG)

Green beans with almond flakes (GF) (VG)

Garlic and herb zucchini (GF) (VG)

Medley of vegetables (GF) (VG)

#### **Hot speciality dessert**

**Selection of cold desserts and cheeses  
from the buffet**

*(GF) Gluten-Free | (V) Vegetarian | (VG) Vegan*

**£39.00 per adult**  
**£19.50 12yrs - 16yrs**  
**£12.50 3yrs - 11yrs**

## TUESDAY

### LAND & SEA

#### **Soup of the Day**

Mushroom soup (GF)

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Shelled prawns and mussels

Whole salmon

Selection of seasonal salads & cold meats  
from the hors d'oeuvres buffet

#### **Main Courses**

Roast crown of turkey with cranberry sauce (GF)

Pork loin with mixed herbs (GF)

Deep fried calamari

Mussels with garlic oyster and chilli sauce

Grilled fish of the day (GF)

Fillet of salmon with a white wine and herb sauce (GF)

Braised beef and ale pie with a puff pastry top

Roast chicken served with chorizo and mushroom ragout

#### **Vegetarian Selection**

Fusilli pasta with sundried tomatoes

Basil and mushroom hot pot (GF) (VG)

Jasmine rice (GF) (VG)

Ratatouille (GF) (VG)

#### **Vegetables**

New potatoes with thyme (GF)

Dauphinoise potatoes (GF)

Broccoli polonaise

Roasted parsnips in a maple cinnamon glaze (GF) (VG)

Savoy cabbage (GF) (VG)

Medley of vegetables (GF) (VG)

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## WEDNESDAY

### FRENCH BISTRO

#### Soup of the Day

French white onion soup

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Selection of seasonal salads & cold meats  
from the hors d'oeuvres buffet

#### Main Courses

Roast beef with cracked black pepper crust (GF)

Coq au vin (GF)

Duck confit with orange glaze (GF)

Beef bourguignon with pearl onions (GF)

Grilled trout with almond butter

Pork cassoulet (GF)

#### Vegetarian Selection

Vegetable quiche

Mushroom vol-au-vents

Lentil and vegetable hot pot (VG)

Ratatouille (GF) (VG)

Mushroom bourguignon (GF) (VG)

#### Vegetables

Garlic and parsley new potatoes (GF)

Haricots verts with shallots (GF) (VG)

Roasted beetroot with goat's cheese (GF)

Braised leeks with mustard vinaigrette (GF)

Gratin dauphinois (GF)

Medley of vegetables (GF) (VG)

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## THURSDAY

### A TASTE OF AFRICA

#### **Soup of the Day**

Moroccan lentil soup (GF) (VG)

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Selection of seasonal salads, fish & cold meats  
from the hors d'oeuvres buffet

#### **Main Courses**

Roast lamb with mint sauce (GF)

Roast turkey

South African bobotie (GF)

Nigerian jollof rice with grilled chicken (GF)

Moroccan lamb tagine with apricots and almonds (GF)

Tunisian grilled fish with harissa (GF)

Kenyan beef stew (GF)

Tilapia and onion tomato sauce (GF)

#### **Vegetarian Selection**

Algerian vegetable couscous (VG)

Ethiopian lentil stew (VG)

Tanzanian coconut bean and potato (GF)

Egyptian rice pilaf (GF) (VG)

#### **Vegetables**

New potatoes (GF)

Moroccan spiced roasted potatoes (GF)

Braised greens with garlic and chili (GF) (VG)

Tunisian carrot salad (GF) (VG)

Medley of vegetables (GF) (VG)

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## FRIDAY

### FLAVOURS OF THE ORIENT

#### Soup of the Day

Chicken and sweetcorn noodle soup

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Selection of seasonal salads, duck station and sushi

#### Main Courses

Slow roasted BBQ gammon with sweet and sour sauce (GF)

Teriyaki glazed salmon (GF)

Duck with plum sauce

Thai green curry with shrimp (GF)

Beef rendang (GF)

Chicken katsu curry

Butter chicken

Lamb biryani

#### Vegetarian Selection

Tofu stir fry with cashew nuts (VG)

Vegetable dumplings

Udon noodles with mixed vegetables (VG)

Steamed jasmine rice (GF) (VG)

Red lentil curry (GF) (VG)

#### Vegetables

Bombay potatoes (GF)

New potatoes (GF)

Stir-fried bok choy and greens with garlic (GF) (VG)

Eggplant in black bean sauce

Sautéed mushrooms with spring onions (GF) (VG)

Medley of vegetables (GF) (VG)

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## SATURDAY

### FROM THE CHEF'S TABLE

#### **Soup of the Day**

Asparagus soup (GF)

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Selection of seasonal salads & cold meats  
from the hors d'oeuvres buffet

#### **Main Courses**

Beef with cracked black pepper and thyme (GF)

Salmon fish cakes with parsley and dill

Grilled cod with a lemon beurre noisette (GF)

Jerk chicken (GF)

Beef Stroganoff (GF)

Lamb steak with rosemary jus and roasted vegetables (GF)

Mini pork tenderloin fillets in a wild mushroom cream sauce

#### **Vegetarian Selection**

Chickpea and sweet potato curry with basil (VG)

Spiced Cajun rice (VG)

Orecchiette pasta with zucchini and a tomato sauce

Roasted peppers, courgette and red onion with a balsamic glaze (GF) (VG)

#### **Vegetables**

New potatoes with Jersey butter (GF)

Roast potatoes with herbs (GF)

Cauliflower with three-cheese sauce (GF)

Buttered carrots, garden peas (GF)

Medley of vegetables (GF) (VG)

Green beans with diced bacon (GF)

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## SUNDAY

### THE GREAT BRITISH MENU

#### Soup of the Day

Tomato and red pepper soup (GF)

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Selection of seasonal salads & cold meats  
from the hors d'oeuvres buffet

#### Main Courses

Roast beef with sea salt and Yorkshire pudding

Roasted turkey (GF)

Devilled whitebait

Sea bass with lemon garlic herb sauce (GF)

Beef and dumplings

Chicken and leek pie

Bangers and mash with onion gravy

Lamb casserole (GF)

#### Vegetarian Selection

Vegetable and mixed beans stew (VG)

Welsh rarebit with toasted bread

Field mushroom with goat's cheese and red onion chutney

Vegetable pasties

#### Vegetables

New potatoes (GF)

Roast potatoes (GF)

Roasted parsnips with honey (GF)

Creamed peas and carrots (GF)

Bubble and squeak (GF)

Medley of vegetables (GF) (VG)

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