

MONDAY

MEDITERRANEAN DELIGHTS

Soup of the Day

Portuguese cabbage soup (V)

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

Main Courses

Slow-roasted pork with garlic and thyme glaze (GF)

Grilled haddock with lemon and dill sauce (GF)

Prawn and saffron risotto

Peri-peri chicken (GF)

Greek moussaka

Beef tagine with prunes and sesame (GF)

Meatball and butterbean stew

Vegetarian Selection

Falafel with tahini sauce (VE)

Spinach and feta pie (V)

Mediterranean vegetable couscous (VE)

Lentil and vegetable stew (GF) (VE)

Vegetables

Roasted potatoes (GF) (V)

Olive oil new potatoes (GF) (VE)

Grilled Mediterranean vegetables (GF) (VE)

Green beans with almond flakes (GF) (V)

Peas and carrots (GF) (V)

Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

TUESDAY

LAND & SEA

Soup of the Day

Mushroom soup (GF) (V)

-

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 white wine and herb sauce (GF)

Braised beef and ale pie with puff pastry

Roast chicken with chorizo and mushroom ragout

Vegetarian Selection

Fusilli pasta with sun-dried tomatoes (V)

Basil and mushroom hot pot (GF) (VE)

Steamed jasmine rice (GF) (VE)

Butternut squash and vegetable stew (GF) (VE)

Vegetables

New potatoes with thyme (GF) (V)

Mashed potatoes (GF) (V)

Broccoli Polonaise (V)

Roasted parsnips in a maple and cinnamon glaze (GF) (VE)

Savoy cabbage (GF) (VE)

Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

WEDNESDAY

FIELD & FARM

Soup of the Day

Garden pea and mint soup (GF) (VE)

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

Main Courses

Gammon with honey mustard glaze

Fillet of seabass with spinach and capers (GF)

Grilled chicken marinated in lemon and fresh herbs (GF)

Grilled haddock fillet with pea purée and citrus drizzle (GF)

Grilled pork tenderloin medallions with caramelised pears, rosemary and coriander (GF)

Vegetarian Selection

Brown rice pilaf with lemon zest and fresh parsley (GF) (VE)

Lentil and vegetable hot pot (GF) (VE)

Ratatouille (GF) (VE)

Spelt risotto with mushrooms and peas (V)

Sweet potato and spinach curry (GF) (VE)

Vegetables

Roasted sweet potatoes (GF) (VE)

Steamed carrots and parsnips with dill (GF) (VE)

Sautéed kale with garlic and lemon (GF) (V)

Cauliflower with garlic butter (GF) (V)

Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

THURSDAY

A TASTE OF EUROPE

Soup of the Day

Polish vegetable soup with pasta (V)

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

Main Courses

Roast lamb with mint sauce (GF)

Roast turkey with cranberry sauce (GF)

Chicken schnitzel

Spanish pollo al ajillo (GF)

Portuguese fish stew (GF)

Swedish meatballs with lingonberry sauce

Hungarian goulash (GF)

Vegetarian Selection

Vegetable spaghetti bolognese (VE)

Spanish mixed bean stew with coriander (VE)

Polish buckwheat with wild mushrooms (GF) (VE)

Italian gnocchi with green pesto and sun-dried tomatoes (V)

Vegetables

Greek lemon potatoes (GF) (VE)

Mashed potatoes (GF) (V)

German sauerkraut (GF) (V)

Buttered green beans (GF) (V)

Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

FRIDAY

FLAVOURS OF THE ORIENT

Soup of the Day

Vegetable noodle soup (V)

-
Selection of seasonal salads, duck pancake station and sushi

Main Courses

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

Honey and ginger glazed salmon (GF)

Chicken curry (GF)

Chinese prawn curry (GF)

Mongolian beef (GF)

Sweet and sour chicken

Lamb biryani

Chinese BBQ pork ribs

Vegetarian Selection

Tofu stir-fry with cashew nuts (VE)

Kung Pao vegetable stir-fry (V)

Shanghai noodles (V)

Steamed jasmine rice (GF) (VE)

Vegetables

Stir-fried mangetout (GF) (V)

New potatoes (GF) (V)

Szechuan green beans (GF) (VE)

Spicy potato wedges (V)

Sautéed mushrooms with spring onions (GF) (VE)

Medley of vegetables (GF) (VE)

Hot speciality dessert

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

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

SATURDAY

CHEF'S TABLE

Soup of the Day

Asparagus soup (GF) (V)

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

Main Courses

Beef with cracked black pepper and thyme (GF)

Fish cakes

Grilled cod with a lemon beurre noisette (GF)

Jerk chicken (GF)

Beef Stroganoff

Lamb steak with rosemary jus and roasted vegetables (GF)

Mini pork tenderloin fillets in wild mushroom cream sauce

Vegetarian Selection

Chickpea and sweet potato curry (VE)

Cajun rice (VE)

Orecchiette pasta with zucchini and tomato sauce (VE)

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

Vegetables

New potatoes with Jersey butter (GF) (V)

Roast potatoes with herbs (GF) (V)

Cauliflower with three-cheese sauce (V)

Buttered carrots and garden peas (GF) (V)

Green beans with diced bacon (GF)

Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult

£20.00 12yrs - 16yrs

£15.00 3yrs - 11yrs

SUNDAY

THE GREAT BRITISH MENU

Soup of the Day

Tomato and red pepper soup (GF) (VE)

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

Main Courses

Roast beef with sea salt and Yorkshire pudding
Roast turkey (GF)
Cod with dill sauce (GF)
Sea bass with lemon, garlic and herb sauce (GF)
Beef and dumpling stew
BBQ roast chicken
Bangers and mash with onion gravy
Lamb casserole (GF)

Vegetarian Selection

Vegetable and mixed bean stew (VE)
Wild mushroom and tarragon pithivier (V)
Field mushroom with goat's cheese and red onion chutney (V)
Vegetable pasties (V)

Vegetables

New potatoes (GF) (V)
Roast potatoes (GF) (V)
Roasted parsnips with honey (GF) (V)
Mashed potatoes (GF) (V)
Broccoli and cauliflower with cheese sauce (V)
Medley of vegetables (GF) (VE)

Hot speciality dessert

Selection of cold desserts and cheeses
from the buffet

(GF) Gluten-Free | (V) Vegetarian | (VE) Vegan

£40.00 per adult
£20.00 12yrs - 16yrs
£15.00 3yrs - 11yrs