

## 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

Peri peri chicken

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

**£40.00 per adult**  
**£20.00 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)

Butternut squash stew with vegetables (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 lentil soup (GF) (VG)

-  
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

#### Vegetarian Selection

Vegetable quiche

Rice with peas and carrots (GF) (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 EUROPE

#### Soup of the Day

Polish vegetable soup with pasta

-  
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)

German pork schnitzel

Spanish pollo al ajillo (GF)

Portuguese bacalhau à brás (GF)

Swedish meatballs with lingonberry sauce

Hungarian goulash (GF)

#### Vegetarian Selection

Vegetable spaghetti bolognese (VG)

Spanish mixed bean stew with coriander (VG)

Mushroom risotto (GF)

Polish potato pancakes

#### Vegetables

Greek lemon potatoes

Mashed potatoes (GF)

German sauerkraut (GF) (VG)

Buttered green beans (GF)

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 pancake station and sushi

#### Main Courses

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

Honey and ginger glazed salmon (GF)

Kung pao chicken (GF)

Chinese shrimp curry (GF)

Mongolian beef (GF)

Sweet and sour chicken

Lamb biryani

Chinese BBQ ribs

#### Vegetarian Selection

Tofu stir fry with cashew nuts (VG)

Vegetable chow mein (VG)

Shanghai noodles (VG)

Steamed jasmine rice (GF) (VG)

#### Vegetables

Stir-fried mangetout (GF) (VG)

New potatoes (GF)

Szechuan green beans (GF) (VG)

Aubergine 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)

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

#### Main Courses

Beef with cracked black pepper and thyme (GF)

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)

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 and 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)

-  
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)

Cod with dill sauce (GF)

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 bean stew (VG)

Wild mushroom and tarragon pithivier

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)

Mashed potatoes (GF)

Medley of vegetables (GF) (VG)

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