

# BREAKFAST

## Simple Breakfast

(2 pastries per person)

A selection of mini croissants, pain au chocolate and artisan Danish pastries

## Healthy Breakfast

Greek yoghurt with cherry and blueberry granola, Wakefield rhubarb and vanilla compote

Smashed avocado and oven dried tomatoes on toasted sour rye bread, fresh chilli and toasted seeds

Forman's hot smoked salmon and smashed avocado on Campagrain English muffin

Seasonal cut fruit platter

Seasonal cut fruit bowl

## Hot Breakfast Rolls

Lake District Farm maple cured bacon in a brioche roll

Lake District Farm Cumberland sausage in a brioche roll

Wood Farm free range scrambled egg in a brioche roll

Roasted Portobello mushroom, oven dried plum tomato and baby spinach in vegan brioche roll

## Smoothies and Juices

Cold press carrot, orange and ginger juice

Cold press kale, apple, spinach and mint

Cold press blood orange juice (seasonal special)

Blueberry, blackberry and banana smoothie

Mango, coconut and passion fruit smoothie (GF)

## Full English

(minimum 6 covers)

Lake District Farm back bacon, Cumberland sausage, grilled vine tomato, Bury black pudding, roast Portobello mushroom, hash brown and Wood farm free range egg with toasted London sourdough

## Breakfast Extras

Seasonal fruit platter

Greek yoghurt with cherry and blueberry granola, Wakefield rhubarb and vanilla compote

American style pancakes with Canadian maple syrup and cinnamon butter and crispy bacon

Coconut yoghurt, pineapple and passion fruit compote, with coconut gluten free granola

Fresh fruit bowl





# WORKING LUNCHES

## Classic Sandwich Lunch

Chicken, smoked bacon, mayonnaise and tomato cos lettuce on white bread

Chorizo, guacamole, roasted peppers and rocket on wholemeal bread

Atlantic prawn Mary Rose, avocado and sun dried tomato on wholemeal bread

Spinach falafel, sun dried tomato, tomato chutney and rocket on white bread (VE)

Free range egg mayonnaise with mustard cress and baby spinach on white bread (V)

## Gourmet Sandwich Lunch

Atlantic prawn Mary Rose, avocado and sun dried tomato on beetroot wrap

Forman's smoked trout, horseradish cream, cucumber and watercress on mini multi seed bagel

Cajun spiced free range chicken, tomato and cos lettuce on mini oat bridge roll

Mozzarella, basil, roast peppers, rocket and parmesan mayonnaise on focaccia (V)

Spinach falafel, sun dried tomato, tomato chutney, and rocket in a spinach wrap (VE)

## Wellbeing Lunch

Baby gem filled with a vegan feta Greek salad, pickled red onion, oven dried tomato and kalamata olive

Seared yellow fin tuna loin wrapped in nori with pickled cucumber, wasabi crème fraiche and pickled ginger

Pressed gluten free tiger bloomer with lovage pesto, roasted red peppers, rocket, buffalo mozzarella and purple basil

Coronation chicken with mango, cos lettuce and coriander in a gluten free sweet potato wrap

Gluten free bagel with beetroot cured salmon, lemon and dill cream cheese, and baby spinach



# AFTERNOON TEA

## Sandwiches

Forman's hot smoked salmon and lemon cream cheese on wholemeal bread

Free range egg mayonnaise with mustard cress on white bread

Wiltshire ham and English mustard mayonnaise on wholemeal bread

Vegan dill cream cheese and cucumber on white bread (VE)

## Cake

Traditional plain scone, Rodda's clotted cream, Tiptree jam

Spiced pecan banana bread, maple frosting

Raspberry, white chocolate choux au craquelin

Vegan dark chocolate brownie, whipped ganache (GF)

# STREET FOOD

## Meat

Hoisin pork belly bao bun with spring onions and cucumber

Southern fried chicken burger, lettuce, tomato and sriracha mayonnaise

Duck spring rolls with sweet chilli sauce

## Fish

Thai crab cakes with Thai curry mayonnaise

Cornish cod goujons with tartare sauce

Salmon and beetroot quiche with dill cream cheese

## Vegetarian or Vegan

Katsu halloumi with katsu curry sauce (V)

Onion bhaji with mango and nigella seed chutney (VE)

Porcini mushroom arancini with truffle vegan mayonnaise (VE)

## Dessert

Dark chocolate fudge brownie

Banoffee pie tart, whipped mascarpone, dark chocolate shavings

Mini orange & raspberry red velvet loaf

# SUSHI BENTO BOX

6 piece selection of fish and vegetarian dragon roll and Nigiri sushi

Spiced edamame beans, rice noodle salad, pickled seaweed and shredded Asian vegetables

Soy sauce, pickled ginger and wasabi



# 45 MINUTE MENU

## Sample menu

### Artisan Bread

Whipped flavoured butter

### Starter

Niçoise Salad

Crispy goats cheese, green beans, olives, ratte potatoes, sun dried tomato, soft quail egg, pickled red onion

### Main

Cured Salmon Gravlax

Celeriac remoulade, horseradish cream cheese, pickled cucumber and bronze fennel cress

### Dessert

Vanilla Panna cotta

Mandarin, macerated blackberries and Chantilly cream



# COLD FORK BUFFET

Pick your protein and salads:

## Meat

Hereford beef bavette steak with chimichurri sauce  
Thyme and garlic chargrilled corn-fed chicken breast  
Smoked duck breast with red onion chutney

## Fish

Poached lemon and thyme Scottish salmon with salsa verde  
Harissa spiced Atlantic tiger prawns with lemon emulsion  
Smoked Scottish mackerel with dill cream cheese

## Vegetarian/ Vegan

Grilled turmeric spiced halloumi (V)  
Torched goat's cheese with nut free basil pesto (V)  
Beetroot spiced falafel with lemon hummus (VE)

## Salad

Tabbouleh salad with bulgar wheat, radish, lemon, mint and pickled chilli  
Turmeric spiced cauliflower, butternut squash, coriander, pine nuts and baby spinach  
Maple roasted heritage carrots with pickled shallots, baby spinach and sunflower seeds  
Kale Caesar salad, soft boiled egg with pitta bread croutons  
Penne pasta, sun dried tomato, olives, rocket and basil nut free pesto  
Harissa spiced roasted sweet potato, pickled red onion and roast tender stem broccoli

# FORK BUFFET

Served with artisan Bread rolls

## Monday

Braised beef ragu, basil tomato sauce, penne pasta and grated parmesan  
Turmeric roast hake with tomato and butterbean cassoulet, green beans and tender stem broccoli  
Vegetable chickpea tagine with giant cous cous tabbouleh, pomegranate and sour cream (V)

## Tuesday

Braised pork belly, pineapple and sage, roasted beetroot, kale, crushed new potatoes and apple compote  
Red Thai prawn curry and Asian vegetables with coconut braised rice  
Creamy gnocchi, artichokes, baby spinach, parmesan spring onion and rocket pesto (V)

## Wednesday

Sweet and sour crispy chicken with Singapore noodles  
Poached Scottish salmon, roast gnocchi, spinach, basil pesto and parmesan  
Mixed bean and vegetable chilli with basmati rice, crispy tortilla, guacamole and sour cream (V)

## Thursday

Kentish lamb rump, spring greens, garlic mash potato, sundried tomato and salsa verde  
Soy glazed cod, Asian vegetables with black bean sauce, boiled rice  
Mushroom bourguignon with chatenay carrots and creamy mash potato (V)

## Friday

Hereford beef rump steak, portobello mushroom, chunky steak chips, green beans and béarnaise sauce  
Smoked haddock and prawn fish pie with peas and spinach  
Spinach and ricotta tortellini with basil and tomato sauce and crispy rocket (V)

## Dessert

Chocolate and caramel tart  
Blood orange tiramisu



# COLD FINGER FOOD MENU/ BAR SNACKS

## Meat

Free range pork and nduja sausage roll with a saffron aioli

Panko breaded Gochujang chicken with a lime and kewpie dipping sauce

Pepper crusted rare roast beef crostini with a grape seed mustard mayonnaise

## Fish

Mini lobster and crayfish rolls with lemon and chive crème fraiche

Salmon and spring onion yakatori skewers with a sweet soy dressing

Mini spiced crab cakes with a burnt corn salsa

## Vegetarian/ Vegan

Kale and spinach falafel scotch eggs with a spiced jalapeno hummus

House nachos with guacamole, chipotle salsa and sour cream

Potato and roasted red pepper no egg tortilla with a vegan smoked paprika mayonnaise





# CANAPES

## Meat

Chicken liver pate and red onion marmalade on brioche toast

Lake district aged beef tartare, soya, spring onion, coriander, wasabi emulsion and furikake

Thai ginger and chilli chicken cakes with coriander lime mayonnaise

Cumberland pork, onion and sage sausage rolls with burnt apple sauce

## Fish

Smoked Scottish mackerel rilette, horseradish cream, caviar and dill blini

Forman's salmon and dill cream cheese roulade, rye toast with keta caviar and bronze fennel

Prawn and avocado maki rolls with pickled ginger and wasabi emulsion

Brixham Crab and Gruyère cheese tarts with spring onion mayonnaise

## Vegetarian & Vegan

Pressed onion and red pepper tortilla with vegan saffron aioli (VE)

Whipped vegan cream cheese and truffle honey croustade (VE)

Butternut squash and sage arancini with butternut puree (V)

Truffle egg custard tarts with mushroom ketchup (V)

## Desserts

Lemon & Lime toasted Meringue Pie

Dark chocolate brownie, morello cherry, vegan Chantilly

Coconut cheesecake, mango, pistachio sable





# GRAZING BOARDS

## From the Sea

Forman's beetroot cured salmon, smoked trout, smoked mackerel and crayfish cocktail  
Served with caperberries, lemon and dill cream cheese and blinis

## British Black Foot Charcuterie Board

Organic Pork and Fennel, Organic Bresaola, Air-Dried ham  
Served with sun dried tomatoes, chargrilled artichokes, campagrain baguette

## Vegetarian & Vegan Anti Pasti

Chargrilled aubergine and mixed peppers, spiced beetroot falafel, Spanish tortilla  
Served with kalamata olives, artichokes, sun blush tomatoes, beetroot hummus

## British Cheese

Godminster cheddar, Bosworth Ash goats cheese, Wigmore Cashel blue  
Selection of chutneys, grapes, quince and biscuits





# BISTRO MENU

## Starter

Laverstock Farm Burrata, romesco sauce, charred aubergine, piedmont peppers and smoked almond pesto (v)

Citrus cured Loch Duarte salmon with heritage beetroot, dill, lemon crème fraiche and soda bread crackers

Whipped free range duck and chicken liver parfait, grilled black figs, Pedro Ximenez sherry jelly and toasted truffle brioche

## Main

Lake District Farm 28 day aged beef sirloin steak with triple cooked chips, confit vine tomato, roasted portobello mushroom and bearnaise sauce

Monkfish, prawn and cashew nut curry with saffron basmati rice, samphire bhaji and honey glazed roti

Organic spelt risotto, roasted purple sprouting broccoli, wild mushrooms, artichoke, cauliflower and marmite puree

## Dessert

Vegan banana and pecan roulade, banana and cinnamon sponge, banana ganache, caramelized pecans, banana jam, garnished with pecan ice cream (ve)

Classic Amalfi lemon tart with fresh raspberry sorbet

Selection of British cheeses with Quince jam, grapes and fig chutney

# FINE DINING

## Starter

### Ham Hock Ballotine

Pickled baby onions, apple, sage crisps and piccalilli

### Poached Cornish Cod

Vichyssoise, confit potato, baby leeks, leek crisp, crème fraiche, caviar

### Salt Baked Heritage Beetroot Carpaccio

Whipped vegan feta, toasted pine nuts, micro watercress and Cabernet Sauvignon vinaigrette

## Main

### Kent Lamb Rump

Boulangère potato, Roscoff onion, salsify puree, Castelfranco with wild garlic and anchovy pesto, lamb jus

### Cornish Brill

Shallot puree, burnt onion petals, roast salsify, pomme puree, monks beard and clam beurre blanc

### Celeriac Spaghetti

Wild mushroom, feta cheese crumb and toasted hazelnut cream sauce (V)

## Dessert

### Coconut Mousse

Milk chocolate cremeux and passion fruit, chocolate crumble

### Vegan Apple Tarte Tatin

Vegan vanilla ice cream

### Caramel & Coffee Delice

Hazelnut ice cream and toasted hazelnut



# TERRACE BBQ MENU

## Protein

Hereford British grilled beef burger in a brioche bun

Grilled Lemon and balsamic marinated halloumi served on warm flatbread with red pepper hummus

Korean gochujang free range chicken thighs with sticky chilli sauce

Barbecue king tiger prawns with a lemon verbena marinade

## Salads

Spiced saffron cous cous, fresh herbs, pickled red onion, mint yoghurt dressing and crispy shallots

Cornish new potatoes, mustard cress crème fraiche, spring onion and watercress

Pickled rainbow slaw

Tomato, lettuce and red onions

Mixed leaf

## Sauces & Sides

Vinaigrette, mayonnaise, mustard, ketchup, chilli sauce, mint yoghurt, chimichurri sauce

Pickled chillis, red onion chutney, cheese slices, dill pickles, relish

## Dessert

Strawberry Eton mess

Lemon tart candied lemon and fresh raspberries

Chocolate cheesecake with caramel popcorn

