

Express Lunch

Potato, Cheddar Cheese
and Spring Onion Soup
Golden Croutons (v)



Smoked Salmon*
and Cream Cheese Bagel
Salad and Crisps



Dark Chocolate
and Hazelnut Swirl Cheesecake

Small Plates

Grilled Blue Corn Tortilla
Monterey Jack, Guacamole, Sour Cream
and Pico de Gallo (v) (gf)

Salad of Palm Hearts
Spring Onions, Cucumber, Tomatoes and
Garden Greens with Dill Dressing (vegan) (gf)

Potato, Cheddar Cheese
and Spring Onion Soup
Golden Croutons (v)

To Drink...

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Rosé Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

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Sandwiches

Smoked Salmon*
and Cream Cheese Bagel
Salad and Crisps

American Burger with Cheese and Bacon
Fries and Coleslaw

Large Plates

Chilli Beef, Mango
and Spring Onion Thai Salad
Sugar Snap Peas and Coriander

Cottage Pie
Seasonal Vegetables (gf)

Cold Meat Platter

Cooked Ham, Roast Sirloin of Beef*, Roast Chicken, Pork Pie

Grill

Salmon Fillet

Buttered New Potatoes, Broccoli
and Hollandaise Sauce (gf)

To Share

Tandoori Platter

Shish Kebab, Malai King Prawn,
Tandoori Chicken and a Poppadom

Sides

Fries | Buttered New Potatoes | Broccoli with Toasted Almonds | Garlic Bread

Desserts

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet,
Banana Jam (vegan) (gf) (ls)

Blackberry Jelly
with Poached Conference Pear
Honey Yoghurt (ls) (gf)

Dark Chocolate and Hazelnut
Swirl Cheesecake

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Warm Raspberry Bakewell
Clotted Cream

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Lemon Drizzle

Lighter Options

Vegetable Garden Salad
Asparagus, Pickled Mushrooms
and Black Garlic (vegan) (gf)

Spiced Quorn Fajita Wrap
Avocado, Alfalfa Sprouts and Salsa (vegan)

Fusilli Pasta Arrabbiata (v)

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Butternut Squash Soup
Golden Croutons (v)



Wiltshire Ham and
Mustard Baguette
with Chunky Chips



Chinese Five Spice Chocolate Cake
Chantilly Cream

Small Plates

Hot Smoked Salmon Tart
in Wholemeal Pastry

Jerusalem Artichoke with Truffle
Rocket, Orange and Preserved Lemon
(vegan) (gf)

Butternut Squash Soup
Golden Croutons (v)

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Sandwiches

Wiltshire Ham and
Mustard Baguette
with Chunky Chips

Cheese and Mushroom Panini
Chunky Chips and Slaw

Large Plates

Smoked Chicken Breast
Asparagus, Gherkin, Truffle
and Tarragon Dressing

Cumberland Sausage and Mash
Onion Gravy

Cold Meat Platter

Cooked Ham, Beef Brisket, Turkey Breast, Game Pie

Grill

Grilled Minute Steak*

Chunky Chips, Vegetables
and Béarnaise Sauce (gf)

To Share

Asian Platter

Onion Bhaji, Pakora, Vegetable Samosa
with Satay Sauce (v)

Sides

Chunky Chips | Mashed Potatoes | Cauliflower Cheese | Garlic Bread

Desserts

Chinese Five Spice Chocolate Cake
Chantilly Cream

Tofu, Banana and Pecan Pancakes
Maple Syrup (vegan)

Chilled Peach Melba (gf) (ls)
(not suitable for vegetarians)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Treacle Sponge Suet Pudding
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Chocolate Fudge Cake

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits

Lighter Options

Celeriac, Butternut Squash
and Carrot Terrine

Basil Crème Fraîche and Black Olive
Tapenade Croustade (v)

Spinach, Feta Cheese
and Mushroom Strudel

Thai Red Curry Sauce (v)

Sweet Beetroot
and Candied Walnut Risotto

Celery, Fennel, Green Apple Salad

and Balsamic Pickled Onions (vegan) (gf)



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Express Lunch

Sweet Potato Soup
Edamame Beans, Onion Ash
and Nori (vegan) (gf)



Prawn Marie Rose Baguette
with French Fries



Traditional Yorkshire Curd Tart

Small Plates

Shrimp Fajitas
Tortillas, Guacamole and Tomato Salsa

Deep-fried Arancini
Piperade of Roasted Peppers,
Tomato and Basil Purée (v)

Sweet Potato Soup
Edamame Beans, Onion Ash
and Nori (vegan) (gf)

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Sandwiches

Prawn Marie Rose Baguette
with French Fries

Crispy Chicken Burger
Swiss Cheese, Sweet Chilli and Fries

Large Plates

**Beef Bresaola, Gorgonzola Dolce
Cheese and Parma Ham**
Fresh Figs and Baby Rocket Leaf (gf)

Lasagne
with Garlic Bread

Cold Meat Platter
Cooked Ham, Roast Leg of Pork, Gala Pie

Grill

**Trout with Almond
and Caper Butter**
Wilted Spinach

To Share

Lamb Dopiazza
Basmati Rice, Poppadoms
and Chutney

Sides

Fries | Buttered New Potatoes | Creamed Spinach | Garlic Bread

Lighter Options

Rocket, Parmesan and Toasted Pine Nut Salad
Red Onion and Lemon Zest (gf)

Chickpea and Roasted Vegetable Masala
Steamed Rice and Chutney (vegan)

Penne Pasta Napolitana (v)

Desserts

Star Anise Poached Pineapple
Ricotta Mousse and Mango Coulis
(gf) (ls) (not suitable for vegetarians)

Chocolate Brownie
Raspberries, Raspberry Sorbet
and Violet Crystals (vegan) (gf)

Traditional Yorkshire Curd Tart

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding
Apple Brown Betty
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Coffee Éclair

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

Asparagus Soup
Crème Fraîche (v) (gf)



Mature Cheddar and
Piccalilli Baguette
Chunky Chips (v)



Praline Mousse
Coffee Jelly, Hazelnuts and
Dark Chocolate Powder (gf)

Small Plates

Vegetarian Glamorgan Sausages
with Puff Pastry
Sauce Aurora (v)

Selection of Vegetable
Futomaki Sushi Roll
Sushi Ginger, Tamari Dip
and Wasabi (vegan) (gf)

Asparagus Soup
Crème Fraîche (v) (gf)

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Sandwiches

Mature Cheddar and
Piccalilli Baguette
Chunky Chips (v)

Asian BBQ Chicken Breast Burger
Cucumber, Coriander, Peppers and Chunky Chips

Large Plates

Turkey, Bacon and
Pomegranate Salad
Cranberry Dressing and Sage Croutons

Steak and Mushroom
Short Crust Pastry Pie
Mashed Potatoes, Swede and Peas

Cold Meat Platter

Cooked Ham, Corned Beef, Poultry Pie

Grill

Pork Tenderloin

Mixed Greens, Thyme Baked Onions,
Butternut Squash Purée and Pan Jus (gf)

To Share

Beer Battered Cod
and Golden Scampi

Pea Fritter, Thick Cut Chips
and Pickled Onion

Sides

Chunky Chips | Sautéed Potatoes | Braised Cabbage | Garlic Bread

Desserts

Plum and Vanilla Fool
with Granola (ls)

Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Praline Mousse
Coffee Jelly, Hazelnuts and Dark
Chocolate Powder (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Rhubarb and Ginger Crumble
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Rocky Road

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Green Split Pea Soup
Malt Vinegar (v)



Roast Chicken Baguette
Lemon and Herb Mayonnaise
and Chunky Chips



Chocolate Brownie
Vanilla Ice Cream

Sandwiches

Roast Chicken Baguette
Lemon and Herb Mayonnaise
and Chunky Chips

Pulled Pork Brioche Bun
Swiss Cheese, Apple Slaw, BBQ Sauce
and Chunky Chips

Lighter Options

**Asparagus, Egg and
Sun-dried Tomato Salad (v)**

**Twice Baked Spinach, Cheese
and Nutmeg Soufflé***
Roast Beetroot and Rosemary Bruschetta (v)

Miso Grilled Aubergine
Sticky Rice and Pickled Cucumber Kimchi (vegan)

Small Plates

**Deep-fried Brie in a
Mushroom Breadcrumb**
Cranberry Sauce and Salad (v)

Maple Parsnip, Carrot and Lentil Pâté
Ruby Slaw, Spelt Toast and Lightly Smoked
Tofu Mayonnaise (vegan)

Green Split Pea Soup
Malt Vinegar (v)

Large Plates

Chilled Poached Salmon Salad
Hard Boiled Egg, Beetroot
and Potato Salad (gf)

**Chicken and Ham
Short Crust Pastry Pie**
Creamed Potatoes, Vichy Carrots
and Roast Beetroot

Cold Meat Platter
Cooked Ham, Roast Sirloin of Beef*, Salami Sausage, Lamb and Mint Pie

Grill

Mixed Grill
Minute Steak*, Lamb's Liver, Pork and
Leek Sausages, Back Bacon, Chestnut
Mushrooms, Grilled Tomato and Chips

To Share

Fritto Misto
Prawns, Calamari, Scampi,
Whitebait, Salt and Pepper Squid
and Garlic Aioli

Sides

Chunky Chips | Buttered New Potatoes | Minted Peas | Garlic Bread

To Drink...

Insert Glass of White Wine
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Desserts

Banana and Yoghurt Mousse (gf) (ls)
(not suitable for vegetarians)

Chocolate Brownie
Vanilla Ice Cream

**Chickpea Meringue and
Strawberry Compote**
Jelly and Strawberry Pearls (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding
Warm Pear Charlotte
Chantilly Cream

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Coffee Cake

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

Cream of Leek and White Onion Soup
with Croutons (v)



Three Cheese, Red Onion
and Mayonnaise Baguette
Chunky Chips and Slaw (v)



Chocolate Ganache Tartlet
Caramel Ice Cream

Sandwiches

Three Cheese, Red Onion
and Mayonnaise Baguette
Chunky Chips and Slaw (v)

Homemade Bacon Cheeseburger
Tomato Salsa, Dill Pickle Relish, Spiced Baked Beans
and Chunky Chips

Lighter Options

South Coast Crab
Cucumber, Mayonnaise and Melba Toast

Black Truffle Scented Three Egg Omelette*
Salsa Verde, Jardinière of Vegetables
and Brioche Toast (v)

Pearl Barley, Cheese and
Portobello Mushroom Gratin
Green Leaf Salad (vegan)

Small Plates

Chicken Satay Yakatori Style
Korean Cucumber Salad

Pumpkin and Silky Tofu
Lemon Gremolata (vegan) (gf)

Cream of Leek and White Onion Soup
with Croutons (v)

Large Plates

Roast Turkey Breast and Chorizo Salad
Cranberry Relish and Sage and Onion Bread

Chicken Tangi in Saffron Sauce
Mushroom Rice, Naan Bread and Chutney

Cold Meat Platter
Cooked Ham, Preserved Ox Tongue, Roast Turkey Breast, Gala Pie

Grill

Lamb's Liver and Bacon
Colcannon Potatoes
and Rosemary Gravy

To Share

Jerk Pulled Pork
Corn Tortillas, Guacamole
and Pico de Gallo (gf)

Sides

Chunky Chips | Mashed Potatoes | Buttered Carrots | Garlic Bread

To Drink...

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Desserts

Fruits of the Forest Mousse
with Berries (gf) (ls)
(not suitable for vegetarians)

Almond Milk Rice Pudding
Amarena Cherries and Almond Praline
(vegan) (gf)

Chocolate Ganache Tartlet
Caramel Ice Cream

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Plum Cobbler
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Lemon and Poppy Seed
Cake (vegan) (gf)

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Chickpea and Chorizo Soup



Tuna Mayonnaise
and Sweetcorn Baguette
with Chunky Chips



Gâteau Opéra (gf)

Small Plates

Apple and Gorgonzola Bruschetta
Baby Gem Lettuce and Cucumber Salad (v)

Salad of Pink Grapefruit
and Avocado (vegan) (gf)

Chickpea and Chorizo Soup

To Drink...

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Sandwiches

Tuna Mayonnaise
and Sweetcorn Baguette
with Chunky Chips

Southern Fried Chicken in a Floured Bun
Spiced Chips and Barbecue Dip

Dressed Crab Salad
Beetroot, Hard Boiled Egg, Thousand Island
Dressing and Wholemeal Bread

Braised Oxtail and Onion Pudding
in Red Wine
Creamed Potatoes, Leeks and Carrots

Cold Meat Platter
Cooked Ham, Beef Pastrami, Chorizo Sausage, Cumberland Pie

Grill

Chicken Breast
Potato Wedges, Green Vegetables
and Herb Butter (gf)

To Share

Mediterranean Mezze Platter
Falafel, Dolmades, Houmous
and Flatbread (v)

Sides

Chunky Chips | New Potatoes | Buttered Vegetables | Garlic Bread

Desserts

Carrot Cake
Sultana Purée and Walnut Tapioca
Powder (vegan) (gf) (ls)

Summer Pudding
Raspberry Gel and Yoghurt (vegan) (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available

Gâteau Opéra (gf)



Great British Pudding
Steamed Jam Roly Poly
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Mini Victoria Sponge

Cheese Board

A Selection of Regional British and Continental Cheese
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Express Lunch

Butternut Squash Soup

Pickled Walnuts, Croutons and Ponzu Dressing (vegan)



Roast Beef*, Horseradish and Rocket Baguette
with Chunky Chips



Raspberry and Passion Fruit Delice (gf)

Sandwiches

Roast Beef*, Horseradish and Rocket Baguette
with Chunky Chips

Chicken Katsu Burger
Katsu Mayonnaise and Asian Slaw

Lighter Options

Chicken Kebab
Brown Rice and Stir-fried Vegetables (gf)

Tagliatelle Pasta
Olives and Capers (v)

Tempura of Cauliflower, Broccoli Florets and Baby Corn
Tomato Quinoa and Summer Herb Dip (vegan)

Small Plates

Eggs* Benedict
on a Warm Buttered Crumpet

Jamaican Jerk Chicken Salad
Mango and Coriander (gf)

Butternut Squash Soup
Pickled Walnuts, Croutons and Ponzu Dressing (vegan)

Large Plates

Apple, Chicory, Pecan Nut, Ham and Gorgonzola Salad

Slow Cooked Feather Blade Beef Steak
Garlic Mashed Potatoes, Tomato Braised Mediterranean Vegetables and Basil Houmous

Cold Meat Platter
Cooked Ham, Roast Sirloin of Beef*, Salami Sausage, Lamb and Mint Pie

Grill

Barnsley Lamb Chop with Rosemary and Garlic Rub
Anchovy Smoked Baked Potato Skins, Honey Glazed Baby Carrots and Oxford Sauce (gf)

To Share

Beer Battered Cod and Golden Scampi
Pea Fritter, Thick Cut Chips and Pickled Onion

Sides

Chunky Chips | Spiced Potato Wedges | Ratatouille | Garlic Bread

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Desserts

Strawberry and Greek Yoghurt Fool
Oat Crumble (ls)

Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

Raspberry and Passion Fruit Delice (gf)
(not suitable for vegetarians)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Baked Eve's Sponge Pudding
with Custard

Ice Cream

Selection of Ice Cream and Sweet Sauce

Coffee and Cake

Carrot Cake (vegan) (gf)

Cheese Board

A Selection of Regional British and Continental Cheese with Biscuits



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Five Bean and Lentil Soup (v) (gf)



Brie, Cranberry and Rocket Baguette
with Fries (v)



Mango and Kiwi Meringue
Chantilly Cream (gf)

Sandwiches

Brie, Cranberry and Rocket Baguette
with Fries (v)

Ham and Cheese Panini
Slaw and Fries

Lighter Options

Smoked Mackerel and Horseradish Pâté
Wholemeal Toast

Chestnut, Spinach
and Blue Cheese en Croûte
Apple, Courgette and a Grain Mustard Cream (v)

Stir-fried Quorn with Oriental Vegetables
Rice Noodles and Sesame (vegan) (gf)

Small Plates

Chicken Caesar Salad
Romaine Lettuce, Parmesan,
Croutons and Caesar Dressing

Sun-dried Tomato, Garlic
and Olive Croquettes
with Ratatouille (vegan)

Five Bean and Lentil Soup (v) (gf)

Large Plates

Seafood Salad
Black Beans and Papaya Salsa (gf)

Baked Macaroni Cheese
Spring Onions and Garlic Bread (v)

Cold Meat Platter
Cooked Ham, Beef Brisket, Roast Chicken, Gala Pie

Grill

Cajun Spiced Flank Steak*
Baby Leaf Salad (gf)

To Share

Fritto Misto
Prawns, Calamari, Scampi, Whitebait, Salt and
Pepper Squid and Garlic Aioli

Sides

Fries | Mashed Potatoes | Garden Vegetables | Garlic Bread

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£XX.XX

Desserts

Lemon, Poppy Seed and
Cashew Nut Cheesecake
Blackcurrant Compote (vegan) (ls)

Cinnamon Roasted Apple
Cream Cheese and Sultanas (vegan)

Mango and Kiwi Meringue
Chantilly Cream (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Steamed Chocolate Sponge Pudding
Vanilla Sauce

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Dundee Cake

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Cauliflower Soup
Golden Croutons (v)



Roast Chicken Club Baguette
Chunky Chips and Slaw



Vanilla Panna Cotta
with Strawberries

Small Plates

Salt and Pepper Squid
Garlic Mayo Dip

Tempura of Vegetables
Tamari Dip (vegan) (gf)

Cauliflower Soup
Golden Croutons (v)

To Drink...

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Rosé Wine

Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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Insert Glass of Red Wine

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Insert Glass of Red Wine

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Sandwiches

Roast Chicken Club Baguette
Chunky Chips and Slaw

Crisp Sesame Fish Burger
Chunky Chips and Lime Mayonnaise

Large Plates

Cottage Cheese Salad
Fresh Tropical Fruits (v)

Gammon with Parsley Sauce
Mashed Potatoes and Peas

Cold Meat Platter

Cooked Ham, Corned Beef, Garlic Sausage, Veal and Ham Pie

Grill

**Grilled Cornish Sardines
on Bruschetta**

Marsh Samphire and Rustic Tomato Sauce

To Share

Ploughman's
Cheddar, Ham, Pork Pie, Stilton,
Country Bread and Pickles

Sides

Chunky Chips | Parsley New Potatoes | Buttered Peas | Garlic Bread

Desserts

Vanilla Panna Cotta
with Strawberries and a Ginger Crumb

Chocolate Brownie Cake
Glazed Banana and Hazelnuts
(vegan) (gf)

Courgette Cake
Cinnamon Mascarpone and Pistachios (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Steamed Cloutie Dumpling
Chantilly Cream

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Chocolate Orange
Cupcake (ls)

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**

Lighter Options

Grilled Halloumi and Fig Salad
Spinach, Rocket and Coriander Dressing (v) (gf)

Edamame Bean and Pea Risotto
Black Garlic and Pickled Ginger (v) (gf)

Mushroom, Chestnut and Cranberry Filo Tart
Roasted Mediterranean Vegetables (vegan)



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Express Lunch

**Braised Beef, Ale
and Mushroom Soup (gf)**



**Three Cheese, Red Onion
and Mayonnaise Baguette**
Curly Fries and Slaw (v)



Chocolate Profiteroles
Warm Chocolate Sauce

Small Plates

Thai Vegetable Spring Roll
Rice Noodle Salad and Peanut Sauce (v)

**Celeriac, Apple, Roast Beetroot
and Pecan Nut Salad (vegan) (gf)**

**Braised Beef, Ale
and Mushroom Soup (gf)**

To Drink...

Insert Glass of White Wine

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Insert Glass of Rosé Wine

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Insert Glass of Red Wine

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Insert Glass of Red Wine

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Sandwiches

**Three Cheese, Red Onion
and Mayonnaise Baguette**
Curly Fries and Slaw (v)

Chicken Parmigiana Burger
with Chunky Chips

Large Plates

Prawn Salad Monte Cristo
Egg, Palm Hearts, Tomato and Croûtons

Chicken Tikka Masala
Pilau Rice, Poppadoms and Chutney

Cold Meat Platter
Cooked Ham, Salami Sausage, Roast Beef*, Poultry Pie

Grill

Minute Steak*
Chunky Chips, Field Mushroom
and Cherry Tomatoes (gf)

To Share

Porchetta
Roast Potatoes, Green Salad
and Apple Purée

Sides

Chunky Chips | Roast Potatoes | Thyme Roasted Root Vegetables | Garlic Bread

Desserts

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet,
Banana Jam (vegan) (gf) (ls)

**Apple and Gooseberry
Spiced Crumble**
Vanilla Soy Yoghurt (vegan) (ls)

Chocolate Profiteroles

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Orange Marmalade Sponge Pudding
Vanilla Sauce

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Battenberg

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**

Lighter Options

Sweet Potato, Goat's Cheese and Onion Tart
Bitter Leaf Salad (v)

Macaroni Pasta Gratinati
Cheddar Cheese Sauce and Focaccia (v)

Goan Coconut and Vegetable Caldeen
Spiced Rice and Chutney (vegan)



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Express Lunch

Creamed Chickpea Soup
Gram Flour Croûtons (v)



Honey Roast Ham and Egg Salad Baguette
with Chunky Chips



Baked Chocolate and Coffee Cheesecake
Chantilly Cream (gf)

Sandwiches

Honey Roast Ham and Egg Salad Baguette
with Chunky Chips

Bourbon Glazed Cheese Burger
with Chunky Chips

Lighter Options

Vegetable Crudités and Guacamole
Tortilla Chips (vegan) (gf)

Roast Pumpkin Tortellini
Sage Butter, Toasted Pine Nut
and Sweetcorn Sauce (v)

Crisp Polenta and Grilled Artichokes
Salsa Verde (vegan) (gf)

Small Plates

Pork and Chicken Terrine
Pickled Mushrooms, Quail's Egg*
and Red Wine Reduction (gf)

Red Cabbage Consommé
Gala Apple, Grape Mustard and
Sauvignon Vinegar (vegan) (gf)

Creamed Chickpea Soup
Gram Flour Croûtons (v)

Large Plates

Tuna Niçoise
New Potatoes, Plum Tomatoes
and French Dressing (gf)

Beer Battered Cod Fillet
Chips, Mushy Peas, Tartare Sauce
and Stottie Bread

Cold Meat Platter
Cooked Ham, Ox Tongue, Roast Chicken, Game Pie

Grill

Mixed Grill
Minute Steak*, Lamb's Liver, Pork
and Leek Sausages, Back Bacon, Chestnut
Mushrooms, Grilled Tomato and Chips

To Share

Cured Continental Meat Platter
Mozzarella, Olives, Sun-blushed
Tomato and Grissini

Sides

Chunky Chips | Spiced Potato Wedges | Garden Vegetables | Garlic Bread

To Drink...

Insert Glass of White Wine
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Insert Glass of Rosé Wine
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Insert Glass of Red Wine
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Desserts

**Coconut and Lemongrass
Panna Cotta**
Ginger Crumb and Strawberries
(vegan) (gf) (ls)

**Baked Chocolate and
Coffee Cheesecake**
Chantilly Cream (gf)

Sticky Toffee Cake
Date Purée and Apple Compote (vegan)

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Spotted Dick
with Custard

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Five Spiced Chocolate
Brownie (vegan) (gf)

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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Express Lunch

Chicken Noodle Soup (gf)



Chicken Caesar Wrap
Fries and Slaw



Chocolate Brownie
Vanilla Ice Cream

Small Plates

Crisp Ricotta Ravioli
Warm Arrabbiata Sauce (v)

Salad of Baby Leaves,
Toasted Quinoa, Walnuts, Lime,
Mango and Gremolata
(vegan) (gf)

Chicken Noodle Soup (gf)

To Drink...

Insert Glass of White Wine

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Sandwiches

Chicken Caesar Wrap
Fries and Slaw

Crisp Fish Burger
Fries and Sweet Chilli Mayonnaise

Large Plates

Egg Mimosa and Pulled Ham Salad
Thousand Island Dressing

Lamb and Rosemary
Steamed Suet Pudding
Boiled Potatoes and Carrots

Cold Meat Platter

Cooked Ham, Beef Brisket, Roast Turkey Breast, Veal and Ham Pie

Grill

Gammon Steak

Pineapple, Fried Egg* and Chips (gf)

To Share

Tandoori Platter

Shish Kebab, Tandoori Chicken,
Malai Tiger Prawns and a Poppadom

Sides

Fries | Buttered New Potatoes | Glazed Carrots | Garlic Bread

Desserts

Baked Ricotta Cheesecake
Blackberry Jam (ls)

Chilled Lemon Souffle
Blackberry Sorbet and Poached
Blackberries (vegan) (gf)

Chocolate Brownie
Vanilla Ice Cream

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Oven Baked Rice Pudding with Nutmeg
Warm Raspberry Sauce (gf)

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Marble Cake (gf)

Cheese Board

A Selection of Regional British and Continental Cheese
with Biscuits



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Express Lunch

Cream of Celeriac Soup
Golden Croutons (v)



Egg Mayonnaise and Spring Onion Baguette
with Fries (v)



Black Forest Morello Cherry Gateau

Small Plates

Crispy Duck and Broccoli Salad
Bean Sprouts, Toasted Almonds
and Hoisin Sauce (gf)

Chilled Cucumber Consommé
Spinach, Bok Choy and Soy Sauce (vegan) (gf)

Cream of Celeriac Soup
Golden Croutons (v)

To Drink...

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Sandwiches

Egg Mayonnaise and Spring Onion Baguette
with Fries (v)

American Bacon and Cheese Burger
French Fries and Coleslaw

Large Plates

Caesar Salad
Crisp Pancetta

Cheddar Cheese and Onion Tart
Potato Skin and Warm Homemade
Tomato Ketchup (v)

Cold Meat Platter

Cooked Ham, Salami Sausage, Roast Sirloin of Beef*, Game Pie

Grill

Bratwurst Sausage
Warm Potato Salad, Peas
and Brown Onion Sauce

To Share

Roast Chicken
Game Chips, Vegetables
and Bread Sauce

Sides

Fries | Roast Potatoes | Roasted Vegetables | Garlic Bread

Desserts

Minted Pineapple
Mango Soup and Lemon Sorbet (gf) (ls)

Vanilla Soya Rice Pudding
Raspberry Jam (vegan) (gf)

Black Forest Morello Cherry Gateau

Fruit Salad (vegan) (gf) (ls)
Always Available



Great British Pudding

Baked Spiced Plum Upside-Down Cake
Vanilla Sauce

Ice Cream

Selection of Ice Cream
and Sweet Sauce

Coffee and Cake

Swiss Roll

Cheese Board

**A Selection of Regional British and Continental Cheese
with Biscuits**



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