

SAMPLE MENU

Breakfast

A selection of fresh breads

Hot English Breakfast

Omelette station

Scrambled eggs with smoked salmon

French toast with Maple syrup

From the salad buffet

Tomato mozzarella and pesto

Parma ham, melon

Caesar salad with condiments

Salad of new potatoes Savora mustard

Greek Salad

Duck terrine with piccalilli sauce

Asian coleslaw

Thai chicken salad

Smoke salmon terrine

Nicoise salad

Artichokes, palm heart, caper berries, sun blush tomato salad

Couscous and courgettes

Coriander and beetroot marinated salmon

Black eye bean teriyaki

Orzo pasta salad with pesto

Melon and feta salad

British cheese board with chutney and grapes

Mix leaves salad with dressing

Fish & Seafood

A selection of sushi

Cooked tiger prawns & mussels Seafood salad

Soup

Spiced lentil soup with crème fraîche

Cream of asparagus

Main Courses

Blanquette of veal with basmati rice

Pan fried monkfish tail, chorizo and bean raqout

Aubergine and spinach tortellini with tomato and herb sauce

Roasts

Roast sirloin of beef with red wine

Roasted shoulder of lamb with rosemary jus

Roast pork with apple sauce

Roasted potatoes

Yorkshire puddings

Seasonal vegetables from Watts Farm

Desserts

Exotic fruit salad

Blackberry and cherry trifle ****

Macaroon selection

Seasonal fruit platter

Cupcakes

Sticky toffee pudding

Crème caramel

Selection of crème brûlée

Blueberry and white chocolate pyramid

Eton Mess

Chocolate tart

Strawberry and almond tartlets

Praline puit d'amour

Chocolate fountain with fruit and marshmallows

Fruit tarts: Strawberry, kiwi and mango

Mini pastries plate

Chocolate choux, caramel éclairs, vanilla swans