

**Morning Energizer Break**

**Restaurant Lunch Menu 1**

**Soup of the Day**

Smoked Tomato & Coriander Soup  
A Light & Creamy Soup Finished with Cold Pressed Olive Oil

**Salads & Herb Garden**

White Bean, Feta, & Mint Salad  
Finished with Pomegranate Pearls, Tossed in a Jasmine & Yuzu Dressing

Five Bean and Wild Rice Salad  
Finished with a Lemon and Ginger Dressing

Fennel, Rocket & Herb Garden Salad  
Wild Rocket with Fennel, Soft Herbs Tossed in a Grapefruit & Pomegranate Dressing

**Stuffed Red Skin Potato Hollows**

A Baked Potato But not as you know it!  
We have taken the much loved classic and added a modern twist, these baked potato halves have been hollowed out and filled with innovative fillings and beautifully presented

Ricotta, Sun Blushed Tomato & Chilli Jam  
Finished With Cold Pressed Olive Oil & Purple Basil

**Hot Dishes**

Toulouse Sausage Cassoulet  
Classic French Sausage Casserole with Braised Lentils, Smoked Bacon, Shallot & Leek Finished with Dijon Mustard & Tarragon

Avocado Pesto Conchiglie Pasta  
Durum Wheat Pasta Bound in Crème Fraiche, Avocado Pesto, Garden Pea, Shallot & Spinach

Crispy Brown Butter New Potatoes  
Finished with Pink Peppercorns, Smoked Sea Salt, Roasted Garlic & Lemon Thyme

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Chewy Papaya, Jasmine & Chai Seed Granola Bar  
Rolled Oats with Chai Seeds, Golden Syrup, Candied Papaya & Jasmine

**Morning Energizer Break**

**Restaurant Lunch Menu 2**

**Soup of the Day**

Chilled Minted Pea & Watercress soup  
Finished With Soft Goats Cheese & 5 Seed Granola

**Salads & Herb Garden**

Watercress, Red Onion & Manchego Salad  
Wild Rocket, Sweet Red Onion, Balsamic Dressing & Manchego Cheese

New Potato, Pear & Artichoke Salad  
Bound In a Lemon & Dill Crème Fraiche & Topped with Toasted Flaked Almonds

Fennel, Rocket & Herb Garden Salad  
Wild Rocket with Fennel, Soft Herbs Tossed in a Grapefruit & Pomegranate Dressing

**Stuffed Red Skin Potato Hollows**

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Piquillo Peppers, Herb Marinated Feta & Kalamata Black Olive  
A Mediterranean Stuffing of Sweet Peppers, Creamy Feta, Olives & Sage

**Hot Dishes**

Sticky Honey, Soy & Sesame Chicken Pad Thai  
Sticky Glazed Chicken with Egg Noodles Made with Tamarind, Egg, Soy & Toasted Sesame

Ginger, Coconut & Lemongrass Sweet Potato Curry  
A Mild Creamy Curry Made with Pickled Asian Mushrooms, Green Papaya, Sesame Bakes Sweet Potato & Crushed Cashew Nuts

Sticky Coconut & Jasmine Rice  
Sticky Style Rice Made with Coconut Cream, Coriander & Jasmine for a Fragrant Flavour

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Raspberry Jam Filled Doughnut Holes  
Mini Doughnut Balls Filled with an Apple & Raspberry Jam & Dusted in Icing Sugar

**Morning Energizer Break**

**Restaurant Lunch Menu 3**

**Soup of the Day**

Moroccan Spiced Lentil & Sweet Potato Soup  
Finished with Fresh Coriander & Harissa Yoghurt

**Salads & Herb Garden**

Green Gem Salad with Lemon & Avocado  
Crisp Baby Gen Salad with a Lemon Vinaigrette, Dill & Fresh Avocado

Caprese Salad

Fresh Vine Tomatoes With basil Dressing, Cold Pressed Olive Oil, Cracked Black Pepper & Garlic Crostini

Fennel, Rocket & Herb Garden Salad

Wild Rocket with Fennel, Soft Herbs Tossed in a Grapefruit & Pomegranate Dressing

**Stuffed Red Skin Potato Hollows**

A Baked Potato But not as you know it!

We have taken the much loved classic and added a modern twist, these baked potato halves have been hollowed out and filled with innovative fillings and beautifully presented

Moroccan Spiced Lamb & Curried Chick Peas  
Topped With Fresh Coriander & Harissa Yoghurt

**Hot Dishes**

Moroccan Spiced Beef & Sticky Prune Tagine  
Made with Roasted Squash, Salt Baked Aubergine & Plum Tomatoes, Slow Cooked For a Deep Flavour  
Finished with Pomegranate Pearls, Harissa Yoghurt & Toasted Flaked Almonds

Roasted Aubergine Moussaka & Apple Tzatziki  
Finished with Pickled Radish, Whipped Feta, Olive Tapenade & an Apple Tzatziki

Apricot, & Preserved Lemon Cauliflower Cous Cous  
White & Purple Cauliflower Grains with Butter Bean, Fresh Mint & ras el hanout Spice

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Treacle Toffee Apple Tulip Muffins  
Light Treacle Flavoured Muffin Topped with Toffee Fudge & Candied Apple

**Morning Energizer Break**

**Restaurant Lunch Menu 4**

**Soup of the Day**

Caramelised Parsnip & Coconut Soup  
Finished with Pink Peppercorn & Curried Coconut Oil

**Salads & Herb Garden**

Roasted Corn & Confit Tomato Salad  
Roasted Corn, Red Onion, Fresh Coriander, Confit Cherry Tomatoes & Basil Dressing

Lemon & Honey BBQ Chicken Caesar  
Cos & Radicchio Lettuce with Garlic Crostini Tossed in Tarragon Yoghurt Caesar Dressing

Fennel, Rocket & Herb Garden Salad  
Wild Rocket with Fennel, Soft Herbs Tossed in a Grapefruit & Pomegranate Dressing

**Stuffed Red Skin Potato Hollows**

A Baked Potato But not as you know it!  
We have taken the much loved classic and added a modern twist, these baked potato halves have been hollowed out and filled with innovative fillings and beautifully presented

Garlic, Ginger & Chilli Pulled Chicken  
Bound in a Creamy Miso Dressing and Topped with Black Onion Seeds & Coriander

**Hot Dishes**

Chicken, Chorizo & Crushed Pea Paella  
A Traditional Baked Rice Dish Made With White Wine, Saffron, Smoked Paprika Sun Blushed Tomato Paste

Penne Rigate  
With Sun Blushed Tomato's, Butter Beans, English Pea, Ricotta & Preserved Lemon

Wilted Greens with Walnut & Sage Butter  
Courgette Ribbons, Sugar Snap Peas, Gem Hearts & Sprouting Broccoli

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Financier Bites  
A Traditional Light French Sweet Treat, Coated in a Light Sugar Glaze

**Morning Energizer Break**

**Restaurant Lunch Menu 5**

**Soup of the Day**

Beetroot & Honey Roasted Carrot Soup  
Finished with Feta Cheese & fresh Chive

**Salads & Herb Garden**

Salad Niçoise with Mango & Chilli Dressing  
New Potatoes, Garlic Marinated Green Beans, Soft Boiled Egg, Plum Tomatoes, Black Olives & Gem Lettuce

Lemon & Mint Cous Cous  
Finished with Fresh Coriander, Harissa Spice & Pomegranate Seeds

Fennel, Rocket & Herb Garden Salad  
Wild Rocket with Fennel, Soft Herbs Tossed in a Grapefruit & Pomegranate Dressing

**Stuffed Red Skin Potato Hollows**

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Cajun Flaked Salmon & Caper Berry Crème Fraiche  
Finished with Fresh Avocado & Dill

**Hot Dishes**

Barbecue Pot Roast Beef with Root Vegetables & Barley  
Made with Oyster Mushrooms, Horseradish & Sage, In a Caramelised Onion Broth Topped With Gremolata

Feta & Pine Nut Potato Gnocchi  
Courgette Ribbons, Creamy Feta Cheese, Wild Rocket, Plum Tomato & Tarragon Sauce

Cauliflower, Fennel & Saffron Gratin  
Roasted Cauliflower & Fennel Baked With a Rich Saffron & Cheddar White Sauce  
Finished With Lemon, Pine Nut & Dill

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Cream & Chocolate Eclairs  
Traditional Choux Buns with a Sweetened Cream topped with a Chocolate Ganache

**Morning Energizer Break**

**M&E Lunch Menu 1**

**Soup of the Day**

Smoked Tomato & Coriander Soup  
A Light & Creamy Soup Finished with Cold Pressed Olive Oil

**Salads & Herb Garden**

White Bean, Feta, & Mint Salad  
Finished with Pomegranate Pearls, Tossed in a Jasmine & Yuzu Dressing

Five Bean and Wild Rice Salad  
Finished with a Lemon and Ginger Dressing

**Deli Sandwich Selection**

Sweet Chilli Chicken Wrap  
With a Chipotle Mayonnaise, Cucumber & Crisp Lettuce

Tangy Tuna Crunch  
With a Lemon Mayonnaise, Bell Peppers & Sweet Corn on Whole Grain Loaf

Classic Ploughmans  
Mature Cheddar Cheese, Plum Tomato, Pickle & Iceberg on Malted Brown Bread

**Hot Dishes**

Toulouse Sausage Casserole  
Classic French Sausage Casserole with Braised Lentils, Smoked Bacon, Shallot & Leek Finished with Dijon Mustard & Tarragon

Avocado Pesto Pasta Bake  
Durum Wheat Pasta Bound in Crème Fraiche, Avocado Pesto, Garden Pea, Shallot & Spinach

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Chewy Papaya, Jasmine & Chai Seed Granola Bar  
Rolled Oats with Chai Seeds, Golden Syrup, Candied Papaya & Jasmine

**Morning Energizer Break**

**M&E Lunch Menu 2**

**Soup of the Day**

Chilled Minted Pea & Watercress soup  
Finished With Soft Goats Cheese & 5 Seed Granola

**Salads & Herb Garden**

Watercress, Red Onion & Manchego Salad  
Wild Rocket, Sweet Red Onion, Balsamic Dressing & Manchego Cheese

New Potato, Pear & Artichoke Salad  
Bound In a Lemon & Dill Crème Fraiche & Topped with Toasted Flaked Almonds

**Deli Sandwich Selection**

Pulled Buffalo Chicken Baguettes  
With An Avocado & Lime Mayonnaise

Savoury Slaw & Caramelised Onion  
Mature Cheddar, Crunchy Coleslaw, Caramelised Onion Chutney

Deviled Egg Mayonnaise  
With a Paprika Butter & Watercress on Whole Meal Loaf

**Hot Dishes**

Sticky Honey, Soy & Sesame Chicken Pad Thai  
Sticky Glazed Chicken with Egg Noodles Made with Tamarind, Egg, Soy & Toasted Sesame

Ginger, Coconut & Lemongrass Sweet Potato Curry  
A Mild Creamy Curry Made with Pickled Asian Mushrooms, Green Papaya, Sesame Bakes Sweet Potato & Crushed Cashew Nuts

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Raspberry Jam Filled Doughnut Holes  
Mini Doughnut Balls Filled with an Apple & Raspberry Jam & Dusted in Icing Sugar

**Morning Energizer Break**

**M&E Lunch Menu 3**

**Soup of the Day**

Moroccan Spiced Lentil & Sweet Potato Soup  
Finished with Fresh Coriander & Harissa Yoghurt

**Salads & Herb Garden**

Green Gem Salad with Lemon & Avocado  
Crisp Baby Gen Salad with a Lemon Vinaigrette, Dill & Fresh Avocado

Caprese Salad

Fresh Vine Tomatoes With basil Dressing, Cold Pressed Olive Oil, Cracked Black Pepper & Garlic Crostini

**Deli Sandwich Selection**

Honey Roasted Ham & Chilli Jam  
Cold Cut Ham, Plum Tomato & Chilli Jam On Soft White Loaf

Turkey & Ranch Club

With Swiss Cheese, Gem Lettuce & Sliced Plum Tomato

Sun Blushed Tomato, Spinach & Feta Wrap  
Greek Style Wrap With a tzatziki Dressing

**Hot Dishes**

Moroccan Spiced Beef & Sticky Prune Tagine  
Made with Roasted Squash, Salt Baked Aubergine & Plum Tomatoes, Slow Cooked For a Deep Flavor  
Finished with Pomegranate Pearls, Harissa Yoghurt & Toasted Flaked Almonds

Roasted Aubergine Moussaka & Apple Tzatziki  
Finished with Pickled Radish, Whipped Feta, Olive Tapenade & an Apple Tzatziki

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Treacle Toffee Apple Tulip Muffins  
Light Treacle Flavored Muffin Topped with Toffee Fudge & Candied Apple



**Morning Energizer Break**

**M&E Lunch Menu 4**

**Soup of the Day**

Caramelised Parsnip & Coconut Soup  
Finished with Pink Peppercorn & Curried Coconut Oil

**Salads & Herb Garden**

Roasted Corn & Confit Tomato Salad  
Roasted Corn, Red Onion, Fresh Coriander, Confit Cherry Tomatoes & Basil Dressing

Lemon & Honey BBQ Chicken Caesar  
Cos & Radicchio Lettuce with Garlic Crostini Tossed in Tarragon Yoghurt Caesar Dressing

**Deli Sandwich Selection**

Teriyaki Chicken Flatbread Wraps  
Shredded Cabbage Slaw & Pickled Red Onions

TBLT  
Roasted Turkey, Crispy Bacon, Lettuce, Plum Tomato & a Honey Mustard Mayonnaise

Cucumber, Avocado & Pepper Cream Cheese  
With Beetroot & Wild Rocket on Whole Grain Loaf

**Hot Dishes**

Chicken, Chorizo & Crushed Pea Paella  
A Traditional Baked Rice Dish Made With White Wine, Saffron, Smoked Paprika Sun Blushed Tomato Paste

Penne Pasta & Sun Blushed Tomato Dressing  
With Sun Blushed Tomato's, Butter Beans, English Pea, Ricotta & Preserved Lemon

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Financier Bites  
A Traditional Light French Sweet Treat, Coated in a Light Sugar Glaze

**Morning Energizer Break**

**M&E Lunch Menu 5**

**Soup of the Day**

Beetroot & Honey Roasted Carrot Soup  
Finished with Feta Cheese & fresh Chive

**Salads & Herb Garden**

Salad Niçoise with Mango & Chilli Dressing  
New Potatoes, Garlic Marinated Green Beans, Soft Boiled Egg, Plum Tomatoes, Black Olives & Gem Lettuce

Lemon & Mint Cous Cous  
Finished with Fresh Coriander, Harissa Spice & Pomegranate Seeds

**Deli Sandwich Selection**

Chicken Tikka with Chilli Mango Dressing  
Lightly Spiced Chicken with Plum Tomatoes & Crispy Lettuce

Pulled Ham & Egg Mayonnaise  
With Whole Grain Mustard & Dill Pickle on Malted Brown Loaf

Roast Beef with Honey Mustard Mayonnaise  
Thinly Sliced Beef, Sweet Red Onion & Wild Rocket

**Hot Dishes**

Barbecue Pot Roast Beef with Root Vegetables & Barley  
Made with Oyster Mushrooms, Horseradish & Sage, In a Caramelised Onion Broth Topped With Gremolata

Feta & Pine Nut Potato Gnocchi  
Courgette Ribbons, Creamy Feta Cheese, Wild Rocket, Plum Tomato & Tarragon Sauce

**Selection of Chefs Desserts**

**Afternoon Sweet Treat**

Mini Cream & Chocolate Eclairs  
Traditional Choux Buns with a Sweetened Cream topped with a Chocolate Ganache