

MAIN DISHES

MEAT (choose one option)

Panko crusted chicken

Katsu sauce, Asian slaw, sesame seeds and steamed rice

Moroccan lamb tagine

Dates, pomegranate seeds, mint, lemon and coriander mixed grains

Pulled pork shoulder

Blue cheese sauce, roasted roots, honey and thyme dressing, roasted new potatoes (GF)

Roast chicken, chorizo and chickpea casserole

Tomatoes and red peppers served with toasted focaccia

FISH (choose one option)

Cod and chickpea stew

Roasted red peppers and toasted rosemary focaccia (DF)

Thai green prawn laksa

Coconut, beansprouts and rice noodles (GF)

Salmon and garden pea fish cake

Hollandaise sauce, confit cherry tomatoes and fresh rocket

Smoked haddock Kedgeree

Soft boiled egg, samphire and garden peas (GF)

VEGAN/VEGETARIAN

(choose one option)

Butternut squash mac and cheese

Sun dried tomatoes and an herb crumb (VE)

Teriyaki aubergine

Sugar snaps, Pak choi, water chestnuts and steamed rice (VE)

Cauliflower, red pepper and spinach

Madras

Vegan mint yoghurt and steamed rice (VE)(GF)

Chipotle sweet potato and black bean enchiladas

Mixed peppers, vegan cheese (VE)

SALADS (choose four options)

Charred new potatoes, curried mayonnaise, spring onion, garden peas (GF)

Giant couscous, charred Mediterranean vegetables and parsley pesto (VE)

Roasted candied beetroots, feta, lentils and baby leaf spinach (GF)

Panzanella salad, salted tomatoes, rocket, olives and homemade croutons (VE)

Fennel roasted cauliflower, sweet red peppers, quinoa and vegan yoghurt (VE)(GF)

Thai carrot and radish slaw (VE)

Greek salad, feta, tomatoes, cucumber, olives, red onion and oregano (GF)

Curly kale, sweet potato, orange segments, pomegranate seeds, citrus dressing (VE)(GF)

Chopped Mexican salad, sweetcorn, black beans, rocket, red onion, tomatoes (VE)(GF)

DESSERTS (choose two options)

Baked cheesecake

mixed red berries and white chocolate (V)

Coffee and caramel blondies

whipped cream (V)

Puff pastry lemon meringue

honeycomb (V)

Banoffee cake

caramel sauce and caramelised banana (V)

Vanilla panacotta

Cherries and almond cream (GF)

Vegan chocolate mousse

vegan cream and mixed berries (GF)(VE)

Fruit platter

passion fruit and mint syrup (VE)(GF)