

MENU

Breakfast

Full English and continental breakfast selection
Tea, coffee and fresh juices

Lunch

A two-course, waitress served lunch is provided.

The event host should choose one of the dishes from the main course selection below for the whole group.

Main Course

Fillet of beef with a red wine jus served with seasonal vegetables and garlic and thyme mash
or
Chicken breast stuffed with olives, artichokes and sun-dried tomatoes on champ, with seasonal vegetables and thyme jus
or
Grilled lamb cutlets with smashed aromatic root vegetables and greens, served with redcurrant and rosemary jus
or
Pan fried sea bass with seasonal greens and sauté potatoes, topped with crayfish velouté
or
Vegetarian dish (depends on the fresh availability on the day).

Dessert

Chef's choice

Afternoon Tea

A selection of finger sandwiches and traditional afternoon cakes.