

EXCLUSIVE EVENT 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:

Chilled Gazpacho

Main Course

Herbed lamb cutlets on root vegetable mash served with
a redcurrant and rosemary jus

or

Sun-dried tomato and mozzarella stuffed chicken breast on a bed of champ potatoes
drizzled with a red wine reduction

or

Grilled salmon on herbed new potato mash with a reduced white wine
and anchovy cream sauce

Dessert

Lemon posset

Afternoon Tea

A selection of finger sandwiches and traditional afternoon cakes