

MENU

BREAKFAST

FULL ENGLISH BREAKFAST (MON-SAT)

Any combination of bacon, egg, mushrooms, sausage, beans and tomatoes.

CONTINENTAL (SUN)

A lighter alternative to a cooked breakfast: bagels, croissants, pancakes or waffles.

CEREAL

Selection of cereals with toast and preserves.

FRESH FRUIT

Refreshing sliced fruit salad of pineapple, watermelon and grapes.

LUNCH

OVENBAKED TARRAGON SALMON

Tender fish in a creamy sauce served with buttered new potatoes and seasonal vegetables.

BRIE AND CARAMELISED ONION TART

Served with a trio of salads and garlic ciabatta.

ROAST LUNCH (SUN)

A traditional Sunday roast with crispy roast potatoes, Yorkshire puddings and all the trimmings.

TEA

SELECTION OF FRESHLY MADE CAKES AND FRUIT

Served with hot drinks from the tea trolley.

SUPPER

HOMEMADE SOUP OF THE DAY

Flavoursome and freshly made, served with bread and butter.

SELECTION OF SANDWICHES

Served on white or brown bread with your choice of tuna, cheese, egg or ham filling. Served with a crisp side salad.

JACKET POTATO

Served with your choice of filling and a crisp side salad.

DESSERT

STICKY TOFFEE PUDDING

An indulgent sponge enriched with dates in a sticky toffee sauce. Served with cream, custard or ice cream.

FRUIT TART

Crumbly buttery pastry with a tangy fruit filling. Served with raspberry sorbet.

ETON MESS

Individual pots layered with cream, meringue and summer berries.



All meals are served with your choice of hot or cold drink.

Menus change daily to incorporate fresh, seasonal produce.

Alternative menu options are available on request and all dietary needs will be met.