



Residential Menus

Did you know that food accounts for roughly one third of global greenhouse gas emissions? We have partnered with Klimato to empower you to make informed, environmentally conscious decisions about your meals.

What is the climate impact of your meal?



Very low



Low



Medium



High



Very high

Klimato uses a five-tiered rating system to evaluate the climate impact of food servings. Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. Carbon labels are provided by our sustainability partner Klimato.

For our refreshment breaks & lunch offerings, our chef has tried to balance these dishes between choosing the most sustainable produce along with delivering in variety and flavour.

Breakfast

Breakfast is served in the Camellia Restaurant from 7.00am until 10.00am or in the Botanica Restaurant from 8.00am until midday.

Refreshment Breaks

Monday & Thursday

Arrival – Spirulina pots with pineapple compote

Morning – Seasonal fruit platter & Anzac cookie

Afternoon – Pecan pie

Tuesday & Friday

Arrival – Fruit & nut bars

Morning – Seasonal fruit platter & Lemon drizzle cake

Afternoon – Banoffee cookies

Wednesday

Arrival – Raspberry croissants & cinnamon swirls

Morning – Seasonal fruit platter & Earl grey tea loaf

Afternoon – Vanilla & strawberry cupcakes

Available at all break times will be bowls of dried & fresh berries, bowls of mixed nuts and a seasonal fruit bowl.

If you fancy something a little bit more traditional why not upgrade your afternoon break to a traditional cream tea, showcasing our homemade scones and jams alongside some clotted cream. Available at a supplement of £12.00 per person.

Lunch Menu

For groups of up to 12 delegates we offer a selection of sandwiches, rolls and wraps with daily fillings, salads, crisps and our desserts.
For groups of 13 & more, the below menus are offered;

Monday & Thursday

Boneless chicken coq-au-vin, creamy aligoté potatoes and steamed kale
Braised mushroom bourguignon, creamy aligoté potatoes and steamed kale

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Tomato, red onion, parsley and wild green salad with mustard vinaigrette
Lemon and dill fusilli pasta salad, poppy seeds, crème fraîche
Caramelized red onion and goats cheese quiche
Roasted squash, pumpkin, rocket and sage salad
Beetroot and clementine salad with toasted sunflower seeds and chervil

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Seasonal choux bun
Strawberry tapioca

Tuesday & Friday

Chimichurri salmon fillet, fragrant rice, mange tout
Chimichurri roasted butternut squash, fragrant rice, mange tout

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Mango, red onion and coriander salsa with corn tortillas
Cajun corn salad with roasted red pepper
Roasted new potato and wholegrain mustard salad
Mixed leaf salad, mixed toasted seeds and lemon yogurt
Apricot and harissa slaw with pomegranate and coriander

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Peaches and cream
Chocolate and coffee cake

Wednesday

Crispy chilli beef salad with vermicelli noodles
Crispy chilli and coriander tofu with vermicelli noodles

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Lemon Asian salad with toasted sesame seeds
Crispy prawn crackers with coriander and lime dip
Gochujang kimchi salad with pickled pink ginger
Fragrant jasmine rice salad with lemongrass and black beans
Broccoli, toasted coconut and chilli salad

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Raspberry and chocolate opera cake
Mango and passionfruit tart

Dinner Menu

Included in your package is a set menu, consisting of one starter, one main course & one dessert on behalf of the entire party, with the exception of any dietary requirements.

Choice menus in advance are available for parties of up to 30 people at a supplementary cost of £15.00 per person.

If you do choose to opt for a choice menu, your collated choices will be required 7 days prior to your event.

Menu

Salmon

Black cardamom and orange spiced cured salmon, pickled cauliflower, cherry tomato, blood orange, golden raisin and coriander salad

Ox Cheek

Braised ox cheek terrine, beef dripping crumb, charred carrot, kohlrabi, chervil

Chicken

Chicken, ham hock and prosciutto ballotine, mustard greens, leek, fig

Celeriac (ve)

Salt baked celeriac, smoked dressing, apple, celery

Beetroot (ve)

Heritage beetroot and carrot salad, lemon, ginger, soy

Gorgonzola (v)

Black pepper gorgonzola, rye bread, toasted sourdough crisp, walnut, nashi pear, rocket

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Chicken

Smoked corn-fed chicken, pork and potato terrine, green beans, sweetcorn, pancetta, smoked jus

Lamb

Harissa spiced lamb rump, lamb shoulder ragu, sweet potato, pomegranate, banana shallot, charred tenderstem, chermoula sauce

Beef

Duo of beef, fillet and braised cheek bourguignon, pomme aligot, tenderstem, Roscoff onion, cepe jus

£12.00 supplement per person

Cod

Miso crusted cod loin, sauteed bok choy and bacon, sesame and soy wafu dressing

£12.00 supplement per person

Sea Bass

Seared sea bass fillet with crispy confit potato, buttered kale, courgette salad, sauce vierge

Cauliflower (ve)

Habanero cauliflower, spiced crumb, red onion, chilli and mango salsa, roasted garlic, kale and coriander

Mushroom (ve)

Sauteed king oyster and wild mushroom, chestnut and truffle puree, wild rice, sherry cavolo nero, watercress

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Mango & Coconut 🍷

Lime & coconut mousse, passion fruit & mango cremeux, white rum ganache

Strawberry & Hibiscus 🍷

Fresh strawberries, pistachio tuille, pistachio ice cream

Chocolate & Cardamom Tart 🍷

Mandarin gel, vanilla cream, cocoa sorbet

Coffee & Hazelnut Mousse 🍷

Salted caramel, coffee bavarois, yoghurt sorbet

White Chocolate & Matcha Cheesecake 🍷

Cherry jelly, matcha whipped ganache, morello cherry sorbet

Cheese 🍷

A selection of British cheese, variety of crackers, assortment of homemade accompaniments

£4.50 supplement per person

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Tea, Coffee & Petit Fours

Canapés

- Roasted beetroot hummus cone, crystalized walnuts, parsley cress (ve) (A)
Mozzarella, sun blushed tomato and roasted garlic pesto arancini, pesto dip (v) (C)
Wild garlic, parmesan and mushroom vol-au-vent, tarragon salsa (v) (B)
Black olive and sun blushed tomato tart, fresh anchovy tapenade (C)
Smoked cucumber, dressed crab, celery (gf) (E)
Hot smoked sticky soy glazed salmon, wasabi slaw wonton cup (C)
Mini crispy chicken burger, lime mayonnaise (C)

£15.00 per person for a selection of 3 or
£20.00 per person for a selection of 5

Luxury Canapé Menu

- Deep fried smoked gruyere cheese, mustard gougere, smooth onion chutney (v) (C)
Old fashioned salmon tart, smoked orange, whiskey salt, rosemary (D)
Baked lobster thermidor tartlet (E)
Smoked salmon roulade, dill cream cheese, finger lime caviar (gf) (D)
Chilled spicy n'duja scotch egg, chimichurri sauce (D)

£27.50 per person for a selection of 5

Amuse Bouche

Sweet Potato

Sweet potato and lime velouté with chive (ve, gf)

Cauliflower

Baked chimichurri cauliflower pakora with chicory (ve, gf)

Mackerel

Beetroot cured mackerel on toast with caviar and orange

£4.00 supplement per person

Watermelon

Chilli infused watermelon with feta mousse and mint (v, gf)

Falafel

Mediterranean flavoured falafel with cherry tomato and basil (ve, gf)

Arancini

Smoked ham, mushroom and truffle arancini with whipped Perpignan sauce and crispy parmesan (gf)

£4.00 supplement per person

£6.00 per person

Palette Cleansers

Ridgeview & raspberry

Raspberry & Ridgeview sorbet, freeze dried raspberries

Mint chocolate chip & lemon

Mint chocolate chip gelato, lemon ice

Pineapple & coconut

Pineapple sorbet, coconut cream

£4.00 per person

Cheese boards

A selection of English cheeses, served with a variety of crackers and chutneys

£90 per board, suitable for a maximum of 10 guests