Citrus Vinaigrette		•												•
Winter Grain Salad, Carrots, Parsnips, Cucumbers, Poached Cranberries & Raisins, Salad Greens		•						•						•
Traditional Free-Range Chicken Caesar Salad with Anchovies and Herbed Croutons	•	٠		•	•		٠	•						
Sweet Potato Falafel Bites served with Tahini and Diced Tomatoes		•						•			•			•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board		•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Confit Duck Leg, Caramelised Apple, Sautéed Spinach, Roasted Potato Wedges, Thyme Jus		•						•						•
Seared Monkfish with Catalan Sauce, Pearl Couscous, Charred Cauliflower		•			•			•						•
Moroccan-Spiced Sweet Potato Fondant served with Lentil & White Quinoa Pilaf, Caramelised Shallots, Pomegranate Seeds, Chermoula		•						•						•
Plant Based Dark Chocolate and Beetroot Cake									May				•	•
Sicilian Lemon & Basil Posset, Winter Fruits Compote							•							•
Tuesday	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites Sulphur Dioxide
Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette		•						•						•
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		•						•						•
Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens		•					•	•						•
Edamame, Cherry Tomato and Guacamole Tarts, Thai Basil	•	•					•	•					•	•
Antipasti Platter		•					•	•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Malaysian Chicken Curry, Coconut Rice, Crispy Onions, Bean Sprouts, Herbs		•						•					•	•
Roasted Scottish Salmon with Caponata, Salsa Verde		•			•			•						•
Oven Baked Gnocchi, Wild Mushroom, Seaweed Butter		•						•						•
Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits	•			•			•						•	
Plant Based Carrot & Ginger Cake														

Wednesday	Cereals containing	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites &
Za'atar Roasted Chickpeas, Lemon Roasted Cauliflower,	gluten													Dioxide
Cucumbers, Tomatoes, Tahini Puree Sumac Marinated Tomatoes, Roasted Peppers, Shredded Fennel,		•						•						•
Moroccan-Spiced Olives, Fresh Mint, Greens Maple-Glazed Salmon, Roasted Sweet Potatoes, Kale, Cranberries,		•			•			•						•
Caramelized Pumpkin, Puffed Quinoa and Maple Dijon Vinaigrette														
Winter Mushroom Bruschetta	•	•						•						•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Slow-Braised Winter Beef, Hearty Seasonal Root Vegetables and Rich Herb Sauce		•						•						•
Grilled Sea Bass with a Lemon Caper Butter Sauce, Sautéed Spinach and Roasted Baby Potatoes		•					•							•
Pan-Seared Tofu, Stir-Fried Vegetables, Sweet Potato Noodles, and Lime, Ginger & Chili Sauce		•						•			•			•
Plant Based Lime Cheesecake with Toasted Coconut and Passion Fruit Gel														
Apple Slice and Butter Crumble	•			•				•	May					
	Carealz		-	Constant of the last of the la	-	Molluses	Mik	T CONTRACTOR OF THE PARTY OF TH	Contain		· Colons			Sulphites &
Thursday Balsamic-Glazed Heritage Beetroot Salad with Crispy Kale,	gluten	Celery	Lupin	Eggs	Fish	Molluscs	MIK	Mustard	Tree Nuts	Peanuts	besame	Crustaceand	Soy Beans	Sulphur Dioxide
Pomegranate, and Caramelised Pear		•						•						•
Mixed Greens with Ratte Potatoes, Pickled Red Onion, Cucumber and Herb-Mustard Vinaigrette		•						•						•
Giant Couscous & Crispy Bresaola with Roast Aubergine, Roasted Shallots, Bocconcini, Wild Rocket, Sun-Dried Tomato Vinaigrette	•	•					•	•						•
Spring Roll with Ginger & Chilli Sauce	•	•						•			•		•	•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats		•					•	•						
Herb-Roasted Chicken Breast, Pearl Barley, Wilted Greens, Shallot-Thyme Chicken Jus	•	•						•						
Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Sauash, and Herb-infused Oil		•			•		•	•						•
East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut		•						•					•	•
Jasmine Rice, Vegan Coriander Yogurt Plant Based Meringue, Winter Fruits, Cinnamon Ginger Cream														
									May					
Salted Caramel Chocolate Tarts, Chantilly Cream	Cered:	Towns or		A SAFETY	110020	(Secondary)			Contain	Francisco Contractor		ola samue		Sulphites &
Friday	containing gluten	Celery	Lupin	Eggs	Fish	Molluses	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crusteceens	Soy Beans	Sulphur Diaxide
Asian Red Cabbage, Carrot, Radish, Pickled Bean Sprouts, Edamame Beans, Miso Vinaigrette		•						•			•		•	•
Winter Panzanella, Artichokes, Sun Dried Tomatoes, Roasted Squash and Celeriac, Radish, Kale, Shredded Celery, Green Olives, Lemon-White Balsamic Vinaigrette	•	•						•			•		•	•
Korean Glazed Chicken, Crispy Onion Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing		•						•			•		•	•
Arancini with Mushrooms and Truffle Aioli	•			•			•	•			•			•
Antipasti Platter	•	•						•			•		•	•
Cheese & Olive Board	•	•					•	•			•		•	•
Charcuterie Board with Cured Meats							•	•						
Charcuterie Board with Cured Meats Harissa-Marinated Slow-Cooked Lamb Shoulder, Mint Chimichurri,														•
Wild Rice Pilaf, Glazed Carrots, and Pomegranate Seeds Seared Cod with Roasted Winter Vegetables, Preserved Lemon,														
Tarragon & Capers Salsa		•			•			•						•
Warm Spiced Pumpkin and Puy Lentil Stew with Coconut Milk, Fresh Coriander		•						•						•
Classic Tiramisu, Layers of Espresso-Soaked Ladyfingers, Mascarpone Cream, and Cocoa Powder	•			•			•		May Contain				•	•
Plant Based Sticky Toffee with Salted Caramel Sauce	•								May Contain				•	•

Breakfast / Lunch / Breaks

ALLERGENS INDEX

AM	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Chocolate Mini Muffins with Dark Chocolate Ganache	•			•			•		May Contain				•	
Blueberry Mini Muffins with Winter Cinnamon Coulis	•			•			•		May Contain					
Traditional Pastel De Nata	•			•			•		May Contain					
Mini Belgian Sugar Waffles with Chantilly Cream and Mango Salsa	•			•			•		May Contain				•	
Chocolate and Chia Seed Cookies	•			•			•		May Contain				•	
Classic Cinnamon Swirls	•			•			•		May Contain				•	
Plant-Based Dark Chocolate Cookies	•								May Contain				•	
Vegan Sausage Rolls with Lentils & Spinach Served with Red Onion Jam	•	•						•						•
Mediterranean Vegetable Quiche Accompanied by Spicy Chutney	•	•		•			•	•	May Contain				•	
Chickpea and Mango Masala Wrap Chickpea With Fresh Herbs and Spices	•	•						•						•
Whipped Feta Crostini Topped with Olives & Tomato Relish	•	•					•	•						•
Wilted Spinach & Sundried Tomato Pinwheels	•	•					•	•						•
Goats Cheese & Caramelised Onion Puff Pastry Bites	•	•		•			•	•					•	
Guacamole Bruschetta Garnished with Red Pepper and Micro Amaranth	•	•						•					•	•
Salami & Chorizo Mini Pizza Snacks	•	•		•			•	•	May Contain				•	
Mini Ham & Cheese Puff Pastry Crowns	•	•		•			•	•	May Contain				•	
Kale & Chickpeas Mini Falafel With Mint Dressing		•						•						•
Plant-Based Filo Pastry Bites Served with Spicy Tomato Chutney	•	•						•						•
Cheese Twist Bites	•	•		•			•	•	May Contain				•	
Chef's Vegan Delight Smoothie														•

Breakfast / Lunch / Breaks

ALLERGENS INDEX

PM	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Chocolate Brownie with Chantilly Cream	•			•			•		May Contain					
Zesty Lemon Drizzle Cake	•			•			•		May Contain					
Traditional Raisin Scone with Jam & Clotted Cream	•			•			•		May Contain					
Vegan Banana Chia Seed Cake	•												•	
Gluten-Free & Vegan Apricot Flapjack													•	•
Mini Jam-Filled Doughnuts	•			•			•		May Contain					
Classic Victoria Sponge Slice with Raspberry Jam	•			•			•		May Contain					
Salted Caramel Tartlets	•			•			•		May Contain					
Cherry and Vanilla Cream Slices	•			•			•		May Contain					
Vanilla Profiteroles with Dark Chocolate Drizzle	•			•			•		May Contain					
Lemon Tartlets with Madagascar Vanilla Cream	•			•			•		May Contain					
Vegan Pumpkin Seed Flapjack	•								May Contain					•
Lemon & Blueberry Traybake	•			•			•		May Contain					
Rhubarb and Strawberry Crumble Slice	•			•			•		May Contain					
Vanilla Cheesecake with Winter Fruit Compote	•			•			•		May Contain					
Vegan Sausage Rolls with Lentils & Spinach Served with Red Onion Jam	•	•						•						•
Mediterranean Vegetable Quiche Accompanied by Spicy Chutney	•	•		•			•	•	May Contain				•	
Chickpea and Mango Masala Wrap Chickpea With Fresh Herbs and Spices	•	•						•						•
Whipped Feta Crostini Topped with Olives & Tomato Relish	•	•					•	•						•
Wilted Spinach & Sundried Tomato Pinwheels	•	•						•						•
Goats Cheese & Caramelised Onion Puff Pastry Bites	•	•		•			•	•					•	
Guacamole Bruschetta Garnished with Red Pepper and Micro Amaranth	•	•						•					•	•
Salami & Chorizo Mini Pizza Snacks	•	•		•			•	•	May Contain				•	
Mini Ham & Cheese Puff Pastry Crowns	•	•		•			•	•	May Contain				•	
Kale & Chickpeas Mini Falafel With Mint Dressing		•						•						•
Plant-Based Filo Pastry Bites Served with Spicy Tomato Chutney	•	•						•						•
Cheese Twist Bites	•	•		•			•	•	May Contain				•	
Basil & Lemon Refresher														•
Lime & Cucumber Cooler														•
Mango & Passion Fruit Cooler														•
Elderflower & Mango Lemonade														•
Raspberry & Mint Iced Tea														•

Dinner Starters	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Duck Confit served with Beetroot Carpaccio, Goat Cheese Mousse, Candied Pumpkin Seeds, and Fresh Baby Rocket	A CANAL	•					•	•						•
Oak-Smoked Chicken with Cranberry Compote, Winter Greens, and Sunflower Crumble		•						•						•
Maple-Roasted Butternut Squash with Pomegranate, Toasted Pumpkin Seeds, Feta Crumble, Baby Rocket, and Pomegranate Molasses		•					•	•						•
Pickled Baby Vegetables, Smoked Oil, Grilled Squash, Red Pepper Hummus, Pea Shoots & Naan Bread	•	•						•			•			•
Wild Mushroom and Chestnut Tarts served with Caramelized Onions, Baby Leaves, and Truffle Oil	•	•		•			•	•			•			•
Winter Citrus and Burrata Salad with Candied Sunflower Seeds & Micro Cress Salad		•					•	•						•
Orange & Pepper Cured Salmon with Caviar, Pickled Heritage Beetroot, and Nasturtium Oil Emulsion		•			•			•						•
Seared Beef Fillet Carpaccio with Truffle Aioli, Parmesan Crisps, and Winter Herb Salad		•					•	•						•
Dinner Main Course	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Herb-Roasted Chicken Breast with Potato Gratin, Sautéed Broccolini, Carrot Ribbons, and Pan Jus		•					•	•						
Forest-Inspired Chicken Roulade with Black Olive Mash, Braised Hispi Cabbage, and Red Wine Jus		•						•						•
Honey-Glazed Pork Belly with Potato Fondant, Charred Shallots, Seasonal Vegetables, and Garlic Cream Cheese with Toasted Panko	•	•					•	•						•
Butternut Squash, Truffle, and Wild Mushroom Wellington with Chive and Black Garlic Mash, served with Vegetarian Jus	•	•						•						•
Plant-Based Black Truffle & King Oyster Mushroom Risotto finished with Miso Crackers & Chervil Oil		•						•						•
Slow-Cooked Beef Ox Cheek, Creamy Horseradish Mash, Crispy Heritage Carrot, Bone Marrow Jus, and Seasonal Vegetables		•					•	•						•
Pan-Seared Hake Fillet with Horseradish Pomme Purée, Provençal Vegetables, and Champagne Beurre Blanc		•			•		•	•						•
Prime Beef Fillet with Creamy Celeriac and Truffle Mash, Honey-Glazed Roasted Winter Roots, and Rich Port Wine Jus		•						•						•
Dinner Dessert	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Lemon Tart with Lavender Infusion, Chantilly Cream, and Lime Curd	•			•			•		May Contain			ar		•
Pumpkin Panna Cotta, Coconut Tuile, Salted Caramel with Pumpkin Seed Brittle	•						•							•
Chocolate Ganache Tart with Crunchy Honeycomb and Whipped Madagascar Vanilla Cream	•			•			•		May Contain				•	•
Plant-Based Tropical Eton Mess with Homemade Cranberry Caviar, Toasted Coconut Shavings, and Mango Coulis														•
Spiced Apple Crumble with Vanilla Bean Crème Anglaise and Cinnamon Ice Cream	•			•			•		May Contain					•
Saffron-Spiced Pear Frangipane Tart with Crème Fraîche and Winter Coulis	•			•			•		May Contain					•
Plant-Based Coconut Sponge Cake with Açaí and Forest Berries Sorbet, Seasonal Berries, and Mango Gel	•													•
Valrhona Manjari Chocolate and Espresso Tart, Zesty Lime Curd, Tropical Passionfruit Sorbet	•			•			•		May Contain				•	•

Reception ALLERGENS INDEX

Reception Bar Snacks	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Wasabi Peas	•								May Contain		•			•
Root Vegetable Crisps		•												
Thai Crackers	•												•	
Spicy Pepper Green & Yellow Peas														
Tortilla Crisp														
Reception Canapés	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites Sulphur Dioxide
Roasted Beef Crostini with Horseradish Cream and Micro Mizuna	•	•					•	•					•	
Chicken Satay Skewers with a Spicy Peanut Chilli Sauce		•						•		•	•		•	•
Buttermilk Chicken with Honey Mustard Dressing	•			•			•	•					•	
Mini BBQ Pulled Beef Tarts with Crispy Onions	•	•		•				•					•	
Duck Breast & Orange Glaze Bruschetta with Micro Coriander	•	•						•					•	•
Iberico Chorizo Bites with Fig Jam on Mini Brioche	•	•		•			•	•					•	•
Lamb Blinis with Marinated Peppers and Herb Relish	•	•		•			•	•					•	•
Tempura Prawn with Ginger, Lime, and Chilli Sauce	•	•						•				•	•	•
Sesame-Crusted Tuna with Avocado Purée and Soy Reduction		•			•			•			•		•	•
Mini Crab & Apple Tart with Herb Mayonnaise	•	•		•			•	•				•		•
Teriyaki-Glazed Devon Scallop		•				•		•					•	•
Sake-Marinated Salmon with Spring Onions, Sesame Seeds, and Seaweed Crust		•			•			•					•	•
Kiln-Smoked Salmon Mousse Tartlets with Dill	•	•		•	•		•	•						•
Shrimp & Coconut Mayo Cucumber Cups with Thai Basil		•						•				•		•
Plant-Based Vegetable Gyoza with Soy Reduction and Spring Onions	•	•						•			•		•	•
Roasted Squash and Halloumi Arancini with Garlic Mayo Dip	•	•		•			•	•						•
Vegan Stuffed Mini Bell Peppers with Quinoa, Black Beans, Corn, and Avocado	•	•		•			•	•		•	•		•	•
Spicy Edamame Hummus Vegan Tarts with Spring Onions	•	•		•			•	•			•		•	•
Wild Mushroom Pâté Crostini with Black Garlic	•	•						•					•	•
Crispy Tofu Skewers with Hoisin Dipping Sauce	•	•						•		•	•		•	•
Caramelised Onion & Brie Tartlets with Pea Shoots	•	•		•			•	•						•
Fig & Oat Crumble Tart, Vanilla Custard	•			•			•		May Contain					
Mini Macaron Selection	•			•			•		May Contain	•			•	
White Chocolate Ganache Mini Tartlets with Cranberry Gel	•			•			•		May Contain				•	
Red Velvet Bites	•			•			•		May Contain				•	
Plant-Based Elderflower Jelly with Berries & Meringue														

Reception ALLERGENS INDEX

Reception Bowl Food	Cereals containing gluten	Celery	Lupin	Eggs	Fish	Molluses	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceens	Soy Beans	Sulphites Sulphur Dłoxide
Char Siu Pork Belly, Pickled Mooli, and Apple Celeriac Slaw		•						•			•		•	•
Slow-Cooked Beef Ribs, Caramelised Crushed Celeriac, Horseradish Purée & Red Wine Jus		•					•	•						•
Korean Fried Chicken, Kewpie Mayo with Sticky Rice, Kimchi	•	•						•			•		•	•
Thai-Style Beef with Heirloom Carrot Salad and Soy Sesame Dressing		•						•			•		•	•
Harissa-Spiced Chicken Tagine with Giant Couscous, Pomegranate, Apricots, and Mint Yoghurt	•	•					•	•						•
Crispy 5-Spice Duck Leg, Pickled Plums, Egg Noodles, and Pak Choi	•	•		•				•			•		•	•
Thai Green Chicken Curry - Pan-Fried Chicken Cooked in Exotic Thai Spices and Coconut Milk, Served on Fragrant Jasmine Rice		•						•			•		•	•
Kashmiri Chilli & Peanut Garlic Prawns with Jasmine Rice, Coconut Sambal		•						•	•			•	•	•
Pan-Fried Sea Bass with Roasted Lemon Gnocchi, Spinach, and Apple Cucumber Salsa	•	•			•			•						•
Seared Salmon, Spinach Cream, Lovage Oil, Sunflower Dukkah		•			•		•	•						•
Pan-Fried Red Mullet, Shaved Fennel, Caponata, and Candied Chilli		•			•			•						•
Torched Monkfish, Shaved Oyster Mushrooms, Truffle Broth		•			•			•						•
Seared Scallops, Edamame & Seaweed Salad, and Yuzu Ponzu Dressing		•				•		•			•		•	•
Malaysian-Style Seafood & Squash Laksa with Sticky Coconut Rice						•		•			•	•	•	•
Plant-Based Porcini & Truffle Risotto with Crispy Cavolo Nero		•						•						•
Sichuan Pepper Vegan Kung Pao Stir Fry Noodles with Crispy Tofu		•						•			•		•	•
Plant-Based Heura Chicken and Mung Bean Rogan Josh		•						•			•		•	•
Plant-Based Turmeric Coconut Curry with Crunchy Chickpeas, Cauliflower, Wild Rice Pilaf & Crispy Dukkah		•						•			•		•	•
Zero-Waste Cauliflower, Muhammara, Pomegranate Seeds, and Molasses, Grilled Flatbread	•	•						•			•		•	•
Crispy Oriental Soy Tofu with Okra & Edamame and Tricolour Quinoa Tabbouleh		•						•			•		•	•
Gnocchi with Creamy Gorgonzola, Spinach, Chestnut Crumb	•	•					•	•						

Workplace ALLERGENS INDEX

Breakfast	Ceresis containing gluben	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Yoghurt & Granola Natural Greek Yoghurt, Berry Compote & Granola							•							
Breakfast Mini Pastries Served with Butter and Preserves	•			•			•							
Avocado Benedict Toasted Muffin, Poached Eggs, Hollandaise Sauce & Sesame	•			•			•				•			•
Breakfast Bun Treacle Cured Bacon on Toasted Brioche Roll	•			•			•							
Smoked Salmon Crumpet	•				•		•							
Sandwiches	Cerests containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Lamb Wrap	•												•	•
Beetroot Rubin, Sauerkraut, Mustard & Ciabatta	•													•
Chicken Katsu Sando, Shredded Cabbage, Kewpie Mayo, Brioche	•			•			•	•					•	
Pastrami, PIckles, Mustard Mayo, Emmental Cheese, Rockett, Sourdough	•			•			•	•						
Salads	Ceresiz containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Digwide
Grilled Flatiron Steak, Pickled Granny Smith Apple, Dates, Stilton Blue, Chives, Salad Greens		•				100	•	•			82			•
Chilli Flake Roasted Pear, Pickled Fennel, Citrus, Spinach, Citrus Vinaigrette								•						•
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		•						•						•
Korean Glazed Chicken, Crispy Onion, Kimchi, Turmeric Rice, Pickled Cucumber Salad, Sesame Dressing	•	•						•			•		•	•
Hot Dishes	Ceresis containing gluben	Celery	Lupin	Eccs	Fish	Molluscs	Mik	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Beef Burger, Brioche Bun, Cheese & Pickles Served with Fries	•			•			•	•						•
Vegan Burger, Vegan Patty, Smoked Vegan Cheese, Bun & Pickles Served with Fries	•												•	•
Steak Tagliata, New Potatoes, Sun-dried Tomatoes, Rocket & Parmesan							•							•
Market Fish of the Day	•			•	•			•					•	•
Oven Baked Gnocchi, Wild Mushroom, Seaweed Butter														

Cold Menu	Censel: containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Diaxide
Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette		•						•						•
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		•						•						•
Mixed Greens, Cucumber, Ratte Potatoes, Pickled Red Onion, Cucumber, and Herb-Mustard Vinaigrette		•						•						•
Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette	•	•					•	•						•
Chicken Caesar with Shaved Parmesan & Apollo Leaves in a Tortilla Wrap	•	•		•	•			•						•
Hoisin Duck Wrap with Cucumber and lettuce	•	•						•			•		•	•
British Gammon Ham, Mature Cheddar & Seasoned Mayo Baguette	•	•		•			•	•						•
Severn & Wye Smoked Salmon with Lemon & Dill Cream Cheese Bagel	•	•			•		•	•			•			•
Classic Atlantic Prawn Mayonnaise Wholemeal Bread	•	•					•	•				•	•	•
Tuna & Sweetcorn with Herb Mayonnaise	•	•			•		•	•			•			•
Vegan Houmous & Falafel Wrap with Cucumber, Spiced Tomato Chutney & Lettuce	•	•						•			•			•
Avocado & Kidney Beans Sandwich	•	•						•						•
Mature Cheddar Ploughmans Baguette	•	•		•			•	•						•
Plant Based Meringue with Winter Fruits, Cinnamon Ginger Cream														•
Apple Slice with Butter Crumbles	•			•			•		•				•	
Dark Chocolate and Orange Mousse with Oreo Crumb Biscuits	•			•			•						•	
Hot Menu	Cereal: containing gluten	Celery	Lupin	Eggs	Fish	Molluscs	Milk	Mustard	Tree Nuts	Peanuts	Sesame	Crustaceans	Soy Beans	Sulphites & Sulphur Dioxide
Roasted Butternut Squash, Black Lentils, Rocket, Spiced Sunflower Seed Brittle, Lemon Vinaigrette		•						•						•
Roast Turmeric Cauliflower, Garam Masala Courgette, Greens, Quick Pickled Cucumbers, Lemon Coconut Yoghurt Dressing		•						•						•
Mixed Greens, Cucumber, Ratte Potatoes, Pickled Red Onion,														
Cucumber, and Herb-Mustard Vinaigrette		•						•						•
	•	•					•	•						•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini,	•	•					•	•					•	•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette	•	•					•	•					•	•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF	•	•					•	•					•	•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean	•	•		•	•		•	•			•		•	•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean Sprouts, Herbs	•	•		•	•		•	•			•		•	•
Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean Sprouts, Herbs Breaded Plaice Katsu with Jasmine Rice and Sesame Cabbage Salad	•	•		•	•		•	•			•		•	•
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Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean Sprouts, Herbs Breaded Plaice Katsu with Jasmine Rice and Sesame Cabbage Salad Salmon Fish Cakes with Asian Slaw and Chips Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Squash, and Herb-infused Oil Ricotta Spinach Tortellini with Mushroom Truffle Cream Sauce Oven Roasted Potato Gnocchi with Slow-Baked Cherry Tomatoes,	•	•		•	•		•	•			•		•	•
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Cucumber, and Herb-Mustard Vinaigrette Giant Couscous with Roast Aubergine, Roasted Shallots, Bocconcini, Crispy Bresaola, Wild Rocket, Sun-Dried Tomato Vinaigrette Chicken Tikka Skewers with Basmati Rice and Raita GF Lamb Kofta Skewers with Tabbouleh, Tzatziki, and Flatbread Malaysian Chicken Curry with Coconut Rice, Crispy Onions, Bean Sprouts, Herbs Breaded Plaice Katsu with Jasmine Rice and Sesame Cabbage Salad Salmon Fish Cakes with Asian Slaw and Chips Lemon & Dill Steamed Market Fish, Wild Mushroom Caper Cream Sauce, Slow-Roasted Squash, and Herb-infused Oil Ricotta Spinach Tortellini with Mushroom Truffle Cream Sauce Oven Roasted Potato Gnocchi with Slow-Baked Cherry Tomatoes, Caramelized Butternut Squash, Vegan Cheese, Basil Pesto, and Truffle Oil East Indian Chickpea Curry with Sweet Potato & Spinach, Coconut Jasmine Rice, Vegan Coriander Yogurt Plant Based Meringue with Winter Fruits, Cinnamon Ginger Cream	•	•		•	•		•	•			•		•	•