

## MENU A

### *Starter*

**Cream of tomato and basil soup**  
*Served with croutons*

**Chicken pate**  
*Served with sliced toasted bread and onion chutney and salad garnish*

**Vegetable spring rolls**  
*Served with sweet chilli dip*

### *Main*

**Chicken and mushroom pie**  
*Served with new potatoes and peas*

**Vegetable and feta bake**  
*Served with focaccia*

**Sausage and mash**  
*Served with onion gravy and peas*

### *Dessert*

**Fruit salad**  
*Served with pouring cream*

**Strawberry cheesecake**  
**Steamed syrup sponge**  
*Served with custard*

## MENU B

### *Starter*

**Carrot and coriander soup**  
*Served with croutons*

**Cheese and tomato tart**  
*Served with salad garnish*

**Fish goujons**  
*Served with tartar sauce and lemon wedges*

### *Main*

**Cottage pie**  
*Served with onion gravy and peas*

**Pasta carbonara**  
*Served with garlic bread*

**Vegetable lasagne**  
*Served with fresh garden salad*

### *Dessert*

**Fruit salad**  
*Served with pouring cream*

**Strawberry cheesecake**  
**Steamed syrup sponge**  
*Served with custard*

## MENU C

### *Starter*

**Vegetable soup**  
*Served with croutons*

**Cheese and onion tart**  
*Served with salad and dressing*

**Scotch egg**  
*Served with curried mayonnaise and salad*

### *Main*

**Penne bolognaise**  
*Served with garlic bread*

**Five bean chilli cassoulet**  
*Served with toasted ciabatta*

**Chicken a la king**  
*Served with rice*

### *Dessert*

**Fruit strudel**  
*Served with custard*

**Chocolate brownie**  
*Served with pouring cream*

**Spotted Dick**  
*Served with custard*

**TWO COURSES £22.50**  
**THREE COURSES £25.50**

Please advise of any food allergies before ordering.

## MENU A

### *Starter*

**Cream of butternut and thyme soup**  
*Served with toasted ciabatta*

**Goats cheese and red onion tart**  
*Served with salad and house dressing*

**Prawn cocktail**  
*Served with buttered brown bread and baby gem leaves*

### *Main*

**Beef ragu cannelloni**  
*Accompanied with mixed leaf garnish*

**Mushroom risotto**  
*Topped with parmesan shavings*

**Baked cod with parsley sauce**  
*Served with new potatoes and green beans*

### *Dessert*

**Eaton mess**  
**Bread and butter pudding**  
*Served with custard*

**Chocolate orange torte**  
*Served with chantilly cream*

## MENU B

### *Starter*

**Heritage tomato and mozzarella salad**  
*Served with balsamic glaze*

**Fish cakes**  
*Served with seasonal salad*

**Cream of pea and spinach soup**  
*Served with toasted ciabatta*

### *Main*

**Roasted breast of chicken  
with cream thyme sauce**  
*Served with new potatoes and carrots*

**Vegetable curry**  
*Served with naan bread and rice*

**Breaded fish and chips**  
*Served with mushy peas and tartar sauce*

### *Dessert*

**Sticky toffee pudding**  
*Served with pouring cream*

**Summer berry crumble**  
*Served with custard*

**Baked New York cheesecake**

**TWO COURSES £29.50**  
**THREE COURSES £33.50**

Please advise of any food allergies before ordering.

## MENU A

### *Starter*

**Deep fried Sommerset Brie**  
*Served with Cumberland sauce*

**Gourmet sausage rolls  
with suffolk black pudding**  
*Served with smoked tomato relish*

**Breaded chicken goujons**  
*Served with aioli dipping sauce*

### *Main*

**Portobello and chestnut mushroom stroganoff**  
*Served with rice*

**Chicken and leek pie**  
*Served with new potatoes and green beans*

**Fisherman pie**  
*Served with carrots and peas*

### *Dessert*

**Baked profiteroles**  
*Served with chocolate sauce*

**Chocolate and raspberry gateau**  
*Served with whipped cream*

**French apple tart**  
*Served with crème Anglaise*

## MENU B

### *Starter*

**Caramelised onion and French  
blue cheese tart**

**Italian Parma ham with warm figs**  
*Drizzled with Acacia honey*

**Tian of shell fish salad**  
*Served with English garden leaves topped  
with lemon dressing, presented with  
buttered sourdough*

### *Main*

**Braised shin of beef with local ale**  
*Served with creamy mash potato*

**Baked cod fillet with chorizo ragu**  
*Served with roasted new potatoes and  
glazed Mediterranean vegetables*

**Ricotta and spinach ravioli**  
*Served with aged Reggiano cheese  
drizzled with truffle oil*

### *Dessert*

**Traditional Italian tiramisu**  
**White chocolate and wild raspberry  
cheesecake vanilla pod infused custard tart**  
*Served with crème fraîche*

**TWO COURSES £38.50**  
**THREE COURSES £42.50**

Please advise of any food  
allergies before ordering.

# Lunch Buffet Menus

Each option allows for 1½ rounds per person with two choices:

**Sandwich platter** or  
**Artisan platter** *Freshly baked bagels, wraps and artisan bridge rolls*

---

## Bronze

**Sandwich platter plus fruit skewer** £7.90 per head

**Artisan platter plus fruit skewer** £8.75 per head

- *Ham salad*
- *Egg mayonnaise with mustard cress*
- *Tuna mayonnaise*
- *Cheese and pickle*

## Silver

**Sandwich platter plus quiche, sausage roll and fruit skewer** £12.25 per head

**Artisan platter plus quiche, sausage roll and fruit skewer** £13.00 per head

- *Roast beef with horseradish*
- *Coronation chicken*
- *Hummus and roasted vegetables*
- *Brie, bacon and cranberry with baby gem lettuce*

## Gold

**Sandwich platter plus** £16.95 per head

Quiche, sausage roll, mini samosa, feta and spinach slice,  
Cake bake tray and fruit skewer

**Artisan platter plus** £17.80 per head

Quiche, sausage roll, mini samosa, feta and spinach slice,  
Cake bake tray and fruit skewer

- *Dublin Bay prawns and mayonnaise*
- *Chicken Caesar with Rocket*
- *Roasted bell peppers with grilled goat's cheese*
- *Honey roasted shoulder of ham with mustard mayonnaise and salad*
- *Smoked salmon and cream cheese with heritage cucumber*

If you have any special dietary requirements please advise when ordering.

All prices exclusive of vat.