



Breakfast

Chilled Orange Juice



Selection

of cereal's, muesli, porridge with whiskey soaked raisins

Or

Trio of Chilled Melon

*together with natural Greek yoghurt
topped with toasted almonds & drizzled with honey*



Grill Tray

Grilled back bacon, grilled Cumberland sausage, white pudding, hash browns, fried slice, grilled tomato, baked beans, scrambled free range eggs

Or

Scottish Smoked Salmon

with scrambled eggs on toasted buttered English muffin



Bakery Basket

*White and wholemeal toast served with freshly baked croissant
with preserves and honeys*



Lunch

Chefs Own Mushroom & Potato with Tarragon Soup

served with freshly baked artisan breads

Or

Poached Salmon and Monkfish Terrine

served with wild rocket and tomato, roasted red pepper and lime salsa

Or

Grilled Black Pudding

on celeriac & wholegrain mustard mash topped with red onion marmalade



Barbary Duck

Oven Roasted breast of Barbary duck with ginger & orange jus

Lyonnaise potato with garlic and rosemary

Glazed carrots

Braised spiced red cabbage

Sugar snap peas



Chocolate Brioche Bread & Butter Pudding

with chocolate drizzle Devon vanilla custard



Freshly Brewed Fine Selection of Teas and Coffee

with chocolates



Breakfast

Chilled Orange Juice



Selection of Cereal's

or muesli, porridge with whiskey soaked raisins

Or

Grapefruit & Orange

with black grapes



Grill Tray

*Grilled back bacon, grilled Cumberland sausage,
hash browns fried slice, grilled black pudding,
grilled tomato ,baked beans, scrambled free range eggs*

Or

Scottish Smoked Salmon

*with scrambled eggs
on toasted buttered English muffin*



Bakery Basket

*White and whole meal toast served with freshly baked
croissant with preserves and honeys*



Breakfast

Chilled orange juice



Selection

*of cornflakes, muesli,
or Scottish porridge whiskey soaked
raisins with double cream*

Or

Orange and Grapefruit Cocktail

with figs



Grill Tray

*Grilled bacon steak, grilled Cumberland curl sausage,
grilled tomato, grilled black pudding, baked beans,
sauté potato, fried slice and fried free range eggs*

Or

Grilled Manx Kippers

*Bakery basket white and wholemeal toast
and freshly baked croissants served with preserves*



Freshly Brewed Fine Teas and Coffee



Lunch

Butternut Squash and Parsnip Soup
served with freshly baked artisan breads

Or

Whitby Breaded Scampi
with pea puree & watercress

Or

Chilled Galia Melon
with steam ginger and raspberries



Beef & Venison Pie

*Prime British farmed reared beef and Venison Pie
slowly braised with silver skin onions and root vegetables,
red wine and juniper berries served with puff pastry sail,*

Roast potato

Creamed potato with horseradish

Braised savoy cabbage

Courgette Provençale



Warm Sticky Toffee Pudding

served with custard & toffee sauce



Freshly Brewed Coffee

complimented with chocolates



Lunch

Chefs Own Minestrone

with Italian cheese soup served with freshly baked artisan breads

Or

Seafood Risotto

Selection of prawn, white crab meat, brown shrimp & green lip mussel cooked with Arborio rice fish bouillon white wine finished with cream & fresh dill

Or

Crispy Garlic Breaded Mushrooms

together sour cream & chive



Roast Cumbrian Reared Spring Leg of Lamb

Cumbrian reared spring leg of lamb with and served with redcurrant, rosemary and red wine gravy

Roasted potato with garlic & herb

Minted buttered new potato

Sugar snap peas

Carrot & suede crush



Tart au Citron

served with raspberry coulis and crème fraiche

Selection of British cheeses

together with caramelised red onion chutney

Shropshire blue

Mature cheddar

Somerset brie

Freshly Brewed Coffee

complimented with chocolates



Morning Service

Selection of Warm Danish Pastries
together with freshly brewed tea and coffee service

Lunch

Chefs own Roasted Red Pepper Tomato & Mascarpone Soup
together with freshly baked artisan breads

Or

Classic Prawn Cocktail

Or

Warm Crispy Baked Camembert
together with cranberry relish



Pork with Pears

*Cumbrian reared tenderloin of pork wrapped with pancetta,
oven roasted and topped with pork crackling together with
caramelised pears & pear cider wholegrain mustard sauce*

Lyonnais potatoes

Broccoli cheese

Spiced braised red cabbage



Chocolate Hazelnut Crème Brulee Pyramid



Selection of Fine Teas
freshly brewed complimented with chocolates

Breakfast

Chilled Fresh Orange Juice



Coffee from Columbia

or selection of fine teas



Choice of

Cornflakes, muesli,

Porridge with whiskey soaked raisins served with fresh cream

Grapefruit and orange segments



Great British Grill Tray

*Grilled back bacon, grilled Cumberland sausage, grilled tomato, rosti potato,
fried button mushrooms, baked beans, bury black pudding, fried free range eggs*

Or

Fish Option

Grilled Manx Kippers

Or

Vegetarian Option

*Grilled vegetarian Cumberland sausage, fried helloumi cheese, grilled tomato,
fried button mushrooms, hash brown potato, baked beans,
fried slice, fried free range eggs*



Morning Bakery Basket

White and wholemeal toast, freshly baked croissants

Served with a selection preserves and honey



Coffee from Columbia

or selection of fine tea



Dinner

Chefs own Celeriac & Apple Soup

served with freshly baked breads

Or

Seafood Food Platter

of Scottish smoked salmon, Atlantic prawns, green lipped mussel, dressed white crabmeat & topped with rollmops of pickled herrings presented with citrus dressed wild rocket salad cocktail sauce and warm sour bread

Or

Asparagus & Pea Girasol

Filled pasta asparagus & pea together with pesto olive oil topped with Italian cheese



Beef Wellington

Fillet of beef wrapped with rough puff pastry filled with chicken liver, wild mushroom pate together with red wine & thyme jus

Fondant potato

Braised savoy cabbage

Fine green beans with garlic



Mango Charlotte Torte

together with crème fraiche & mango sauce



Selection of British Cheeses

accompanied with biscuit celery and grapes red onion chutney

Stilton

Crumbly Lancashire

Somerset brie

Freshly Brewed Coffee from Columbia

complimented with chocolates



Light Lunch

Chefs Own Sheppard's Pie

*with prime Cambrian lamb together with braised savoy cabbage,
garden peas & chanteny carrots*



Freshly Brewed Tea and Coffee Service



Dinner

Chefs own Cauliflower & Cheddar Cheese Soup
served with freshly baked artisan breads

Or

Trio Ballotine Smoked, Poached Salmon & Gravadlax
with dill infused cucumber served with wild rocket & watercress salad

Or

Somerset Brie & Asparagus Cheesecake
with grilled figs



Roasted Chicken & Sage

*Pan Roasted free range Chicken fillet wrapped in pancetta
stuffed with sage & apricot watercress, pork stuffing
served with rich pan gravy*

New potato roasted with garlic and rosemary

Creamed potato with sautéed leeks

Braised spiced red cabbage

Sugar snap peas



Dundee Marmalade Bread and Butter Pudding

with Drambuie glaze orange segments served with hot vanilla Devon custard

Selection of British Cheeses

together with caramelised red onion chutney and savoury biscuits

Smoked Applewood

Shropshire blue

Red Leicester

Freshly Brewed Fine Selection of Teas and Coffee

with chocolates



Morning Service

Selection of Scottish Shortbreads

together with freshly brewed tea and coffee service

Lunch

Chefs own Chunky Veg Broth

Or

Smoked Haddock & Spring Onion Fish Cake

pan fried on a bed of wilted whole leaf spinach topped with poached free range hen's egg and drizzled with hollandaise sauce

Or

Venison Terrine

together with apple plum chutney



Roast Beef

Traditional roast sirloin Herefordshire reared beef together with Yorkshire pudding horseradish sauce & rich roast pan gravy

Roast potatoes

Cauliflower cheese

Braised suede

Whole green beans



Sherry Trifle



Selection of Fine Teas

freshly brewed complimented with chocolates



Dinner

Chefs Own Roasted Carrot & Fennel Soup

served with selection of freshly baked breads

Or

Warm Twice Baked Red Leicestershire

& caramelised red onion soufflé together with chive vinaigrette dressing

Or

Slow Cooked Ham Hock

and pea terrine dressed with piccalilli



Oven Roasted Herb Encrusted Cumbrian Spring Lamb Rump

redcurrant and rosemary jus with sautéed leeks & mint sauce

Dauphinoise potato

Sugar snap peas

Carrot and swede crush



White Chocolate Mousse Box

with shortbread and raspberry centre



Selection of British and Continental Cheeses

served with biscuits and caramelised red onion chutney

Crumbly Lancashire

Shropshire blue

Smoked Applewood



Coffee

and petit fours



Breakfast

Chilled Orange Juice or Bucks Fizz



Cereal

Selection of muesli, cornflakes or porridge served with cream

Or

Trio of Chilled Melon

melon together with natural Greek yogurt topped with toasted almonds drizzled with honey



Bakery Basket

White and wholemeal toast freshly baked croissant warm brioche served with preserves



Grill Tray

Grilled back bacon, grilled Cumberland sausage, bury black pudding, grilled tomato, baked beans Rosti potato, fried button mushrooms and fried free range eggs

Or

Scottish Smoked Salmon

together with creamy scrambled free range hen's eggs



Beverages

Freshly brewed coffee and fine teas

Lunch

Haggis Neeps & Tatties