

Lunch Menus

These menus are samples only. Menus change daily and seasonally. We can develop menus that cater for specific dietary, religious, cultural or social requirements. If you have specific requirements, please discuss this with your Event Planning Manager prior to your arrival.

Lunch - Sample Menu 1

A Selection of Salads

A Selection of filled Pitta Breads

Salmon Rolls
In a Dill, Honey and Mustard Sauce

Bruschetta (V)
With Tomato, Basil and Dolcelatte

Venison Chilli
With Sour Cream and Cheddar Cheese

Pangasius Tempura
With a Sweet Chilli Dip

Vegetable Paprikas
With Cannellini Beans

Traditional Rice

Strawberry and Vanilla Fool

Fresh Fruit Salad

A Selection of Matured Cheeses



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Lunch - Sample Menu 2

Bubbly Tempura Prawns
Served with a Wasabi Dip

Roasted Peppers and Goat Cheese Terrine
Presented on a Bed of Lamb Lettuce

Cream of Cauliflower and Celery Soup

A Selection of Freshly Prepared Salads

Braised Chicken
With a Tomato and Garlic Sauce

Baked Salmon and Spinach Croustade

Sweet and Sour Vegetable
With Organic Tofu

Vegetable Madras

Jacket Potatoes

Traditional Rice

Dauphinoise Potatoes

A Selection of Green Vegetable

Bread and Butter Pudding
With Custard

Chocolate Éclairs
Filled with Chocolate Cream

Fresh Fruit Salad

A Selection of English and Continental Cheeses

