

# DAYTIME EVENTS

## MENU OPTIONS

### REFRESHMENTS

Tea and coffee	£3.00 per person (pp)
Tea, coffee and biscuits	£3.75 pp
Still and sparkling water	£4.00 per 750ml bottle

### BREAKFAST

Tea, coffee and pastries	£6.00 pp
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### INDIVIDUAL BREAKFAST ITEMS

Choose 3 items	£12.00 pp
Choose 4 items	£14.00 pp

### LUNCH

#### SANDWICH LUNCH MENU

Chef's selection of 6 sandwiches, whole fruit and crisps	£17.00 pp
Chef's selection of 6 sandwiches, cup of soup and whole fruit	£21.00 pp
Chef's selection of 6 sandwiches, 2 salads and whole fruit	£23.00 pp

#### FORK BUFFET

Choose 7 items (main meat, main fish, main vegetarian, vegetable dish, side dish, salad and dessert)	£35.00 pp
Add a second dessert	£3.00 pp

## INDIVIDUAL BREAKFAST MENU

### From the bakery

Apricot flapjack  
Homemade selection of mini muffins  
Banana bread  
Large croissants with Netherend butter and Tiptree preserves  
Homemade cookie and biscuit tin (minimum of 10 guests)

### Picked from the orchard

Fruit skewer  
Whole seasonal fruit selection  
Fruit and fresh mint salad  
Crushed avocado and Isle of Wight tomatoes on sourdough toast (£1.50 supplement)

### From the field

Quinoa and oat porridge with golden raisins and honey  
Muesli, fruit compote and Greek yogurt pot  
Overnight bircher muesli, almond milk, apple and cinnamon  
Soaked vanilla and chia seeds with roast Yorkshire rhubarb  
Pumpkin seed granola with vanilla panna cotta  
Mushroom, crème fraîche and chive roll

### From the butcher

Mini smoked back bacon roll with homemade ketchup  
Cumberland sausage English muffin with brown sauce  
Mini full English breakfast bowl  
Wiltshire ham and mild Cheddar croissant (minimum of 10 guests)

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## SANDWICH LUNCH MENU

### Sandwiches

Roasted Herefordshire beef, watercress and horseradish in a linseed ciabatta  
Chicken Fajita, Mediterranean vegetables and avocado in a spinach wrap  
Honey roasted Sussex gammon, apple wood cheese and mustard mayonnaise in a multi seed loaf  
John Ross Junior smoked salmon and crushed avocado in a multi seed loaf  
Crayfish with charred baby gem and Virgin Mary salsa  
Tuna mayonnaise with red onion, olives and mixed leaves in a multi seed baguette  
Cumin roasted carrot, courgette, broad bean hummus and toasted seeds  
Free range eggs, plum tomatoes & salad cream in a Viennese sandwich baguette  
Somerset brie with homemade grape chutney in a multi seed baguette

## **Soups**

Broccoli and Benleigh blue cheese  
Cream of watercress  
Carrot and lentil  
Gazpacho (chilled soup made of blended vegetables)  
Chilled leek and potato soup

## **Salads**

Kent watercress, rocket, croutons, walnuts and avocado oil  
Wye Valley Asparagus, fine beans, shelled peas, orzo, lemon and tarragon dressing  
Red cabbage, Granny Smith, celery, sour cherries and hazelnuts  
Broccoli, orange, Ragstone goats cheese and sunflower seeds  
Kale, fennel, avocado, quinoa and rapeseed oil

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## **FORK BUFFET LUNCH MENU**

### **Main meat**

Grilled garlic marinated Norfolk chicken breast with cumin scented aubergine and coriander yoghurt  
Braised barbeque brisket with sweetcorn salsa  
Moroccan spiced pulled lamb shoulder with bulgur wheat and pomegranate

### **Main fish**

Anglesey bass with roasted cherry tomatoes, wilted spinach, Kalamata olives, lemon and shallot dressing  
Poached Wye Sea trout with wilted leeks, spinach, Morecambe Bay shrimps and shallot vinaigrette  
Baked herb crusted Scottish fillet of salmon with shaved fennel, courgette and spinach emulsion

### **Main vegetarian**

Vegetable moussaka  
Driftwood goat's cheese with pearl barley, broad beans, pea and charred courgettes  
Chickpea falafel, basil pesto, summer squash and quinoa

### **Side of seasonal vegetables**

Wye Valley asparagus, broccoli and green beans  
Lemon dressed green beans, courgettes and broccoli  
Wilted Swiss chard and lemon kale  
Heritage carrots, golden sultanas, pine nuts and spinach  
Sautéed leeks and mange tout

### **Side dish**

Braised basmati rice  
Smoked paprika sweet potato wedges  
Crispy herb and parmesan polenta  
Steamed heirloom potatoes, olive oil and parsley  
Quinoa pilaf

All prices ex VAT

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Red cabbage, Granny Smith, celery, sour cherries and hazelnut

Broccoli, orange, Ragstone goats' cheese and sunflower seeds

Kale, fennel, avocado and rapeseed oil

## **Dessert**

Lemon treacle tart

Fresh berry jelly with vanilla custard

Yoghurt mousse with roast rhubarb

Strawberry and white chocolate éclair

Pineapple and lime posset

Orange and almond cake

Salted caramel and hazelnut tart