

MENU

BREAKFAST

COOKED BREAKFAST

Any combination of bacon, egg, mushrooms and sausage.

CEREAL

Selection of cereals with toast and preserves.

SPECIAL REQUESTS

Smoked salmon, bagels, croissants, pancakes or waffles – if you fancy something a little special or different just let our kitchen team know.

LUNCH

TRADITIONAL BEEF STEW AND DUMPLINGS

A rich and warming stew served with potatoes and seasonal vegetables.

MEDITERRANEAN VEGETABLE LASAGNE

Served with side salad and garlic bread.

ROAST CHICKEN, LEEK AND MUSHROOM PIE

In a creamy tarragon sauce and encased in light, crisp pastry. Served with buttered new potatoes and spring greens.

TEA

SELECTION OF FRESHLY MADE CAKES AND FRUIT

Served with hot drinks from the tea trolley.

SUPPER

HOMEMADE SOUP OF THE DAY

Flavoursome and freshly made, served with bread and butter.

SELECTION OF SANDWICHES

Served on white or brown bread with your choice of tuna, cheese, egg or ham filling. Served with a crisp side salad.

JACKET POTATO

Served with your choice of filling and a crisp side salad.

DESSERT

SUMMER FRUIT PUDDING

Tangy summer fruits in a traditional sponge pudding, served with cream, custard or ice cream.

SHERRY TRIFLE

An indulgent trifle layered with sherry-soaked fruit, sponge, custard, cream and topped with glacé cherries.

CHOCOLATE GATEAU

Layers of rich chocolate sponge and ganache. Served with lightly whipped cream.



All meals are served with your choice of hot or cold drink.

Menus change daily to incorporate fresh, seasonal produce.

Alternative menu options are available on request and all dietary needs will be met.