



Owners and Trainers menu

Thursday 25th July 2024

Main offer

Chicken

Spanish style char grilled chicken breast seasoned with smoked paprika and oregano, sat on a warm salad of fire roasted pepper, courgette and Tuscan bean cassoulet, then finished with chopped summer herbs, and a side of patatas bravas.

Breaded plant based escollop, seasoned with smoked paprika and oregano, sat on a warm salad of fire roasted pepper, courgette and Tuscan beans then finished with chopped summer herbs, and a side of patatas bravas.

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Premiere buffet boards.

Honey & mustard roasted gammon loin, selection of meat or vegetable terrines, vegetarian tartlets, & vegan falafels and pakoras, assorted chutneys, and breads

Daily salads

Garden leaf salad with cherry tomatoes, cucumber, and shallots.

Potato, red onion, and chive salad bound in vinaigrette.

Orzo salad with sun blushed tomato and basil pesto

Traditional coleslaw

Plated desert

Summer glazed lemon tart with a lime crème fraiche and chocolate pencil

