



2024

OWNERS & TRAINERS

SAMPLE MENU

Main

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

Escollop (V)

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

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

Dessert

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