Owners and Trainers menu

Thursday 5th November 2026

Home baked cookies on arrival

Main offer

Chicken Breast served with a chestnut mushroom and truffle sauce finished. with sauteed savoy, garden leeks and braised peas, roasted carrots, and garlic and rosemary roasted new potatoes.

Pan fried Gnocchi in a roasted tomato and puttenesca olive sauce, dressed in picked rocket leaves, basil pesto, shaved parmesan and baked garlic flatbread. (V)

Premiere buffet boards.

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

Daily salads

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

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

Cous cous salad with fire roasted vegetables and coriander.

Traditional coleslaw

Plated desert

Apple crumble tartlet with vanilla crème anglaise, blackberry compote and micro mint.