



Continental Breakfast

Natural Organic Yoghurt, Fresh Fruit, Fresh Local Berries (Spring/Summer), Freshly Made Fruit Compote (Autumn/Winter), a Selection of Cereals, Peter Cook Organic Breads and our Own Dewsall Banana Bread, Local Honey, Homemade Marmalade and Jam, Local Farm Apple Juice, Freshly Squeezed Orange Juice, Method Coffee, Trumplers Tea and Infusions

Light Lunch

Homemade Seasonal Soup and Organic Bread Rolls

Or a Selection of Freshly Made Sandwiches

Farewell Brunch

Continental Breakfast / Full English Breakfast;

Local Home-Cured Bacon, Pork and Herb Sausage, Black Pudding, Roasted Tomatoes, Portobello Mushrooms with a Local Free-Range Egg

(V) Vegetarian English Breakfast with Roasted Tomatoes, Portobello Mushrooms, Bubble and Squeak, Local Free-Range Egg



Arrival Night Dinner

Coq Au Vin

Pot-Roasted Lemon Chicken

Mediterranean Chicken With
Butter Beans and Olives

Chicken Tagine with Honey, Saffron,
Lemon, Mint Cous Cous

Slow Braised Shoulder of Lamb with
Onions and Balsamic

Slow Cooked Beef Chilli, Rice, Tomato Salsa,
Guacamole and Soured Cream

Lamb Moussaka

Lasagne Al Forno

Hereford Beef Stew with Baby Onions

Steak and Ale Pie

Smoked Haddock Fish Cakes
with Creamed Leeks

Fish Pie

Oven Roasted Salmon with Basil and Aioli

Vegetarian Options

(V) Vegetable Moussaka

(V) Aubergine Parmigiana

(V) Summer Ratatouille with Herb Crumble

(V) Winter Greens and Gruyere Tart

(V) Potato and Cauliflower Tikka Masala
with Rice

Puddings

Brown Sugar Meringues with Seasonal Fruit
and Cream

Seasonal Fruit Crumble

Tart Au Citron

Treacle Tart

Chocolate Salted Caramel Tart

Banoffee Pie