



Arrival Night Dinner

Classic Coq au Vin, Mash and Seasonal Greens (*DF, *GF)

Chicken with Black Olives, Tomatoes, Feta and Basil served with New Potatoes and Seasonal Greens or Salad (GF, *DF)

Lemon and Parmesan Chicken Piccata with Green Beans and Pasta or Rice (*GF)

Slow Braised Shoulder of Lamb with Onions and Balsamic with Potatoes and Seasonal Greens (*GF, DF)

Persian Lamb Tagine with Herb Cous Cous (DF)

Braised Beef in Ale with Mustard Cobbler Topping, Carrots and Seasonal Greens (*GF, *DF)

Classic Lasagne al Forno with Seasonal Green Salad (*GF)

Fish Pie with Spinach and Peas or Seasonal Green Salad (*GF)

Salmon Baked with Lemon and Garlic Butter, New Potatoes and Spinach (GF)

Seafood Lasagne with Seasonal Green Salad (*GF)

Aubergine, Freekeh and Cashew Nut Tagine with Cous Cous (V, VG, DF, NUTS)

Mushroom Cobbler with Seasonal Greens (V)

Vedgeriee with fresh Mango Chutney and Poppadum's (V, VG, DF, *GF)

Moussaka and Tzatziki with Seasonal Green Salad (V, Vg)

Fennel, New Potato and Green Olive Tagine with Cous Cous (V, VG, DF)

Aubergine Parmigiana with Seasonal Green Salad (V, GF)

Spanish Chickpeas with Spinach and Fried Bread (V, VG, *GF, DF)

Roasted Ratatouille with Feta, Salsa Verde and New Potatoes (V, *VG, GF, *DF)

Whole Tomato Curry with Lemon Rice and Poppadum's (V, *VG, *DF, *GF)

Puddings

Brown Sugar Meringues with Seasonal Fruit and Cream (V, GF)

Seasonal Fruit Crumble with Custard (V, *VG, *GF, *DF)

Apple Crumble with Toffee Sauce (V, *VG, *GF, *DF)

Lemon Posset (V, GF)

Treacle Tart (V)

Salted Chocolate Tart (V, *VG)

Chocolate Coconut Pot with vanilla ice cream (V, *VG, GF, *DF)

Summer Strawberries in Rosewater Syrup with Mint Leaf and Chocolate Chip Ice Cream (V, VG, GF, DF)

Pineapple Carpaccio with Golden Milk Ice Cream (V, VG, GF, DF)

Additional Guests to Two Course Arrival Night Dinner £27.50 per person



Breakfast

LIGHT BREAKFAST

Natural Yeo Valley Organic Yoghurt

Fresh Fruit Bowl

Fresh Local Berries (*Spring/Summer*)

Freshly Made Plum and Star Anise Compote
(*Autumn/Winter*)

Homemade Nut Sprinkles

Selection of Cereals

Hard Boiled Eggs

Organic Breads

Homemade Banana Bread

Homemade Marmalade and Jam

Marmite and Herefordshire Honey

Local Treberva Farm Apple Juice

Freshly Squeezed Orange Juice

Method Coffee

Trumpers Teas and Infusions

Additional Guests to Continental Breakfast £8.00 per person



Brunch

CONTINENTAL BREAKFAST

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| Natural Yeo Valley Organic Yoghurt | Homemade Marmalade and Jam |
| Fresh Fruit Bowl | Local Treberva Farm Apple Juice |
| Fresh Local Berries (<i>Spring/Summer</i>) | Hard Boiled Eggs |
| Freshly Made Plum and Star Anise Compote (<i>Autumn/Winter</i>) | Herefordshire Honey |
| Homemade Nut Sprinkles | Marmite |
| A Selection of Cereals | Freshly Squeezed Orange Juice |
| Organic Breads and Homemade Banana Bread | Method Coffee |
| | Trumpers Teas and Infusions |

Full English Breakfast

Local Bacon, Pork and Herb Sausage, Black Pudding, Roasted Tomatoes, Portobello Mushrooms, Local Free Range Egg

Vegetarian Breakfast

Vegetarian English Breakfast with Roasted Tomatoes, Portobello Mushrooms, Bubble and Squeak. (V & Vg) Local Free Range Egg or (Vg) Spinach.

Additional Guests to Continental & Cooked Breakfast £18.00 per person

Light Lunch 'On the Hoof'

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| Mug of Homemade Soup with Organic Roll (*V, *VG, *GF, *DF) | Ham OR Cheddar (V) Ploughman's - Organic Bread, Coleslaw, Pickles and Chutney (*V, *DF, *GF) |
| Selection of Freshly Made Sandwiches with local Two Farmers Potato Crisps (*V, *VG, *GF, *DF) | Pea and Feta Mini Frittatas (V, GF, *DF) |
| Warm Homemade Sausages Rolls OR Vegetarian Sausage Rolls with Chutney, Mustard and Ketchup (*V, *VG, *DF) | Seasonal Buddha Bowl (V, VG, GF, DF) |

Additional Guests to Light Lunch £8.50 per person