



Breakfast

Selection of French pastries mini croissants,
pains au chocolat & pains aux raisins

Chia shots

with dried blueberries, almond milk, honey & crunchy granola (vg)

Bagel with bacon, guacamole and siracha

Buffet Lunch

Served Hot

Welsh lamb casserole

Slowly braised lamb scented with rosemary and garlic

Tiger prawn brochettes

Marinated tiger prawn with chilli and ginger served with tomato dressing

Cauliflower shawarma,

hazelnut dukkah, tahini, pomegranate & yoghurt (v)

Served Cold

Greens & Feta Salad

Fine green beans, broad beans, English peas, tossed with baby spinach and topped with crumbled feta served with honey dressing

Tossed Jersey Royals with garden herbs and Burford egg (v)

Medley of Mediterranean Vegetables

Aubergine, courgettes, squash, red and yellow peppers dressed with balsamic dressing and fresh herbs

Served with a selection of Artisan Breads

Puddings

Tiramisu

Delicate ladyfinger biscuits flavoured with coffee and layered with mascarpone cream

Sicilian Orange Cake

Almond and polenta cake drizzled with Sicilian orange syrup

Afternoon Snacks

Savoury Muffins

Goat's cheese and baby spinach

Mustard and parmesan cheese straws

Delicate puff pastry twisted and flavoured with parmesan and wholegrain mustard

Vegan brownie

Decadent and gooey chocolate cake



Breakfast

Selection of French pastries mini croissants,
pains au chocolat & pains aux raisins

Coconut & Granola pot

Coconut yogurt topped with granola and fresh passion fruit coulis (vg)

Smoked salmon, cream cheese and rocket bagel

Buffet Lunch

Served Hot

Chargrilled Cornish chicken

Free range chicken served with fresh herb salsa

Roasted fillet of Scottish Salmon

Served with fresh samphire and creamy lemon sauce

BBQ Eggplant

Roasted aubergine topped with fresh goat's cheese and pomegranate seeds

Served Cold

Heirloom courgette salad

Green and yellow courgettes tossed with fresh basil and lemon dressing topped with aged Parmesan

Fine green bean salad

topped with toasted hazelnuts and shaved shallots and served with fresh herb dressing

North African Salad

Medley of roasted vegetables and cracked wheat salad, scented with coriander and parsley

Served with a selection of Artisan breads

Puddings

Vanilla Pannacotta

Vanilla scented pannacotta served with fresh raspberry coulis

Mini Opera cake

Joconde sponge cake doused in coffee syrup and layered with coffee cream and chocolate ganache

Afternoon Snacks

Cheese Mini Scones

Buttery and cheesy chive scones

Chewy Chocolate chip cookie

Sticky banana cake (vg)

Sponge flavoured with fresh banana and vanilla syrup



Breakfast

Selection of French pastries
mini croissants, pains au chocolat & pains aux raisins

Coconut Verrine
Coconut rice pudding with fresh mango & vanilla
Smoked ham and cheddar bagel

Buffet Lunch

Served hot

48 hour glazed featherblade of beef
served with aromatic jus

Pan fried Bream,
served with confit lemon and sea herb sauce

Spicy Squash
Roasted butternut squash served with spiced chickpeas and mint yogurt

Served Cold

Tre colore
Heirloom tomato salad, buffalo mozzarella with torn basil
drizzled with virgin olive oil

Taboule
Aromatic fruited cous cous with mint, lemon, parsley and spring onions

Avocado, beetroot, shaved fennel,
and pink grapefruit salad with toasted organic seeds

Served with a selection of Artisan breads

Puddings

Lemon Delice
Yuzu and lemon custard tartlet topped with crunchy meringue

Chocolate & Caramel
Chocolate ganache tartlet with caramel centre topped
with salted caramel chards

Afternoon Snacks

White mini roll filled with finely diced poached chicken breast, homemade
mayonnaise and spring onions

Lintzer cookies
Crumbly cookie filled with raspberry jam

Vegan brownie
Decadent and gooey chocolate cake



Breakfast