

TASTE OF EDEN

To Start

Beetroot Marinated Salmon, pickled golden and candied beetroot salad G.N.D

Ham Hock Terrine, crispbread, apple chutney N.D

Grilled Halloumi, rocket and watercress salad, roasted tomato, red onion, sweet chilli dressing N.G.V

Soup of the Day G.D.N.VG

Please help yourself to the buffet for either a Classic Caesar Salad or Duck and Orange Pate

To Follow

Roasted Salmon, Lyonnaise potato, orange and tarragon hollandaise G.N

Roasted Chicken Breast, potato puree, pine nuts, red wine sauce

Pork Fillet, sticky pea and prawn rice with honey glazed sauce N.D

Spiced Lamb Tagine, cous cous D

Tortilla, roasted red onion and peppers, guacamole, sour cream N.V

Sticky Fried Tofu, oriental sauce, basmati rice, crisp onions VG.D.N

Roasted Aubergine, ratatouille, herb crust VG.D.N

Tapas – lamb tagine, BBQ chicken wings, glazed pork fillet D

Vegan Tapas – tempura vegetables, chilli sauce, teriyaki sticky tofu, BBQ jack fruit, pitta bread N.D.VG

To Finish

Rhubarb Tart, shortbread crumb, vanilla sauce N

Lemon Posset, shortbread biscuit N

White Chocolate Cheesecake N

Chocolate and Coconut Tart VG.G.D

Fresh Fruit Salad V.VG.G.D.N

Cheeseboard, a selection of English cheese, biscuits and grapes

Tea and Coffee to be served after lunch in the Conservatory

V – vegetarian, VG – vegan, G – gluten free, D – dairy free, N – nut free

Please inform us of any allergies or intolerances.

We will endeavour to cater for your dietary requirements.

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