Express Lunch

- Cream of Parsnip Soup
  - Vegetable Crisps (v) (gf)
- Smoked Salmon* and Cream Cheese Bagel
  - Salad and Crisps
- Pear and Ricotta Tart
  - Blackberry Gel

Sandwiches

- Smoked Salmon* and Cream Cheese Bagel
  - Salad and Crisps
- Grilled Pork and Leek Sausage and Red Onion Marmalade in a Ciabatta Roll

Lighter Options

- Salad of Caramelised Apple, Sweetcorn and Cherry Tomatoes
  - Oak Leaf and Frisée Leaves (vegan) (gf)
- Vegetarian Shepherd's Pie
  - Creamed Potatoes and Buttered Savoy Cabbage (v)
- Vegetable Stew
  - Mushroom Broth and Spinach Dumpling (vegan) (gf)

Small Plates

- Indonesian Chicken Salad
  - Citrus Lime Mayonnaise (gf)
- Vegetable Garden Salad
  - Asparagus, Pickled Mushrooms and Black Garlic (vegan) (gf)
- Cream of Parsnip Soup
  - Vegetable Crisps (v) (gf)

Large Plates

- Chilli Beef, Mango and Spring Onion Thai Salad
  - Sugar Snap Peas and Coriander
- Roast Sirloin of Beef*
  - Yorkshire Pudding, Roast Potatoes, Panache of Vegetables and Gravy
- Cold Meat Platter
  - Cooked Ham, Roast Sirloin of Beef*, Roast Chicken, Pork Pie

Grill

- Seafood Brochette
  - Jasmine Rice and Béarnaise Sauce (gf)

To Share

- Chicken Fajitas
  - Corn Tortilla, Mexican Slaw, Guacamole, Sour Cream and Queso

Sides

- Fries | Buttered New Potatoes | Mixed Vegetables | Garlic Bread

Desserts

- Pear and Ricotta Tart
  - Blackberry Gel
- Steamed Apple Suet Pudding
  - Apple Sorbet (vegan) (ls)
- Cashew and Chocolate Cheesecake (gf) (ls)
- Fruit Salad (vegan) (gf) (ls)
  - Always Available
- Great British Pudding
  - Mixed Fruit Cobbler with Custard
- Ice Cream
  - Selection of Ice Cream and Sweet Sauce
- Coffee and Cake
  - Red Velvet Cupcake (ls)

Cheese Board

- A Selection of Regional British and Continental Cheese with Biscuits

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£XX.XX
**Express Lunch**

- **Cream of Chicken and Mushroom Soup**

- **Wiltshire Ham and Mustard Baguette with French Fries**

- **Tropical Mango Fool Passion Fruit Sauce (gf)**

**Sandwiches**

- **Wiltshire Ham and Mustard Baguette with French Fries**

- **Cheese and Mushroom Panini French Fries and Slaw**

**Lighter Options**

- **Whipped Goat’s Cheese with Marinated Tomato Olive Crumb and Basil (v) (gf)**

- **Goan Vegetable Curry Rice and Chapati (vegan)**

- **Potato Gnocchi Charred Broccoli, Roast Onion and Hazelnut Jus (vegan)**

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**Small Plates**

- **Ancho Chilli Shrimp with Calabacitas (gf)**

- **Spring Lettuce and Black Olives French Vinaigrette (vegan) (gf)**

- **Cream of Chicken and Mushroom Soup**

**Large Plates**

- **Smoked Chicken Breast Asparagus, Cherkin, Truffle and Tarragon Dressing**

- **Chilli Con Carne Steamed Rice (gf)**

- **Cold Meat Platter Cooked Ham, Beef Brisket, Turkey Breast, Gammon Pie**

- **Lamb’s Liver and Bacon Colcannon Potatoes and Rosemary Gravy**

- **Beer Battered Cod and Golden Scampi Pea Fritter, Thick Cut Chips and Pickled Onion**

**Grill**

- **To Share**

- **Fries | Mashed Potatoes | Broccoli with Toasted Almonds | Garlic Bread**

**Sides**

**Desserts**

- **Mojito Panna Cotta Pineapple Salsa (gf) (ls)**

- **Chickpea Meringue, Roasted Pear and Dark Chocolate Soya Ganache with Hazelnuts (vegan) (gf)**

- **Tropical Mango Fool Passion Fruit Sauce (gf)**

- **Fruit Salad (vegan) (gs) (ls)**

**To Drink…**

- **Insert Glass of White Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam£XX.XX**

- **Insert Glass of Rose Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam£XX.XX**

- **Insert Glass of Red Wine Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam£XX.XX**

- **Great British Pudding Dark Chocolate Chip and Banana Sponge Pudding Caramel Custard Sauce**

- **Ice Cream Selection of Ice Cream and Sweet Sauce**

- **Coffee and Cake Salted Caramel Roulade**

- **Cheese Board A Selection of Regional British and Continental Cheese with Biscuits**

---

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Express Lunch

Creamed Potato and Ham Soup (gf)

Prawn Marie Rose Baguette with French Fries

Green Tea and Chocolate Tart
Caramel Ice Cream

Sandwiches

Prawn Marie Rose Baguette with French Fries

Crispy Chicken Burger
Swiss Cheese, Sweet Chilli and Fries

Lighter Options

Salad of Watermelon, Feta and Basil
Toasted Seeds (v) (gf)

Cauliflower and Potato Curry
White Rice, Poons and Condiments (vegan)

Baby Globe Artichokes with Quinoa
Beetroot, Enoki Mushroom and Rocket (vegan) (gf)

Small Plates

Salmon Gravadlax* with Cream Cheese and Dill Mousse
Cucumber and Lemon Vinaigrette (gf)

Pumpkin Velouté with Coconut Milk
Toasted Seeds and Truffle Dressing (vegan) (gf)

Creamed Potato and Ham Soup (gf)

Large Plates

Beef Bresaola, Gorgonzola Dolce
Cheese and Parma Ham
Fresh Figs and Baby Rocket Leaf (gf)

Breaded Plaice
New Potatoes, Mushy Peas and Tartare Sauce

Cold Meat Platter
Roast Beef*, Cooked Ham, Roast Pork, Gala Pie

Desserts

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX.XX

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX.XX

Banana and Yoghurt Mousse (gf) (ls)
(not suitable for vegetarians)

Carrot Cake and Orange Segments
Cinnamon Cream Cheese (vegan) (gf)

Green Tea and Chocolate Tart
Caramel Ice Cream

Fruit Salad (vegan) (gf) (ls)
Always Available

Great British Pudding
Traditional Lardy Cake
Spiced Syrup and Custard

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Banoffee Cupcake

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

To Share

Ploughman’s Cheddar, Ham, Pork Pie, Stilton, Country Bread and Pickles

Grill

Turkish Style Shish Kebab
Saffron Rice, Mint Raita and Pitta Bread

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Express Lunch
Creamy Cheese, Onion and Sage Soup (v)
～
Mature Cheddar and Piccalilli Baguette with French Fries
～
Baked New York Cheesecake with Blueberries

Small Plates
Asian Chicken Salad
Spiced Peanuts

Caramelised Apple, Sweetcorn, Cherry Tomatoes, Oak Leaf and Frisee (vegan)

Creamy Cheese, Onion and Sage Soup (v)

Large Plates
Turkey, Bacon and Pomegranate Salad
Cranberry Dressing and Sage Croutons

Thai Green Chicken Curry
Steamed Rice and Chili Sambal

Cold Meat Platter
Cooked Ham, Roast Chicken, Corned Beef
Puff Pastry Poultry Pie

Grill
Grilled Trout
Almond and Capet Butter, Wilted Spinach

To Share
Roast Sirloin of Beef*
Yorkshire Pudding

Lighter Options
Salad of Roasted Beetroot and Rosary Goat’s Cheese Mousse
Balsamic Jelly (v) (gf)

Indian Spiced Lentils and Squash
Quinoa and Raita (vegan) (gf)

Wild Mushroom Risotto
Winter Truffle (vegan) (gf)

Sandwiches
Mature Cheddar and Piccalilli Baguette with French Fries

Pulled Pork Brioche Bun
Swiss Cheese, Apple Slaw, BBQ Sauce and Fries

To Drink...
Insert Glass of White Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of White Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Rosé Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

To Drink...
Insert Glass of Red Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
Ficabo. Olorepu doris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Desserts
Dark Chocolate and Raspberry Crèmeux
Berry Compote (gf) (ls)

Coconut and Lemongrass Panna Cotta
Ginger Crumb (vegan) (ls)

Baked New York Cheesecake with Blueberries

Fruit Salad (vegan) (gf) (ls)
Always Available

Baked Semolina Pudding
Golden Syrup

Great British Pudding
Baked Semolina Pudding
Golden Syrup

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Maple and Walnut Tart

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

French Onion Soup
Cheese Crouton (v)

~

Tuna Mayonnaise and
Sweetcorn Baguette
with Fries

~

Blackcurrant Panna Cotta
Liquorice Crumble and Lemon Curd

Sandwiches

Tuna Mayonnaise and
Sweetcorn Baguette
with Fries

Asian BBQ Chicken Breast Burger
Cucumber, Coriander, Peppers and Chunky Chips

Lighter Options

Hot Smoked Salmon Tart
with Wholemeal Pastry

Wild Mushroom Conchiglie Pasta
Olive Oil (v)

Market Vegetables
Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)

Small Plates

Parma Ham and Galia Melon
with Parmesan (gf)

Asparagus, Baby Gem Lettuce, Radish
and Watermelon (vegan) (gf)

French Onion Soup
Cheese Crouton (v)

Large Plates

Cold Poached Salmon Salad
Hard Boiled Egg, Beetroot and Potato Salad

Chicken and Red Wine
Puff Pastry Pie
Pomme Purée and Green Beans

Cold Meat Platter
Cooked Ham, Roast Beef*, Salami Sausage,
Lamb and Mint Pie

Mixed Grill
Minute Steak*, Lamb’s Liver, Pork and Leek Sausage,
Back Bacon, Chestnut Mushrooms and Plum Tomato

Jerk Pulled Pork
Banana Salsa, Corn Tortillas,
Guacamole and Pico de Gallo

Grill

Sides
Fries | Parsley New Potatoes | Green Beans | Garlic Bread

Great British Pudding
Apple and Raisin Crumble
Custard Sauce

Desserts

Carrot and Quinoa Cake
Orange Cream (ls)

Blackcurrant Panna Cotta
Liquorice Crumble and Lemon Curd
(not suitable for vegetarians)

Cherry Cheesecake
Amarena Cherries (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)
Always Available

Ice Cream
Selection of Ice Cream
and Sweet Sauce

Coffee and Cake
Apple Slice

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

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Express Lunch
Black Bean Soup
Red Onion Salsa (v)

Egg Mayonnaise and Spring Onion Baguette with Fries (v)

Orange Curd Meringue Tart Clotted Cream

Sandwiches
Egg Mayonnaise and Spring Onion Baguette with Fries (v)

Homemade Bacon Cheeseburger Tomato Salsa, Dill Pickle Relish, Spiced Baked Beans and Fries

Lighter Options
Spiced Avocado and Poached Egg* on Sourdough Toast (v)

Sweet Potato, Lentil and Black Sesame Cake Smoked Tofu and Mango Relish (v)

Pearl Barley with Cheese and Portobello Mushroom Gratin Green Leaf Salad (vegan)

Small Plates
Crab and Avocado Salad Hovis Mini Loaf

Andalusian Gazpacho (vegan) (gf)

Black Bean Soup
Red Onion Salsa (v)

Large Plates
Roast Turkey Breast and Chorizo Salad Cranberry Relish, Sage and Onion Bread

Braised Oxtail and Onion Pudding in Red Wine Creamed Potatoes, Leeks and Carrots

Cold Meat Platter
Cooked Ham, Ox Tongue, Roast Turkey Breast, Gala Pie

Shrimp with Spiced Macadamia Sauce Steamed Rice and Wilted Spinach (gf)

Tandoori Lamb Chops Coriander Rice, Curried Creamed Leeks and Cauliflower with a Mint Yoghurt Dip (gf)

To Share

Grill

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Desserts
Orange Curd Meringue Tart Clotted Cream

Chocolate Marquise Peanut Butter and Banana (vegan) (gf)

Fruit Salad (vegan) (gf) (ls)

Ice Cream
Selection of Ice Cream and Sweet Sauce

Great British Pudding
Plum Duff Pudding with Custard

Coffee and Cake Black Forest Roulade

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

- Braised Beef, Ale and Mushroom Soup (gf)
- Roast Beef* Baguette
  Horseradish and Red Onion with Fries
- Tiramisu

Sandwiches

- Roast Beef* Baguette
  Horseradish and Red Onion with Fries

- Southern Fried Chicken in a Bun
  Spiced Chips and Barbecue Dip

Lighter Options

- Warm Sun-dried Tomato and Brie Tartlet
  Hazelnut Pastry (v)

- Vegetable Samosa
  Cucumber and Beetroot Raita (v)

- Chickpea and Roasted Vegetable Masala
  Steamed Rice and Puri (vegan)

Small Plates

- Braised Beef, Ale and Mushroom Soup (gf)

- Rope Grown Mussels
  Fried Bread

- Tabbouleh Salad
  Cucumber, Cherry Tomato and Rocket (vegan)

- Dressed Crab Salad
  Beetroot, Hard Boiled Egg, Thousand Island Dressing and Wholemeal Bread

- Cottage Pie
  Seasonal Vegetables (gf)

- Cold Meat Platter
  Cooked Ham, Beef Pastrami, Chorizo Sausage and Farmer’s Pie

- Pork Tenderloin
  Mixed Greens, Thyme Baked Onions, Butternut Squash Purée and Pan Jus (gf)

- Grill

- Fritto Misto
  Prawns, Whitebait, Squid, Scampi and Garlic Aioli

- Sides
  Fries | Creamed Potatoes | Swede Purée | Garlic Bread

Large Plates

- Dressed Crab Salad
  Beetroot, Hard Boiled Egg, Thousand Island Dressing and Wholemeal Bread

- Cottage Pie
  Seasonal Vegetables (gf)

- Cold Meat Platter
  Cooked Ham, Beef Pastrami, Chorizo Sausage and Farmer’s Pie

- Pork Tenderloin
  Mixed Greens, Thyme Baked Onions, Butternut Squash Purée and Pan Jus (gf)

- Grill

- Fritto Misto
  Prawns, Whitebait, Squid, Scampi and Garlic Aioli

- Sides
  Fries | Creamed Potatoes | Swede Purée | Garlic Bread

To Drink...

- Insert Glass of White Wine
  Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

- Insert Glass of White Wine
  Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

- Insert Glass of Rosé Wine
  Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

- Insert Glass of Red Wine
  Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Desserts

- Cardamom and Vanilla Panna Cotta
  Pear Compote (gf) (ls) Tiramisu

- Plum and Brown Sugar Crumble
  Yoghurt (vegan)

- Fruit Salad (vegan) (gf) (ls) Always Available

- Great British Pudding
  Sussex Pond Pudding with Custard

- Ice Cream
  Selection of Ice Cream and Sweet Sauce

- Coffee and Cake
  Strawberry Cake

- Cheese Board
  A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

Green Split Pea Soup
Malt Vinegar (v)

Roast Chicken Baguette
Lemon and Herb Mayonnaise with Fries

Chocolate Torte
Key Lime Mousse (gf)

Sandwiches

Roast Chicken Baguette
Lemon and Herb Mayonnaise with Fries

Crisp Sesame Fish Burger
French Fries and Lime Mayonnaise

Lighter Options

Beef Bresaola
Artichoke Hearts, Rocket and Aged Parmesan (gf)

Fusilli Pasta Arrabbiata (v)

Spiced Quorn Fajita Wrap
Avocado, Alfalfa Sprouts and Salsa (vegan)

Small Plates

Deep-fried Brie in a Mushroom Breadcrumb
Cranberry Sauce and Salad (v)

Fennel and Apple Salad (vegan) (gf)

Large Plates

Apple, Chicory, Pecan Nut, Ham and Gorgonzola Salad

Ale Braised Mutton
Boulangère Potatoes and Peas (gf)

Cold Meat Platter
Cooked Ham, Roast Chicken, Roast Beef*, Pork Pie

To Share

Ploughman’s
Cheddar, Ham, Pork Pie, Stilton, Country Bread and Pickles

Grill

Chicken Breast
Garlic and Lemon Dressing with Noodle Salad

Sides
Fries | Boulangère Potatoes | Minted Peas | Garlic Bread

Desserts

Pancakes
Banana and Maple Syrup (ls)

Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Great British Pudding
Apple Pie with Custard

Ice Cream
Selection of Ice Cream and Sweet Sauce

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
Exx.xx

P&O CRUISES

Always Available

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

Five Bean and Lentil Soup (v) (gf)

~

Brie, Cranberry and Rocket Baguette with Chunky Chips (v)

~

Hazelnut Mont Blanc

Sandwiches

Brie, Cranberry and Rocket Baguette with Chunky Chips (v)

Chicken Katsu Burger
Katsu Mayonnaise and Asian Slaw

Lighter Options

Tofu and Tomato Salad
(vegan) (gf)

Spinach, Feta and Mushroom Strudel
Basmati Rice and Thai Red Curry Sauce (v)

Vegetable and Bean Chilli Taco Shells
Steamed Rice, Guacamole and Salsa (vegan) (gf)

Small Plates

Country Pâté
Beetroot and Red Onion Relish

Radicchio, Orange and Fennel Salad
(vegan) (gf)

Five Bean and Lentil Soup (v) (gf)

Large Plates

Seafood Salad
with Sauce Nero

Irish Stew
Pickled Red Cabbage, Broccoli and Soda Bread

Cold Meat Platter
Cooked Ham, Beef Brisket, Turkey Breast, Game Pie

Barnsley Lamb Chop with Rosemary and Garlic Rub
Anchovy Smoked Baked Potato Skins, Honey Glazed Carrots and Oxford Sauce (gf)

Grill

Irish Stew
Pickled Red Cabbage, Broccoli and Soda Bread

To Share

Pu Pu Platter
Salt and Pepper Squid, Barbecue Ribs, Chicken Satay, Prawn Twisters, Spring Rolls, Sweet Chilli and Mango Dip

Sides
Chunky Chips | Creamed Potatoes | Buttered Carrots | Garlic Bread

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of White Rose Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Desserts

Rosemary Roasted Pineapple
Mango and Pink Peppercorn Sorbet and Banana Jam (vegan) (gf) (ls)

Spiced Poached Fruits
Cinnamon Cream (gf) (ls)

Fruit Salad (vegan) (gf) (ls)
Always Available

Great British Pudding
Jam Roly Poly with Custard

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Fruit Cake

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

Hot and Sour Soup (v) (gf)
~
Ham and Cheese Panini
    Chunky Chips and Slaw
~
Dark Chocolate and Olive Oil Marquise
    Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

Sandwiches

Ham and Cheese Panini
    Chunky Chips and Slaw

Roast Chicken Club Baguette
    Chunky Chips and Slaw

Lighter Options

Roasted Butternut Squash,
    Apple and Pecan Salad (vegan) (gf)

Portobello Mushroom, Mozzarella and Provencal Vegetables
    Tomato Sauce (v) (gf)

Spiced Lentil and Bean Chilli
    Steamed Jasmine Rice and Guacamole (vegan) (gf)

Small Plates

<table>
<thead>
<tr>
<th>Serrano Ham with Chorizo</th>
<th>Salad of Celery, Artichoke and Hearts of Palm</th>
</tr>
</thead>
<tbody>
<tr>
<td>Marinated Grilled Vegetables</td>
<td>Fine Herb Vinaigrette (vegan) (gf)</td>
</tr>
</tbody>
</table>

| Hot and Sour Soup (v) (gf) |

Large Plates

<table>
<thead>
<tr>
<th>Cottage Cheese Salad</th>
<th>Chicken and Leek Puff Pastry Pie</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Tropical Fruits (v)</td>
<td>Creamed Potatoes and Peas</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cold Meat Platter</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cooked Ham, Roast Pork Leg, Roast Beef*, Gala Pie</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Grill</th>
</tr>
</thead>
<tbody>
<tr>
<td>Minute Steak*</td>
</tr>
<tr>
<td>Chunky Chips, Field Mushroom and Cherry Tomatoes (gf)</td>
</tr>
</tbody>
</table>

To Share

<table>
<thead>
<tr>
<th>Beer Battered Cod and Golden Scampi</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pea Fritter, Thick Cut Chips and Pickled Onion</td>
</tr>
</tbody>
</table>

Sides

| Chunky Chips | Parsley Butter New Potatoes | Creamed Spinach | Garlic Bread |

Desserts

To Drink...

Insert Glass of White Wine
    Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Rosé Wine
    Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
    Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
    Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

Insert Glass of Red Wine
    Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam £XX.XX

<table>
<thead>
<tr>
<th>Dark Chocolate and Olive Oil Marquise</th>
</tr>
</thead>
<tbody>
<tr>
<td>Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Blueberry and Yoghurt Cheesecake (ls)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit Salad (vegan) (gf) (ls)</td>
</tr>
</tbody>
</table>

Always Available

<table>
<thead>
<tr>
<th>Great British Pudding</th>
</tr>
</thead>
<tbody>
<tr>
<td>Brioche Bread and Butter Pudding</td>
</tr>
<tr>
<td>Orange Liqueur</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Ice Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of Ice Cream and Sweet Sauce</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Coffee and Cake</th>
</tr>
</thead>
<tbody>
<tr>
<td>Carrot Cake Cupcake</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cheese Board</th>
</tr>
</thead>
<tbody>
<tr>
<td>A Selection of Regional British and Continental Cheese with Biscuits</td>
</tr>
</tbody>
</table>

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Express Lunch

- Mulligatawny Soup (v)
- Three Cheese, Red Onion and Mayonnaise Baguette (v)
- Chocolate Créme Brûlée (gf)

Sandwiches

- Three Cheese, Red Onion and Mayonnaise Baguette (v)
- Chicken Parmigiana Burger with Curly Fries

Lighter Options

- Smoked Mackerel Mustard and Dill Dressing
- Penne Pasta Napolitana (v)
- Spiced Coconut and Aubergine Bake Tomato and Caper Dressing (vegan) (gf)

Small Plates

- Tempura of Calamari Spicy Romesco Dip and Lemon
- Salad of Carrot, Orange and Mixed Leaves (vegan) (gf)
- Mulligatawny Soup (v)

Large Plates

- Prawn Salad Monte Cristo Egg, Palm Hearts, Tomato and Croutons
- Toad in the Hole Aberdeen Angus Beef and Black Pepper Sausage, Mashed Potatoes, Peas and Onion Gravy
- Cold Meat Platter Cooked Ham, Roast Chicken, Corned Beef, Puff Pastry Poultry Pie
- Salmon Fillet Buttered New Potatoes, Broccoli and Hollandaise Sauce (gf)
- Cured Continental Meat Platter Mozzarella, Olives, Sun-blushed Tomatoes and Grissini

Sides

- Curly Fries | Cajun Potatoes Wedges | Minted Peas | Garlic Bread

To Drink...

- Insert Glass of White Wine
- Insert Glass of Rosé Wine
- Insert Glass of Red Wine

Desserts

- Chocolate Créme Brûlée Pistachio Cream (gf)
- Gooseberry and Elderflower Fool (ls)
- Summer Pudding Raspberry Gel and Yoghurt (vegan) (ls)
- Fruit Salad (vegan) (gf) (ls)
- To Share
- Great British Pudding Treacle Sponge Pudding with Custard

Coffee and Cake

- Coconut Macaroon

Cheese Board

- A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

**White Onion and Thyme Soup** (v) (gf)

~

**Honey Roast Ham and Egg Salad Baguette** with Chunky Chips

~

**Chocolate Brownie**
Coffee Cream and a Pumpkin Seed Tuile

Sandwiches

**Honey Roast Ham and Egg Salad Baguette** with Chunky Chips

**Bourbon Glazed Cheese Burger** with Chunky Chips

Lighter Options

**Celeriac, Butternut Squash and Carrot Terrine**
Basil Crème Fraîche and Black Olive Tapenade Croustade (v)

**Chestnut, Spinach and Blue Cheese En Croûte**
Apple, Courgette and a Grain Mustard Cream (v)

**Asian Stir-fry**
Tofu, Brown Rice and Tamar (vegan) (gf)

Small Plates

- **Avocado and Roasted Vine Cherry Tomatoes** on Bruschetta (v)
- **Salad of Palm Hearts, Carrot Julienne, Spring Onions, Tomatoes and Garden Greens** (vegan) (gf)
- **White Onion and Thyme Soup** (v) (gf)

Large Plates

- **Tuna Niçoise**
New Potatoes, Plum Tomatoes and French Dressing (gf)

- **Scampi and Chips**
  Tartare Sauce, Bread and Butter

- **Cold Meat Platter**
Cooked Ham, Roast Beef*, Salami Sausage, Lamb and Mint Pie

- **Lamb’s Liver**
Red Wine Shallots, Creamed Potatoes and Balsamic Gravy

- **Grill**

- **Roast Chicken**
Game Chips, Roasted Vegetables and Bread Sauce

- **To Share**

- **Sides**
Chunky Chips | Spiced Couscous | Ratatouille | Garlic Bread

Desserts

- **Chocolate Brownie**
Coffee Cream and a Pumpkin Seed Tuile

- **Sticky Toffee Cake**
Date Purée and Apple Compote (vegan)

- **Fruit Salad** (vegan) (gf) (ls)
  *not suitable for vegetarians*

- **To Drink...**

- **Insert Glass of White Wine**
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX

- **Insert Glass of White Wine**
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX

- **Insert Glass of Rosé Wine**
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX

- **Insert Glass of Red Wine**
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXXX

Always Available

- **Great British Pudding**
Apple Brown Betty with Custard

- **Ice Cream**
Selection of Ice Cream and Sweet Sauce

- **Coffee and Cake**
Pain au Chocolat

- **Cheese Board**
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

French Onion Soup
Cheese Crouton (v)

~

Chicken Caesar Wrap
Chunky Chips and Slaw

~

Courgette Cake
Cinnamon Mascarpone (gf) (ls)

Sandwiches

Chicken Caesar Wrap
Chunky Chips and Slaw

Crisp Sesame Fish Burger
Chunky Chips and Lime Mayonnaise

Lighter Options

Roast Beetroot, Feta Cheese and Orange Salad
Mixed Leaves (v) (gf)

Mushroom and Tarragon Strudel
Vegetables, Grain Mustard and Sherry Vinegar Cream (v)

Miso Grilled Aubergine
Sticky Rice and Pickled Cucumber Kimchi (vegan)

Small Plates

York Ham Terrine
Homemade Piccalilli and Grain Mustard Vinaigrette

Sweet Potato, Roasted Peppers and Endive Salad
Lemon Dressing (vegan) (gf)

French Onion Soup
Cheese Crouton (v)

Large Plates

Egg Mimosa and Pulled Ham Salad
Thousand Island Dressing

Lamb Dhansak
Green Peppers, Rice and Naan Bread

Cold Meat Platter
Cooked Ham, Ox Tongue, Roast Turkey Breast, Gala Pie

Grill

Chicken Breast
Potato Wedges, Vegetables and Herb Butter (gf)

Pork Souvlaki
Mediterranean Salad, Spiced Onions, Minted Yoghurt and Floured Wraps

To Share

Pork Souvlaki
Mediterranean Salad, Spiced Onions, Minted Yoghurt and Floured Wraps

Sides

Chunky Chips | Garlic and Thyme Roast Potatoes | Roasted Vegetables | Garlic Bread

To Drink...

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of Rosé Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Insert Glass of Red Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam EXX.XX

Desserts

Courgette Cake
Cinnamon Mascarpone (gf) (ls)

White Chocolate Parfait
Praline and Sesame Tuile

Lemon, Poppy Seed and Cashew Nut Cheesecake
Blackcurrant Compote (vegan) (ls)

Fruit Salad (vegan) (gf) (ls)

Always Available

Great British Pudding
Gooseberry Crumble
Vanilla Ice Cream

Ice Cream
Selection of Ice Cream and Sweet Sauce

Coffee and Cake
Triple Chocolate Cookie

Cheese Board
A Selection of Regional British and Continental Cheese with Biscuits

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Express Lunch

Mushroom Soup
Candied Garlic (v) (gf)

~

Egg Mayonnaise and
Spring Onion Baguette
with Chunky Chips (v)

~

Walnut Frangipane
Apple Compote, White Chocolate
and Apple Ganache

Sandwiches

Egg Mayonnaise and
Spring Onion Baguette
with Chunky Chips (v)

Grilled Pork and Leek Sausage
with Red Onion Marmalade
in a Ciabatta Roll

Lighter Options

Salad of Baby Leaves, Toasted Quinoa,
Walnuts, Lime, Mango and Gremolata
(vegan) (gf)

Butternut Squash and Halloumi Spiral Pie
Roasted Vegetables and Tomato Sauce (v)

Mushroom, Chestnut and Cranberry Tart
Mediterranean Vegetables (vegan)

Small Plates

Antipasti Misto
Parma Ham, Marinated Bell Peppers
and Balsamic Dressing

Spinach and Chickpea Fritters
Spiced Tomato Sauce (vegan) (gf)

Mushroom Soup
Candied Garlic (v) (gf)

Large Plates

Roast Turkey Breast
and Chorizo Salad
Cranberry Relish and Sage
and Onion Bread

Breaded Plaice
New Potatoes, Mushy Peas
and Tartare Sauce

Grill

Cajun Spiced Flank Steak*
Baby Leaf Salad (gf)

Cold Meat Platter
Cooked Ham, Beef Pastrami, Chorizo Sausage, Farmer’s Pie

To Share

Jerk Pulled Pork
Banana Salsa, Corn Tortillas, Guacamole
and Pico de Gallo (gf)

Sides

Chunky Chips | New Potatoes | Braised Leeks | Garlic Bread

Desserts

Walnut Frangipane
Apple Compote, White Chocolate
and Apple Ganache

Rhubarb Crumble
Strawberry Sorbet (vegan)

Plum and Vanilla Fool
with Granola (ls)

Great British Pudding
Warm Treacle Tart
with Custard

Ice Cream
Selection of Ice Cream
and Sweet Sauce

Coffee and Cake
Millionaire Shortbread

Cheese Board
A Selection of Regional British and Continental Cheese
with Biscuits

To Drink…

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
£XX.XX

Insert Glass of White Wine
Ficabo. Olorepu dioris volorestia pro odi nonem naturit mi, qui quam
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