Month 2019 | Your Executive Chef is XXXXXXXX

Starters

Salad of Palm Hearts
Spring Onions, Cucumber, Tomatoes and Garden Greens with Dill Dressing (vegan) (gf)

Wild Mushroom Panna Cotta
Mushrooms à la Greque and a Cheese Tuile

Grilled Blue Corn Tortilla
Monterey Jack Cheese, Guacamole, Sour Cream and Pico de Gallo (gf)

Soup of the Day

Minestrone Soup
Pesto Oil

Main Courses

Fusilli Pasta Arrabbiata

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

Spiced Cauliflower and Lentil Pie
Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce

Roasted Cauliflower
Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

Desserts

Passion Fruit Pavlova
Berries and Whipped Cream (gf)

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

Steamed Sticky Toffee Pudding
Vanilla Cream Sauce (ls)

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

Recommended Wine

White Wine Here – £18.00
Crisp and refreshing white with a lemony zing, all the way from Sicily

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Dark and inky earth flavours, bursting full of cherries and summer fruits

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P&O CRUISES

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**Starters**

- Vegetable Parkoras and Bhajis
- Coronation Dip
- Confit Plum Tomato and Goat’s Cheese Mousse
  - Crushed Black Olives and Basil (gf)
- Roasted Jerusalem Artichoke with Truffle
  - Radicchio, Orange and Preserved Lemon (vegan) (gf)

**Soup of the Day**

- Cream of Mushroom
  - with Garlic (gf)

**Main Courses**

- Courgette, Potato and Onion Frittata
  - Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)
- Warm Asparagus Mousse
  - Kale, Mint Buttered Potato Croûtes and White Wine Sauce
- Spinach, Feta Cheese and Mushroom Strudel
  - Thai Red Curry Sauce
- Sweet Beetroot and Candied Walnut Risotto
  - Celery, Fennel, Green Apple Salad and Balsamic Pickled Onions (vegan) (gf)

**Desserts**

- Roasted Fruits with Orange Miso Sauce
- Rum and Raisin Ice Cream (gf)
- Tofu, Banana and Pecan Pancakes
  - Maple Syrup (vegan)
- Layered Molten Chocolate Cake
  - Vanilla Ice cream

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[low] – Denotes low sugar

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Deep-fried Arancini
Piperade of Roasted Peppers, Tomato and Basil Purée
Crisp Truffled Ricotta with Beetroot
Pea and Mint Dressing
Tomato and Mozzarella Salad (gf)

Soup of the Day
Sweet Potato
Edamame Beans, Onion Ash and Nori (vegan)

Main Courses

Penne Pasta Napolitana

Chickpea and Roasted Vegetable Masala
Steamed Rice, Condiment, Pooris and Chutney
Twice Baked Onion and Garlic Soufflé*
Cheese Sauce and Bruschetta
Poached Kohlrabi, Baby Gem, Samphire
Vegetable Jus (vegan) (gf)

Desserts

Chai Spiced Honey Cake with Glazed Pears
Rosewater and Honey Gel (gf)
Chocolate Brownie with Raspberries
Raspberry Sorbet and Violet Crystals (vegan) (gf)
Lemon Posset
Rhubarb Compote and Viennese Biscuit (ls)

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Soup of the Day
Cream of Tomato
Basil Oil and Golden Croutons

Main Courses

Traditional Spanish Omelette* (gf)
Wild Mushroom Risotto Cake
Rocket, Sicilian Lemon and Tomato Dressing (vegan)
Grilled Aubergine and Mozzarella Stack
Polenta Cake and Passata Sauce (gf)
Fusilli Pasta Pesto

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Desserts

Bread and Butter Pudding with Custard (ls)
Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)

Praline Mousse
Coffee Jelly, Hazelnuts and Dark Chocolate Powder (gf)
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**Starters**

- Deep-fried Brie in a Mushroom Breadcrumb
  - Cranberry Sauce

- Maple Parsnip, Carrot and Lentil Pâté
  - Ruby Slaw, Spelt Toast and Lightly Smoked Tofu Mayonnaise (vegan)

- Green Asparagus with Devilled Egg Mayonnaise
  - Garlic Toast

**Soup of the Day**

- Purée of Broccoli
- Toasted Flaked Almonds (gf)

**Main Courses**

- Sweetcorn Risotto
  - Lemongrass and Yuzu (vegan) (gf)

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

- Blue Cheese Arancini
  - Fennel and Cucumber Salad, Hazelnut Purée

- Twice Baked Spinach, Cheese and Nutmeg Soufflé*
  - Roasted Beetroot and Rosemary Bruschetta

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**Desserts**

- Baked Treacle Tart
  - Sauce Anglaise (gf)

- Chickpea Meringue
  - Strawberry Compote, Jelly and Strawberry Pearls (vegan) (gf)

- Kumquat and Almond Cake
  - Blackcurrant Sorbet and Honey Sauce (ls)

**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits

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**Starters**
- Mediterranean Vegetable Quiche
- Rocket Salad and Chimichurri
- Mushroom Panna Cotta with a Hazelnut and Pumpkin Seed Crumb
- Radish and Garden Leaves
- Pumpkin and Silky Tofu
- Lemon Gremolata (vegan) (gf)

**Soup of the Day**
- Cream of Cauliflower
- Pesto Croutons

**Main Courses**
- Roasted Winter Vegetables with Edamame Beans
  - Apple and Balsamic (vegan) (gf)
- Black Truffle Scented Three Egg Omelette*
  - Jardine of Vegetables, Salsa Verde and Brioche Toast
- Pearl Barley with Cheese and Portobello Mushroom Gratin
  - Green Leaf Salad (vegan)
- Tomato and Mozzarella Gnocchi
  - Pesto Cream and a Toasted Pine Nut Crumb

**Desserts**
- Warm Chocolate Praline Fondant
- Salted Caramel Ice Cream
- Glazed Almond Rice Pudding
  - Amarena Cherries and Almond Praline (vegan) (gf)
- Baked New York Cheesecake
  - Raspberry Coulis (gf) (ls)

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Starters
- Deep-Fried Fresh Basil Risotto Cake
- Salad of Pink Grapefruit and Avocado (vegan) (gf)
- Savoury Sun-dried Tomato Cheesecake
  Pesto Dressing and Mixed Leaves

Soup of the Day
- Vegetable Soup au Pisto

Main Courses
- Sweet Potato and Carrot Fritters
  Lime Yoghurt and Green Salad
- Spiced Lentil and Bean Chilli
  Jasmine Rice and Guacamole (vegan) (gf)
- Wild Mushroom, Madeira and Truffle Tartlet
  Straw Vegetables and Fried Rice
- Pasta with Spinach and Cherry Tomato Confit (gf)

Desserts
- Matcha Green Tea and White Chocolate Brownie
  Banana Jam and Black Sesame Tuile (gf) (ls)
- Baked Passion Fruit Tart
  Raspberry Italian Meringue, Lychee Pearls and Rose Petals (gf)
- Summer Pudding
  Raspberry Gel and Yoghurt (vegan) (ls)

Cheeseboard
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Starters

Falafel Chickpea Cakes
Pitta Pockets and Tzatziki Dip

Mushroom Pâté with Grissini Sticks
Pickled Walnuts and Port Dressing

Timbale of Stilton Cheese Mousse
Highland Oatcakes

Soup of the Day

Butternut Squash
Pickled Walnuts, Croutons and Ponzu Dressing (vegan)

Main Courses

Tagliatelle Pasta
Olives and Capers

Tempura of Cauliflower, Broccoli Florets and Baby Corn
Tomato and Quinoa, Summer Herb Dip (vegan)

Chickpea Cake with a Soft Poached Egg*
Moutabel and Hollandaise Sauce (gf)

Tandoori Tofu Tikka Masala
Jasmine Rice, Coriander and Roasted Nuts (gf)

Desserts

Baked Bramley Apple Crumble
Sauce Anglaise (ls)

Classic Tiramisu (ls)

Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

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**Starters**

- Grilled Goat’s Cheese and Stir-fried Vegetable Bruschetta
- Dressed Asparagus with Egg Mayonnaise
  - Cucumber and Tomato Salsa, Garlic Toast and Black Truffle Dressing
- Sun-dried Tomato, Garlic and Olive Croquette
  - Ratatouille (vegan)

**Soup of the Day**

- Borscht (gf)

**Main Courses**

- Butter Bean and Vegetable Cassoulet
- Pumpkin Mash and Dill Pickle Relish
- Stir-fried Quorn with Oriental Vegetables
  - Rice Noodles and Sesame (vegan) (gf)
- Chestnut, Spinach and Blue Cheese en Croûte
  - Apple, Courgette and a Grain Mustard Cream
- Oak Marinated Silken Tofu in Chinese Black Bean Sauce
  - Tenderstem Broccoli Stir-Fry, Spiced Cashew Nuts and Crispy Rice Noodles (vegan)

**Desserts**

- Marmalade Frangipane Tart
  - Vanilla Sauce (gf)
- Cinnamon Roasted Apple
  - Cream Cheese and Sultanas (vegan)
- Cranachan
  - Raspberries and Shortbread Petticoat Tails (ls)

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Starters

- Tempura of Vegetables
  Tamari Dip (vegan) (gf)

- Middle Eastern Meze Platter
  Falafel, Hummus, Baba Ganoush, Dolmades and Fattoush Salad

- Rocket Pesto, Toasted Pine nut and Cheese Risotto (gf)

Soup of the Day

- Baked Pumpkin
  Toasted Pumpkin Seeds (vegan) (gf)

Main Courses

- Edamame Bean and Pea Risotto
  Black Garlic and Pickled Ginger (gf)

- Mushroom, Chestnut and Cranberry Filo Tart
  Roasted Mediterranean Vegetables (vegan)

- Courgette Dumplings with Curried Tomato Sauce
  Tenderstem Broccoli

- Blue Cheese and Walnut Papardelle Pasta
  Grilled Vegetables and Garlic Bread

Desserts

- Baked Apple, Almond and Oatmeal Crumble
  Vanilla Quark and Candy Floss (ls)

- Chocolate Brownie Cake
  Glazed Banana and Hazelnuts (vegan) (gf)

- Classic Sherry Trifle

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- Celeriac, Apple, Roasted Beetroot and Pecan Nut Salad (vegan) (gf)
- Tomato Panna Cotta
- Red Onion and Cucumber (gf)
- Thai Vegetable Spring Rolls
- Rice Noodle Salad and Peanut Sauce

Soup of the Day

- Celeriac and Apple (gf)

Main Courses

- Roasted Cauliflower
  Baby Gem, Broccoli, Carrot and Potato Crisp (vegan)
- Goan Coconut and Vegetable Caldeen
  Spiced Rice, Condiments and Chutney (vegan)
- Ricotta and Spinach Ricciole Pasta Pinwheel
  Sun-blushed Tomatoes, Rocket, Béchamel Sauce and Garlic Roasted Croutons
- Macaroni Pasta Gratinati
  Cheddar Cheese Sauce and Focaccia

Desserts

- Vanilla and Saffron Scented Pear Tart
- Ricotta Cheese and Elder Ice Cream
- Apple and Cinnamon Bread and Butter Pudding
- Rosemary Roasted Pineapple
- Mango and Pink Peppercorn Sorbet, Banana Jam (vegan) (gf) (ls)

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**Starters**

**Basil and Spinach Roulade**
Filled with Whipped Goat’s Cheese and Sunblushed Tomato (gf)

**Vegetable Crudités and Guacamole**
Tortilla Chips (vegan) (gf)

**Pumpkin, Sage and Raisin Arincini Balls**
Rich Tomato and Paprika Chutney

**Soup of the Day**
Red Cabbage Consommé
Gala Apple, Grape Mustard and Sauvignon Vinegar (vegan) (gf)

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**Main Courses**

**Cottage Pie with Garlic Butter Sweet Potato Mash**
Thyme Glazed Carrots (gf)

**Roasted Pumpkin Tortellini with Sage Butter**
Toasted Pine Nut and Sweetcorn Sauce

**Crisp Polenta and Grilled Artichokes**
Salsa Verde (vegan) (gf)

**Cannellini Bean and Shallot Stroganoff**
Buttered Rice and Roasted Beetroot (gf)

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**Desserts**

**Coconut and Lemongrass Panna Cotta**
Ginger Crumbs and Strawberries (vegan) (gf) (ls)

**Layered Molten Chocolate Cake**
Vanilla Ice Cream

**Roasted Peach with Crunchy Meringue**
Lemon and Camomile Foam (gf)

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- Toasted Quinoa, Walnuts, Lime, Mango and Baby Leaves
  Gremolata (vegan) (gf)
- Cauliflower Tabbouleh with Halloumi
  Marinated Vegetables and Pomegranate (gf)
- Crisp Ricotta Ravioli
  Warm Arrabbiata Sauce

Soup of the Day
- Gazpacho (vegan) (gf)

Main Courses
- Lentil Spaghetti Bolognese
  Garlic Bread
- Garlic Butter Beans and Carrot Rösti
  Coriander Pesto and Sweet Potato Chips (vegan) (gf)
- Tempura Cauliflower, Broccoli Florets and Baby Corn
  Tomato Quinoa and Summer Herb Dip (vegan)
- Fusilli Pasta
  Creamed Pesto, Pine Nuts and Walnuts

Desserts
- Chilled Lemon Soufflé
  Blackberry Sorbet and Roasted Blackberries (vegan) (gf)
- Rhubarb and Ginger Crumble Tart
  Sauce Anglaise (gf) (ls)
- Chocolate and Pretzel Ganache
  Dark Chocolate Mousse and Vinegar Ice Cream

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Pithivier of Creamed Garlic Mushrooms
Sweetcorn Sauce
Blue Cheese Panna Cotta Waldorf Salad
Poppy Seed Flat Bread
Avocado Pear with Crumbled Goat’s Cheese Croûtin
Raspberry Vinaigrette (gf)

Soup of the Day
Chilled Cucumber Consommé
Spinach, Bok Choy and Tamari (vegan) (gf)

Main Courses
Wild and Cultivated Mushroom Bourguignon
Creamed Potatoes (gf)
Feta, Tomato and Spinach Filo Pastry
Mediterranean Potatoes and Romesco Dip
Thai Green Vegetable Curry
Jasmine Rice (vegan) (gf)
Asparagus and Green Pea Ravioli
Basil Sauce, Fines Herbs and Egg

Desserts
Mango Jam Crème Brûlée
Aerated Pink Pepper Sponge (gf)
Vanilla Soya Rice Pudding
Raspberry Jam (vegan) (gf)
Warm Spiced Fruit and Orange Strudel
Devonshire Clotted Cream (ls)

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Starters
- **Asian Platter**
  - Onion Bhaji, Cauliflower Pakora, Vegetable Samosa and Satay Sauce (vegan)
- **Green Asparagus and Devilled Egg Mayonnaise**
  - Garlic Toast
- **Vegetable Garden Salad**
  - Asparagus, Black Garlic and Pickled Mushrooms (vegan) (gf)

**Soup of the Day**
- **Cream of Tomato**
  - Basil Oil and Croutons

Main Courses
- **Shepherd’s Pie**
  - Creamed Potatoes and Buttered Savoy Cabbage (gf)
- **Vegetable Stew**
  - Spinach Dumpling and Mushroom Broth (vegan) (gf)
- **Cauliflower Soubise and Spinach Gougère**
  - Tadka Dal Sauce
- **Carrot, Pea and Bean Biriyani**
  - Fried Onions, Mint Raita, Dhal Sauce and a Poppadom

**Soup of the Day**
- **Cream of Tomato**
  - Basil Oil and Croutons

Desserts
- **Chocolate and Cashew Cheesecake (gf) (ls)**
- **Steamed Apple Suet Pudding**
  - Apple Sorbet (vegan) (ls)
- **Sweetcorn Custard**
  - Texture of Blueberries, Cinnamon Ice Cream (gf)

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

Recommended Wine
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  - Crisp and refreshing white with a lemony zing, all the way from Sicily
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Starters
- Crisp Truffle Ricotta and Beetroot Salad
  - Pea and Mint Dressing
- Savoury Sun-dried Tomato Cheesecake
  - Mixed Leaf Salad and Pesto Dressing
- Spring Lettuce and Black Olives
  - French Vinaigrette (vegan) (gf)

Soup of the Day
- Spiced Split Lentil (gf)

Main Courses
- Goan Vegetable Curry
  - Rice and Chapati (vegan)
- Potato Gnocchi and Charred Broccoli
  - Roasted Onion and Hazelnut Jus (vegan)
- Baked Avocado and Herb Cream Cheese in a Short Crust Pastry Lattice
  - Chilli Tomato Fondu and Spätzle
- Pumpkin and Courgette Noodles
  - Fresh Coconut, Chopped Brazil Nuts and a Soft Herb Emulsion (Vegan) (gf)

Desserts
- Bread and Butter Pudding
- Orange and Cardamom Custard
- Mojito Panna Cotta
  - Pineapple Salsa (gf) (ls)
- Chickpea Meringue, Roasted Pear and Dark Chocolate Soya Ganache
  - with Hazelnuts (vegan) (gf)

Cheeseboard
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Starters
- Smoked Tofu and Vegetable Spring Roll
  Sticky Rice, Mango Nori Cones and Ponzu Dip (vegan)
- Pickled Vegetables with a Goat’s Cheese Terrine
  Apple Purée (gf)
- Plum Tomato and Mozzarella Salad
  Fresh Basil, Red Onion and Black Olives (gf)

Soup of the Day
- Pumpkin Velouté
  Coconut Milk, Toasted Seeds and Truffle Dressing (vegan) (gf)

Main Courses
- Cauliflower and Potato Curry
  White Rice, Pooris and Condiments (vegan)
- Baby Globe Artichokes with Quinoa
  Beetroot, Enoki Mushroom and Garlic Cress (vegan) (gf)
- Purple Potato Gnocchi with Mozzarella and Basil
  Roasted Aubergine, Courgettes and Sun-dried Tomato Sauce
- Sweet Potato and Kale Balls
  Tomato Sauce, Soy Mushrooms and Courgettes

Desserts
- Keylime Pie
- Lemongrass Ice Cream
- Baked Rice Pudding
  Black Cherry Compote (gf) (ls)
- Carrot Cake and Orange Segments
  Cinnamon Cream Cheese (vegan) (gf)

Cheeseboard
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Starters
Twiced Baked Pecan Nut and Pumpkin Souffle*
Apple Sauce
Basil and Spinach Roulade
filled with Whipped Goat’s Cheese and Sun-blushed Tomato [gf]
Salad of Caramelised Apple, Sweetcorn and Cherry Tomatoes
Oak Leaf and Frisée Lettuce [vegan] [gf]

Soup of the Day
Ribollita

Main Courses
Spiced Cauliflower Burger
Pickled Red Cabbage and Black Pepper Ranch Dressing [gf]
Wild Mushroom Risotto with Winter Truffle
Crisp Onions [vegan] [gf]
Warm Asparagus Mousse
Mint Buttered Potato Croûch’s and White Wine Sauce
Indian Spiced Lentils and Squash
Quinoa and Kala [vegan] [gf]

Desserts
Glazed Cambridge Cream
Oatmeal Biscuit
Warm Apple Streusel Cake
Sauce Anglaise [ls] [gf]
Coconut and Lemongrass Panna Cotta
Ginger Crumb [vegan] [ls]

Cheeseboard
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Starters
Celeriac, Butternut Squash and Carrot Terrine
Basil Crème Fraîche and Black Olive Tapenade Croustade
Asparagus, Baby Gem Lettuce, Radish and Watermelon (vegan) (gf)
Chickpea, Mint and Feta Cheese Bon Bons
Sweet Roasted Peppers

Soup of the Day
Purée of Parsnip and Apple (gf)

Main Courses
Wild Mushroom Conchiglie Pasta
Olive Oil
Market Vegetables
Parsnip, Carrot, Quinoa and Lemon (vegan) (gf)
Leek and Celery Pan Haggerty with a Poached Egg*
Sautéed Wild Mushrooms and Béarnaise Sauce
Paneer Biriyani
Raita, Kachumber Salad and Condiments (gf)

Desserts
Banana Tart Tatin
Vanilla Pod Ice Cream
Cherry Cheesecake
Amarena Cherries (vegan) (gf)
Italian Zuccotto Cake
Kahlúa Flavoured Crème Anglaise (ls)

Cheeseboard
A Selection of Regional British and Continental Cheese with Biscuits

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**Starters**

- Spiced Avocado and Poached Egg* on Sourdough Toast
- Mushroom Pâté with Grissini Bread Sticks
  Pickled Walnuts and Port Dressing
- Mozzarella and Tomato Fondue Crostini
  Olive Dressing

**Soup of the Day**

- Andalusian Gazpacho
  with Almonds (vegan) (gf)

**Main Courses**

- Sweet Potato, Lentil and Black Sesame Cake
  Tofu and Mango Relish (gf)
- Pearl Barley with Cheese and Portobello Mushroom Gratin
  Green Leaf Salad (vegan)
- Tomato and Mozzarella Gnocchi
  Pesto Cream and Toasted Pine Nut Crumb
- Thai Yellow Butternut Squash and Baby Corn Curry
  Jasmine Rice and Roasted Cashew Nuts (gf)

**Desserts**

- Warm Monmouth Meringue Pudding
  Plum Jam
- Chocolate Marquise
  Peanut Butter and Banana (vegan) (gf)
- Lemon Curd Bakewell Tart
  Strawberry Compote and Mascarpone Cheese (ls)

**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits

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Starters
- Warm Sun-dried Tomato and Brie Tartlet
- Hazelnut Pastry
- Tomato Panna Cotta
- Red Onion and Cucumber (gf)
- Tabbouleh Salad
  - Cucumber, Cherry Tomatoes and Rocket (vegan)

Soup of the Day
- Minestrone
  - Pesto Oil

Main Courses
- Crisp Fried Halloumi
- Baked Garlic Potato Wedges (gf)
- Vegetable Samosa
  - Cucumber and Beetroot Raita
- Spiced Cauliflower and Lentil Pie
  - Paneer and Spinach, Onion Bhaji, Tomato and Cumin Sauce
- Chickpea and Roasted Vegetable Masala
  - Steamed Rice and Fun (vegan)

Desserts
- Pistachio Crème Brûlée
- Cherry Compote and White Chocolate
- Plum and Brown Sugar Crumble
- with Yoghurt (vegan)
- Carrot Cake
  - Caramelised Pineapple Coulis (gf) (ls)

Cheeseboard
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Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits
Starters
Deep-Fried Brie in a Mushroom Breadcrumb
Cranberry Sauce
Fennel and Apple Salad (vegan) (gf)
Middle Eastern Mezze Platter
Falafel, Hummus, Baba Ganoush, Dolmades and Fattoush Salad

Soup of the Day
Cheddar Cheese and Spring Onion
Golden Croutons

Main Courses
Crispy Kung Pao Cauliflower
Pickled Carrots and White Radish (gf)
Fusilli Pasta Arrabbiata
Spiced Quorn Fajita Wrap
Avocado, Alfalfa Sprouts and Salad (vegan)
Creamed Carrot and Walnut Pithivier
Butternut Squash Purée and Fig Relish

Desserts
Chocolate and Cashew Cheesecake (gf) (h)
Steamed Pear Suet Pudding
Blackberry Sorbet (vegan)
Chocolate and Pretzel Ganache with Dark Chocolate Mousse
Salt and Vinegar Ice Cream

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Starters
- Radicchio, Orange and Fennel Salad (vegan) (gf)
- Falafel Chickpea Cake
- Tatziki Dip and Pitta Pockets
- X MDR Dinner Vegetarian X

Soup of the Day

Main Courses
- X MDR Dinner Vegetarian X

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

- Spinach, Feta and Mushroom Strudel
- Basmati Rice and Thai Red Curry Sauce

- Mushrooms and Spinach in a Korma Sauce
- Rice, Naan Bread and Condiments

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

- X Select From Menu of the Day X
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Cheeseboard
- A Selection of Regional British and Continental Cheese with Biscuits

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Starters

Mediterranean Vegetable Quiche
Rocket Salad and Chimichurri
X MDR Dinner Vegetarian X

Salad of Celery, Artichokes and Hearts of Palm
Fine Herb Vinaigrette (vegan) (gf)

Soup of the Day


Main Courses

X MDR Dinner Vegetarian X

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

Portobello Mushroom, Mozzarella and Provencale Vegetables
Tomato Sauce (gf)

Cannellini Bean and Shallot Stroganoff
Buttered Rice and Roasted Beetroot

Desserts

Dark Chocolate and Olive Oil Marquise
Orange Sorbet, Candied Orange and Spiced Syrup (vegan) (gf)

X Select From Menu of the Day X

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Cheeseboard

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**Starters**

Salad of Carrot, Orange and Mixed Leaves (vegan) (gf)

X MDR Dinner Vegetarian X

Vegetable Pakoras and Bhajis

Coronation Dip

Soup of the Day

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**Main Courses**

Spiced Coconut and Aubergine Bake

Tomato and Caper Dressing (vegan) (gf)

X MDR Dinner Vegetarian X

Penne Pasta Napolitana

Vegetable Sushi

Pickled Ginger and Shoyu (gf)

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**Desserts**

Summer Pudding

Raspberry Gel and Yoghurt (vegan) (ls)

X Select From Menu of the Day X

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**Cheeseboard**

A Selection of Regional British and Continental Cheese with Biscuits

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Starters

- Salad of Palm Hearts, Carrot Julienne, Spring Onions, Tomatoes and Garden Greens (vegan) (gf)
- X MDR Dinner Vegetarian X
- Bruschetta
  - Avocado and Roasted Vine Cherry Tomatoes

Soup of the Day

- XXXXXX
- XXXXXXXXXXXXXXXXXXX

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Main Courses

- Tempeh Stroganoff
  - Steamed Rice and Pickled Cucumber (gf)
- X MDR Dinner Vegetarian X
- Asian Stir-fry with Tofu
  - Brown Rice and Tamari (vegan) (gf)
- Chestnut, Spinach and Blue Cheese en Croûte
  - Apple, Courgette and a Grain Mustard Cream

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Desserts

- Sticky Toffee Cake
  - Date Purée and Apple Compote (vegan)
- X Select From Menu of the Day X
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Cheeseboard

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Month 2019 | Your Executive Chef is XXXXXXX

Starters

Bruschetta
Roasted Grape and Ricotta

X MDR Dinner Vegetarian X

XXXXXXX

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

Soup of the Day

XXXXX
XXXXXXXXXXXXXXXX

Main Courses

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

X MDR Dinner Vegetarian X

XXXXXXX

Roasted Cauliflower
Baby Gem, Carrot, Broccoli and Potato Crisp (vegan) (gf)

Mushroom and Tarragon Strudel
Vegetables, Grain Mustard and Sherry Vinegar Cream

Desserts

Lemon, Poppy Seed and Cashew Nut Cheesecake
Blackberry Compote (vegan) (k)

X Select From Menu of the Day X

XXXXXX

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XXXXXX

Cheeseboard

A Selection of Regional British and Continental Cheese with Biscuits

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**Starters**
- Spinach and Chickpea Fritters
  Spiced Tomato Sauce (vegan) (gf)
- X MDR Dinner Vegetarian X
  XXXXXXXXX
- Glazed Plum Tomato Tart
  Herb Blue Cheese and Salted Balsamic Caramel

**Main Courses**
- Butternut Squash and Halloumi Spiral Pie
  Roasted Vegetables and Tomato Sauce
- X MDR Dinner Vegetarian X
  XXXXXXXXX
- Potato, Onion and Courgette Frittata
  Scallop Potatoes, Green Beans and Sweet Cherry Tomato Sauce (gf)
- Mushroom, Chestnut and Cranberry Tart
  Mediterranean Vegetables (vegan)

**Soup of the Day**
 XXXXXX
 XXXXXXXXXXXXXXXXXXX

**Desserts**
- Rhubarb Crumble
  Strawberry Sorbet (vegan)
- X Select From Menu of the Day X
  XXXXXXXXXXX
- X Select From Menu of the Day X
  XXXXXXXXXXX

**Cheeseboard**
A Selection of Regional British and Continental Cheese with Biscuits

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