

Informal Dining Options

Breakfast / Brunch

HOT OPTION

Free Range Pork Sausages
Smoked Back Bacon
Sauteed Mushrooms
Black Pudding

Warm Baguettes
with butter

Selection of Sauces

Tea or Coffee
£15.00 pp

COLD OPTION

Freshly Baked Pastries
Pastel de Nata
Selection of Yoghurts
Fresh Fruit

Fruit Toast
with butter

Fruit Juices

Tea or Coffee
£15.00 pp

Add a glass of Bucks Fizz or a Spicy Bloody or Virgin Mary for £5 pp supplement

Sandwiches and Sharing Platters

Sandwiches

*A large mixed platter of sandwiches
(choose four varieties)
served with Tyrrell's Vegetable Crisps*

*Torchon Ham and Dijon
Free Range Egg and Cress
Smoked Salmon and Caper Butter
Cheddar and Pear Chutney
Brie and Muscat Grape
Beef and Horseradish
Cucumber and Minted Crème Fraiche
Roasted Pepper and Hummus
Chicken and Tarragon Butter
Turkey and Cranberry*

£7.50 pp

Sharing Platters

*A large walnut platter of delicacies
(fish, meat or vegetarian)
or a mixed platter of all three*

Fish Platter

*Smoked Salmon, Gravavlax, Smoked Trout,
Salmon Pate with accompaniments*

Meat Platter

*Prosciutto, Salami, Smoked Chicken,
Torchon Ham with accompaniments*

Vegetarian Platter

*Hummus, Marinated Artichoke, Sundried
Tomatoes, Roasted Peppers, Buffalo
Mozzarella with accompaniments*

All platters £15 pp

Add a glass of House Wine, Prosecco, Pimms or Peroni Beer for £5 pp

Cream Tea

*Two Warm Scones served with Tiptree Jam
and Rodda's Clotted Cream

Freshly Brewed Tea or Filter Coffee
£15 pp*

Full Afternoon Tea

*Selection of Dainty Finger Sandwiches

Two Warm Scones served with Tiptree Jam
and Rodda's Clotted Cream

Selection of Artisan Patisserie

Freshly Brewed Loose Leaf Assam Tea
or Filter Coffee
£35.00 pp*

Add a glass of Prosecco for £5 or Pol Roger Champagne for £15

One, Two or Three Course Dinner Menu

Due to the limited size of our galley, guests are requested to select the same meal for the entire party.

Vegetarians and those with specific dietary requirements may be catered for separately.

Starters

Smoked Salmon

*Capers, Dressed Rocket
Brown Bread and Butter*

Wild Mushroom Pate

*Redcurrant Sauce
Sourdough Toast*

Buffalo Mozzarella

*Heirloom Tomato Salsa
drizzled with Basil Oil*

Roasted Figs with Prosciutto

*Dressed Leaves
Honey and Balsamic Drizzle*

Main Courses

Lasagna al Forno

*Dressed Green Salad
Garlic Sourdough*

Shepherd's Pie

*Roasted Root Vegetables
Garden Peas*

Homemade Fishcakes

*Steamed Broccoli
Hollandaise Sauce*

Spinach and Ricotta Cannelloni

*Dressed Green Salad
Garlic Sourdough*

8oz Organic Ribeye Steak

*Triple Cooked Chips
Sauteed Mushroom, Peppercorn Sauce
£8 supplement*

Organic Lamb Shank

*Mashed Potato
Roasted Root Vegetables, Red Wine Gravy
£5 supplement*

Puddings

Eton Mess

*Seasonal Berries
Rodda's Clotted Cream*

Burned Basque

Cheesecake

Raspberry Trifle

*Toasted Almonds
Fresh Cream*

Stilton and Biscuits

*Pickled Walnuts
Grapes*

Coffee and Petits Fours

Main course only - £20 pp

Two courses - £30 pp

Three courses - £40 pp