



DINING ROOM LUNCH

TO START

Sweet potato and carrot soup with bread (V/Ve/G/T) *66 kcal with a hint of garlic*

Roast cherry tomato and red chard frittata (V/D/T/E) *169 kcal*

FROM THE BUFFET

SALAD SELECTION

Coronation turkey, radicchio (T) *162 kcal**

Indian spiced cous-cous, asparagus, mushroom, red pepper & pumpkin seeds (V/Ve/G/T) *134 kcal**

Greek salad (V/D) *75 kcal**

Courgette, mange tout, sunflower seeds and green beans (V/Ve/S/T) *54 kcal**

Tuna, sweetcorn, sun blushed tomato & basmati rice (Su/T) *157 kcal**

Aubergine, mushroom and balsamic glazed onions and pumpkin seeds (V/VE) *120 kcal**

HOT SELECTION

Slow roast, honey glazed gammon *158 kcal*

Baked fish of the day, citrus and caper dressing
Approx. 160 kcal

Pasta Arrabiatta (V/Ve/G/T) *269 kcal*

Mixed bean chilli (V/Ve/T) *161 kcal*

Steamed rice (V/Ve) *28 kcal*

Red wine jus (V/Ve/Su) *12 kcal*

A selection of seasonal vegetables and potatoes (V/Ve) *Up to 129 kcal*

COLD SELECTION

Chicken fillet *60 kcal**

Paprika, lemon & thyme chicken (T) *115 kcal**

Continental selection of cured meats, chutney (D/T) *272 kcal**

Brussels pate (D/E/T) *142 kcal**

Plain seabass *100 kcal**

Garlic & herb salmon *158 kcal**

Smoked salmon & horseradish roulade (D) *210 kcal**

Smoked trout & mackerel *143 kcal**

Tartare sauce *24 kcal**

Butternut squash, walnut & goats cheese bake (V/D/E/N) *145 kcal**

Quinoa, spinach & vegetable bake, hummus (V/D/E/T) *129 kcal**

TO FINISH

Banoffee cream pot (V/D/T) *212 kcal*

A collection of mini desserts (V/D/E/S/G/T) *Up to 450 kcal*

Fresh fruit salad (V/Ve) *32 kcal*

White chocolate and lemon sponge, cream – *ordered to table* (V/D/E/S/G/T)

(V) – Vegetarian | (Ve) – Vegan | (D) – Dairy | (E) – Egg | (S) – Soya | (Su) – Sulphates (G) – Gluten | (N) – Nuts | (T) – May contain traces of nuts

**Kcal per 100g*

Some allergens may be listed on our menus, but if you have any questions about the presence of food allergens, please ask before ordering. Please be aware that allergens are handled throughout our business, and we will endeavor to assist where possible. However, it is ultimately your responsibility to ensure that your food choices are suitable for personal consumption.