

SAMPLE MENU

Suites Formal Menu

On Arrival

Freshly baked rolls, corn bread and savoury muffins served with jalapeno and salted butter

Bowls of Nachos with dips

Beef Pastrami served with mustard caviar and celeriac remoulade

Cajun roasted chicken topped with avocado salsa served with quinoa

Grilled halloumi with pickled red onions, mint, and chargrilled aubergine

Devilleed prawn Ceaser salad with torched corn and sour dough croutons

Ox heart tomatoes, torn basil, and white balsamic dressing

Cobb salad

American confetti salad

Mains

Roast breast of corn-fed chicken with maple glazed bacon shards, peas, girolles served with a light chicken broth

Horseradish roast gravadlax of salmon served on a potato rosti, roast beetroots and spinach, smoked tomato dressing

Sauteed potato gnocchi with chargrilled corn, tropea onions, parsley, and parmesan rind sauce

Smoked Creamed potato

Roasted new potatoes with sea salt and rosemary

Winter greens

Honey roasted root vegetables

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Dessert

Honeycomb Brulee

Warm blackberry and apple pancakes with Cornish clotted cream

Half Time

Meat ball sub sandwich with smoked cheddar and chives

Vegan Chorizo roll

Jam and peanut butter Victoria sandwich

Full Time

Buttermilk Chicken Slider with a spiced Cajun Mayonnaise

Mac n cheese bites with piperade ketchup

Chocolate Marshmallow pie