

chef's choice lunch

our daily “chef's choice” lunch enables us to provide a balanced 2 course lunch and gives you one less thing to think about when organising your event.

The dishes below are an example of the types of menu we serve. Choose your own for an additional £2.50 per person.

main

One meat dish and one vegan dish will be served from the selection below. Choosing your own? Choose one meat and one vegan dish!

Meat dishes

Blackened Cajun chicken with spinach, served with roasted new potatoes and pineapple relish (gf)

Chicken shawarma with potato wedges (gf)

Accompanied by flatbread

Chicken, lemon and garlic pasta

Butter chicken with steamed rice (gf)

Chicken and leek pie with crushed rosemary roasted potatoes

Chicken stroganoff with crushed new potatoes (gf)

Beef meatballs with a sweet tomato and black olive sauce and fresh herb couscous

Chicken and chorizo in a smoky paprika sauce with steamed rice (gf)

Chicken and potato rendang with fluffy white rice (gf)

Vegan dishes

Thai jackfruit & chickpea curry with steamed rice (gf, vgn)

Roasted cauliflower dhansak with pilau rice (gf, vgn)

Harissa, carrot and bean, cheesy topped cottage pie (gf, vgn)

Braised leeks & white bean cassoulet topped with herb feta crumble (gf, vgn)

Ratatouille pasta, onion, garlic, courgette, aubergine, red pepper with chopped tomato, basil and balsamic vinegar (vgn)

Butternut squash, spinach and feta lasagne (gf, vgn)

Chipotle marinated Quorn fillets with Mexican rice, drizzled with siracha mayo (vgn)

BBQ jackfruit corn tacos with spiced wedges and sweetcorn salsa (gf, vgn)

Buffalo cauliflower bites with hot sauce and potato wedges (vgn)

salads

A choice of 3 salads will be served from the selection below.

Heritage tomato and mozzarella salad with tomatoes, vegan mozzarella, basil and olive oil (gf, vgn)

Lentil and herb salad with lentils, parsley and red onion, dressed in vinaigrette (gf, vgn)

Kale and tahini Caesar salad with crunchy chickpeas, kale and vegan parmesan in a tahini dressing (gf, vgn)

Giant couscous with roasted chickpeas with peppers, courgettes, onions and vegan feta in a lemon vinaigrette (vgn)

Red cabbage slaw with carrots, spring onion, cucumber and coriander in a soy, garlic, ginger, sesame and balsamic dressing (gf, vgn)

Spicy potato salad (gf, vgn)

House salad with tomato, cucumber, red onion and grated carrots, dressed with a vinaigrette (gf, vgn)

Moroccan salad with quinoa, grated carrots, chickpeas, red onion and rocket, with turmeric and paprika (gf, vgn)

Broccoli, green bean and butter bean salad with a chilli lemon dressing (gf, vgn)

dessert

A selection of sweet treats will be served from the selection below. Choosing your own? Choose 2!

Apple, sultana and cinnamon crumble with vegan custard (gf, vgn)

Banana and chocolate bread and butter pudding with pouring cream

Key lime pie

Coconut panna cotta with mango (gf)

Coffee creme brulee with vanilla (gf)

Individual lemon tart topped with Italian meringue

Chilli lime chocolate pots (gf, vgn)

Pineapple upside down cake with pouring cream (gf)

Black forest cheesecake (gf, vgn)

Forest fruits jelly (gf, vgn)

thoughtful food

All of our menus are crowd pleasers and designed to be both tasty and sustainable.

If you want to go that little bit further the following dishes use local produce to reduce food miles and champion the use of best suppliers the region has to offer.

Choose one of the below locally sourced and British main courses plus add your choice of a vegan dish, 3 salads and choice of 3 desserts at a supplement charge of £5 per person

Roasted Scottish Salmon fillet

Sustainably sourced salmon with seasonal new potatoes and a lemon and herb mayonnaise

Local Butchers Regional Sausage casserole

In a rich tomato and seasonal vegetable sauce topped with fresh herb dumplings

British sustainable fish pie

Topped with creamy mash and a regional crumbled cheese, served with buttered peas

British Beef Steak and Local Ale pie

Served with cabbage and leek mash and honey roasted carrots

Dietaries

gf – gluten free, veg – vegetarian, vgn – vegan

all rates quoted exclude VAT.