



ARRIVAL EXPERIENCE

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Menu 1

Beverage selection

- Tea and coffee
- Freshly squeezed orange juice
- Green cleanser

Pastry selection

- Cinnamon croissant
- Pain au raisin

Yoghurt selection

- Greek yoghurt
- Blueberry and multiseed yoghurt
- Accompaniments: pumpkin seeds, honey and goji berries

Warm brioche selection

- Smoked bacon with cherry tomato chilli jam
- Chargrilled avocado with cayenne pepper hollandaise

Menu 2

Beverage selection

- Tea and coffee
- Freshly squeezed orange juice
- Beetroot and apple cleanser

Pastry selection

- Pain au chocolat
- Pistachio croissant

Yoghurt selection

- Greek yoghurt
- Coconut and chia seed yoghurt
- Accompaniments: toasted flaked almonds, berry compote and flax seeds

Warm brioche selection

- Speck and Gruyère omelette
- Spinach and cayenne pepper omelette

Menu 3

Beverage selection

- Tea and coffee
- Freshly squeezed orange juice
- Carrot, orange and ginger cleanser

Pastry selection

- Chocolate twist
- Raspberry croissant

Yoghurt selection

- Greek yoghurt
- Peach and cinnamon yoghurt
- Accompaniments: apple compote, chia seeds and walnuts

English muffin selection

- Sage and onion sausage with truffled egg
- Crispy hash brown with melted Taleggio and Calabrian chilli sauce



MID-MORNING EXPERIENCE

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Menu 1

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Matcha green tea, blueberry and banana smoothie

Food selection

- Chocolate chip cookies
- Fig and pecan muesli pots
- Whole fruit selection

Menu 2

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Kale, spinach and avocado smoothie

Food selection

- Milk chocolate cookies
- Orange, carrot and turmeric muesli pots
- Whole fruit selection

Menu 3

Beverage selection

- Tea and coffee
- Coconut water
- Freshly squeezed orange juice
- Strawberry, banana and oatmeal smoothie

Food selection

- White chocolate chip cookies
- Raspberry, blueberry and cacao muesli pots
- Whole fruit selection



AFTERNOON EXPERIENCE

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Menu 1

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Smoked salmon and lemon caper cream cheese bruschetta
- Apple and pecan scones with apricot preserve and clotted cream
- Blueberry and Madagascan vanilla panna cotta
- Sliced fresh fruit

Menu 2

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Wild mushroom and goat's cheese bruschetta
- Maple and sultana scones with strawberry preserve and clotted cream
- White chocolate and pistachio pot de crème
- Sliced fresh fruit

Menu 3

Beverage selection

- Tea and coffee
- Sicilian lemonade

Food selection

- Crushed avocado and cayenne pepper bruschetta
- Lemon scones with raspberry preserve and clotted cream
- Cookies and cream cheesecake
- Sliced fresh fruit



LUNCH EXPERIENCE

MEDITERRANEAN LUNCH EXPERIENCE

Menu 1

Antipasti selection

- Italian cured meats, olives and sunblush tomatoes

Salad selection

- Spinach, apple and pecan salad with maple dressing
- Black kale Caesar salad with pepper croutons
- Tabbouleh and pomegranate with lime dressing
- Mediterranean vegetables, feta and quinoa salad with garlic and lemon dressing

Hot kitchen

- Grilled organic salmon with Calabrian chilli salsa and Tenderstem broccoli
- Za'atar-spiced lamb cutlets with Mediterranean vegetable couscous
- Amalfi lemon-roasted chicken with rosemary and Parmesan potatoes, garlic and herb crème
- Pesto trofie pasta with green beans

Dessert selection

- Rosemary panna cotta
- Tiramisu
- Sliced fresh fruit

Menu 2

Antipasti selection

- Spanish cured meats, marinated artichokes and roasted peppers

Salad selection

- Wood-smoked salmon and cucumber with Sicilian lemon dressing
- Heirloom tomato salad with goat's cheese and basil dressing
- Orange and avocado salad with chilli lemon dressing
- Endive, feta, macadamia nuts and roasted figs with honey dressing

Hot kitchen

- Crispy-skinned sea bass with olives and San Marzano tomatoes
- Chilli and lemon roasted chicken skewers
- Aged rib-eye steak with Gorgonzola butter and peppered black kale
- Pasta con funghi with lemon parsley butter sauce

Dessert selection

- Profiterole bianco
- Dulce de leche cheesecake
- Sliced fresh fruit

GASTRO LUNCH EXPERIENCE

Menu 1

Antipasti selection

- Selection of Italian meats, olives and sunblush tomatoes

Salad selection

- Classic Caesar salad
- Duck and pomegranate salad with jalapeño and honey dressing
- Artichoke and lemon salad with lime and parsley dressing
- Spinach, goat's cheese and walnut salad

Hot kitchen

- Lemon sole with asparagus and lemon parsley cream
- Tandoori chicken tikka with yoghurt and Kashmiri chilli crème and cumin spiced basmati rice
- Thyme-infused sirloin steak, horseradish and garlic potatoes and wilted spinach
- Roasted vegetables with grilled halloumi and harissa salsa

Dessert selection

- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Sliced fresh fruit

Menu 2

Antipasti selection

- Spanish cured meats, marinated artichokes and roasted peppers

Salad selection

- Flaked salmon, fennel and pickled ginger with spicy lemon dressing
- Tomato ceviche
- Fattoush salad with sumac dressing
- Chickpea and avocado with pepita seeds, cucumber and chilli

Hot kitchen

- Baked stone bass with moules marinière
- Breaded corn-fed chicken with a warm garlic and herb butter
- Filet mignon with dauphinoise potatoes and green peppercorn sauce
- Roasted ratatouille with baby basil

Dessert selection

- Caramel and vanilla mille-feuille
- Cardamom and white chocolate brûlée
- Sliced fresh fruit

TASTE OF ASIA EXPERIENCE

Antipasti selection

- Nasu miso, sea salt edamame and pickled daikon

Salad selection

- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Thai beef salad with ginger dressing
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing
- Blanched spinach salad with goma dressing

Hot kitchen

- Miso cod with soy and ginger sauce
- Seared duck breast with shichimi-spiced puy lentils and sesame-glazed pak choi
- Sake-soy infused beef with roasted Japanese aubergine
- Grilled Tenderstem broccoli, kale and shimeji mushroom with kaffir lime rice

Dessert selection

- Passion fruit brûlée
- Yuzu meringue tart
- Sliced fresh fruit



SANDWICH LUNCH EXPERIENCE

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Includes a selection of two salads, four sandwiches or brioche rolls (inclusive of one warm brioche roll) and two desserts.

Salad selection

- Classic Caesar salad
- Duck and pomegranate salad with jalapeño and honey dressing
- Smoked chicken salad and toasted cashews with yuzu and lemon sesame oil dressing
- Thai beef salad with ginger dressing
- Artichoke and lemon salad with lime and parsley dressing
- Spinach, goat's cheese and walnut salad
- Mixed baby leaf, banana shallots and sunflower seeds with lime and ginger dressing
- Blanched spinach salad with goma dressing

Warm brioche rolls

- Crispy plaice fillet with tartare sauce
- Peppered steak with crispy onions and Dijon mayonnaise
- Short rib of beef with smoked chilli mayonnaise

Vegetarian

- Grilled halloumi with jalapeño dressing
- Roasted kale macaroni cheese

Brioche rolls

- Prawn Caesar with lime sauce
- Crayfish with dill mayonnaise
- Duck and pomegranate with hoisin
- Ginger Thai beef with red curry mayonnaise
- Pesto chicken with rocket, pine nuts and Parmesan
- Tandoori chicken with cucumber and mint raita

Vegetarian

- Grilled halloumi with roasted red pepper and mango salsa
- Barber's Vintage Cheddar cheese with red onion
- Egg mayonnaise with garlic chive

Sandwiches

- Scottish smoked salmon with lemon butter
- Tuna mayonnaise with sweetcorn
- Honey-roast ham with wholegrain mustard mayonnaise
- Speck ham and fig chutney
- Rare-roast beef with horseradish mayonnaise
- Smoked chicken and avocado with mustard sauce

Vegetarian

- Cucumber with mint cream cheese
- Vine tomato and mozzarella with basil pesto
- Crushed avocado with red chilli and lime

Dessert selection

- Passion fruit brûlée
- Yuzu meringue tart
- Salted caramel cheesecake
- Coffee brûlée, cacao crumble and mascarpone cream
- Rosemary panna cotta
- Tiramisu
- Sliced fresh fruit



BESPOKE SUPPLEMENTS

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Häagen-Dazs ice cream

£4 per person

- Cookies and cream
- Strawberry cheesecake
- Vanilla

Joe & Seph's Gourmet Popcorn

£4 per person

- Caramel and sea salt
- Toffee apple and cinnamon

Bespoke lunch supplements

Enhance your dining experience with our exquisite selection of live cooking.

Live chef experience

£10 per person (Minimum 50 pax)

- Chicken, baby spinach and Amalfi lemon risotto
- Stir-fried black pepper veggie chicken with sugar snap peas
- Wild mushroom and truffle risotto

Carvery

- Dijon-marinated 28-day aged sirloin
- Rosemary and thyme infused salt marsh lamb