

MENU

BREAKFAST

Served with selection of fresh fruit, apple and orange juice, and pastries

Bacon, Sausage, Egg Bap

Bacon, Sausage, Fried egg

Veggie Sausage and Egg Bap (V) (DF)

Meatless farm sausage, Egg, Mushroom

Vegan Bap (VG)

Scrambled tofu, Field mushroom, Meatless farm sausage

Strawberry/Blueberry Greek Yogurt Pot (V)

Strawberry/blueberry compote, Fresh berries, Banana, Maple Syrup, Granola

LUNCH

With cutlery, napkins, and seasoning

Korean Bibimbap (DF)

Korean fried chicken, Bulgogi sauce, Steamed rice, Kimchi, Caramelized mushrooms, Pickled carrot, Soft egg, Bean sprouts salad, Sesame, Gochujang sauce

Teriyaki Tofu Donburi Bowl (VG) (GF)

Sichuan aubergines, Steamed rice, Kung Pao cauliflower, Kale, Pickled carrot, Fresh chilli

Thai Salmon Coconut Curry (GF) (DF)

Roast salmon fillet, Coconut curry sauce, Roast squash, Spinach, Peas, Lime

DESSERT

Basque Cheesecake

Basque burnt cheesecake, Blueberry compote, Vanilla cream

Chocolate Brownie Torte (VG) (GF)

Vegan cream, Strawberries

AFTERNOON TEA

With crisps, fruit and chocolate bar

Italian Cheese Focaccia

Serrano ham, Pulled chicken, Mozzarella, Basil mayo, Tomato, Rocket

Vegan Chicken Sub (VG)

Hummus, Vegan feta, Pink onions, Lettuce, Salted cucumber, Cherry tomato, Pickled cabbage

BREAKFAST

Served with selection of fresh fruit, apple and orange juice, and pastries

Bacon Brioche

Bacon, Sausage, Fried egg

Veggie Breakfast Brioche (V) (DF)

Veggie sausage, Egg, Tempeh bacon

Vegan Breakfast Brioche (VG)

Veggie sausage, Vegan bacon, Scrambled tofu

Mango Greek Yogurt Pot

Greek yogurt, Mango compote, Raspberries, Honey, Granola

LUNCH

With cutlery, napkins, and seasoning

Greek Lamb Kofta (GF)

Spiced lamb koftas, Crushed roast new potatoes with feta, Hummus, Slow roast tomato & Red onion salad, Aubergine, Tzatziki, Pomegranate

Melal Pumpkin & Tofu Karl (VG) (GF)

Caramelized onion and mushroom pilaf, Roast cauliflower, Peas, Coconut

Lemon and Herb Baked Cod (GF)

Roast potato wedges, Lemon, Kale, Smashed peas, Cherry tomatoes, Cod

DESSERT

Tiramisu

With strawberries

Vegan Biscoff Cheesecake (VG)

Blueberry compote

AFTERNOON TEA

With crisps, fruit and chocolate bar

Pastrami Sub

Pickled cucumber, Mustard mayo, Cheddar, Lettuce, Tomato

Vegan Chicken Sandwich (VG)

Sliced sourdough, Meatless farm chicken, Tempeh bacon, Avocado, Vegan mayo, Lettuce, Tomato, Cress

BREAKFAST

Served with selection of fresh fruit, apple and orange juice, and pastries

Meaty Breakfast Burrito

Flour tortilla, Back bacon, Sausage, American cheese, Pinto beans, Egg, Hashbrowns

Veggie Breakfast Burrito (V)

Veggie sausage, Egg, American cheese, Pinto beans, Hashbrowns

Vegan Breakfast Burrito (VG)

Vegan sausage, Scrambled tofu, Vegan cheese, Pinto beans, Hashbrowns

Strawberry Chocolate Chia Granola Pot (V)

Greek yogurt, Strawberry compote, Chocolate chia, Cacao nibs, House granola, Maple syrup

LUNCH

With cutlery, napkins, and seasoning

Chicken Katsu

Steamed rice, Katsu curry sauce, Squash, Pak choi, Peas, Pickled slaw, Fresh chilli

Cauliflower and Cumin Fritters (V)

Moroccan quinoa, Salt roast beetroot, Baby spinach, Babaganoush, Semi-dried tomatoes, Harlequin squash

Mediterranean Bass (GF)

Pan seared seabass, Black olive tapenade, Roast pepper coulis, Marinated tomatoes, Lemon/saffron new potatoes, Cougette fritter

DESSERT

Italian Baked Ricotta Cake

Blackberry compote, Whipped cream

Vegan Chocolate Raspberry Tart (VG) (GF)

Fresh raspberries, Vegan cream

AFTERNOON TEA

With crisps, fruit and chocolate bar

BTLC Bagel

Bacon, Cos lettuce, Tomato, Cheddar, Mayo, White bagel

Caprese Flatbread (V)

Rosemary sourdough flatbread, Tomato, Mozzarella, Basil, Rocket **Vegan available with vegan cheese

MENU

BREAKFAST

Served with selection of fresh fruit, apple and orange juice, and pastries

Sausage, Bacon and Egg Muffin

Poached egg, Back bacon, Sausage, American cheese

Veggie Sausage and Egg Muffin (V)

Poached egg, Veggie sausage, American cheese

Vegan No-egg Muffin (VG)

Vegan sausage, Vegan cheese, Vegan bacon

Yorkshire Rhubarb & Blueberry Granola Pot (V)

Greek yogurt, Rhubarb compote, Poached rhubarb, Blueberries, Honey, Granola, Cacao nibs

LUNCH

With cutlery, napkins, and seasoning

Mexican Beef Barbacoa (GF)

Lime, Pickled jalapenos, Slaw, Black beans, Steamed rice, Tomatillo salsa, Slaw

Portobello Mushroom Steak (VG)

Grilled portobello mushrooms, Vegan pesto, Caponata, Soft vegan parmesan polenta cake, Roast balsamic cherry, Tomatoes, Wilted spinach and rocket

Thai Fish Cake (GF)

Salmon thai fish cakes, Thai green curry sauce, Steamed rice, Edamame, Pak choi, Baby corn, Fresh chilli, Coriander

DESSERT

Banoffee Pie

Chocolate sauce, Strawberries

Vegan Chocolate Panna Cotta (VG) (GF)

Chocolate and coconut panna cotta, Coconut cream, Strawberry compote

AFTERNOON TEA

With crisps, fruit and chocolate bar

Chicken Avo Salad Wrap

Roast chicken breast, Avocado, Lettuce, Tomato, Caesar mayo

Vegan Bagel (VG) (DF)

Vegan cream cheese, Plant-based ham, Mustard, Cos lettuce, Vegan cheese, Tomato