



BREAKFAST

CONTINENTAL

LAID OUT ON THE TABLE

Sliced Fruit salad

Assorted Cereals

Dairy and plant based milks in thermos

Granola station:

Assorted yoghurt

House granola

Yogurts dairy and vegan

Fruit compote

Dried fruit & seed toppers

Fresh Orange & Apple juice

Assorted Pastries

DIY toast setup with rotary toaster,

Assorted breads

Assorted jams and spreads

Butter & margarine portions

FROM THE KITCHEN

Smashed avocado on toast, rocket & cherry tomato

Add:

Smoked salmon

Poached eggs

HOT BREAKFAST

ON A PLATE, IN A BAP OR ON TOAST

Cumberland Sausage

Back Bacon

Meatless farm vegan sausage

Eggs - scrambled, fried or poached

Hash browns

Heinz beans

Field mushrooms

Black pudding

Fried slice

Grilled tomato

FROM THE KITCHEN

Korean Fried Chicken (df)

Steamed rice, Kimchi slaw, Korean aubergines, Sesame, Bean sprouts, Pickled radish, Sesame, Lime

Moroccan Chickpea & Squash Tagine (gf) (df) (vg)

Couscous, Cauliflower fritters, Charred tenderstem.

Pancetta Wrapped Cod (gf) (df)

Crushed minted peas, Tartar sauce, Fried new potatoes, Rocket salad

Every Day Special

Lords Fried Chicken Burger & Fries

Please pre order at Breakfast.

FROM THE TABLE

Salads - Add Grilled Chicken, Falafel or Haloumi From The Kitchen

- 1 - Leafy greens
- 2 - Quinoa tabouli
- 3 - Cumin roast cauliflower, chick pea , bangs spinach , feta , cherry tomato, pomegranie dressing
- 4 - Rainbow slaw

House Dressings-

Lords vinaigrette
Lords thousand island
Lords caesar

Assorted Bread Rolls , Butter and Margarine



MENU

DAY 1

DESSERT

Tiramisu

Strawberries

Vegan Brownie (vg)

Vegan cream

Cheese Board

Assorted cheese, grapes, red onion chutney , crackers

AFTERNOON TEA

BLTC Bagel

Bacon, lettuce, tomato, cheddar, mayo and red onion jam

Vegan Coronation Chicken Sourdough (vg)

Vegan chicken, vegan coronation mayonnaise, cos lettuce, tomato, cucumber

Caprese Spinata (v)

Tomato, mozzarella, basil, rocket, vegan pesto mayo, olive oil

Assorted Crisps

Assorted Chocolates & Biscuits

FROM THE KITCHEN

Mexican Beef Barbacoa (gf)

Steamed rice, Slaw, guacamole, refried beans, salsa, fried tortilla chips, sour cream, jalapeno, lime

Aubergine Puttanesca (vg) (gf)

Parmesan polenta chips, shaved fennel salad, pesto

Smoked Haddock Fish Cakes

lemon & dill hollandaise, Fresh pea and herb salad

Every Day Special

Lords Fried Chicken Burger & Fries

Please pre order at Breakfast.

FROM THE TABLE

Salads - Add grilled chicken, falafel or haloumi from the kitchen

- 1 Leafy greens
- 2, New potato & dill salad
3. Greek salad - tomato, cucumber, red onion, olive, feta, shredded iceberg, fresh oregano
- 4 rainbow slaw

House Dressings-

Lords vinaigrette
Lords thousand island
Lords caesar

Assorted Bread Rolls , Butter and Margarine

DESSERT

Basque Cheesecake

blueberry compote

Vegan Chocolate Panna Cotta (vg) (gf)

summer berry compote

Cheese Board

Assorted cheese, grapes, red onion chutney , crackers

AFTERNOON TEA

Greek Chicken and Hummus Wrap

Grilled chicken, hummus, cucumber, tomato, feta and greens

Mediterranean Veg Frittata (v)

feta and parsley aioli

Vegan BLT (vg)

Tempeh bacon, lettuce, tomato, vegan cheese and vegan mayo

Assorted Crisps

Assorted Chocolates & Biscuits

FROM THE KITCHEN

Chicken Parmigiana

prosciutto, marinara sauce & mozzarella, fried potatoes, dressed leaves

Tofu Katsu Curry (vg)

Panko fried marinated tofu, steamed rice, katsu curry sauce tenderstem broccoli , shredded slaw

Sesame Crusted Honey Soy Sriracha Salmon (df) (gf)

steamed rice, smacked cucumbers, miso squash, sriracha aioli, citrus ponzu

Every Day Special

Lords Fried Chicken Burger & Fries

Please pre order at Breakfast.

FROM THE TABLE

Salads - Add Grilled Chicken, Falafel or Haloumi From The Kitchen

- 1 Leafy greens
2. Moroccan quinoa
3. Toast squash, beetroot and barley salad
- 4 Rainbow slaw

House Dressings-

Lords vinaigrette
Lords thousand island
Lords caesar

Assorted Bread Rolls , Butter and Margarine

DESSERT

Banoffee Pie

chocolate sauce

Vegan Cheese Cake (vg)

blueberry compote

Cheese Board

Assorted cheese, grapes, red onion chutney , crackers

AFTERNOON TEA

Pork & Fennel Sausage Rolls

red onion jam

Falafel Wrap (vg)

Homemade falafel with hummus, tomatoes, cucumber, pickled red cabbage and greens .

Cheese Ploughman's (v)

Cheddar cheese, tomato, cucumber, cos lettuce, Branston pickle, mayonnaise

Assorted Crisps

Assorted Chocolates & Biscuits

FROM THE KITCHEN

Nduja Stuffed Porchetta (df)

Parmesan mash, confit pepper salsa, steamed greens, pan jus, shaved courgette

Korean Tempeh Bulgogi Bibimbap (gf) (vg)

vegan kimchi, edamame, shredded carrot ,sesame bean sprouts, korean aubergines, egg (tofu egg for vegan)

Harissa Roast Salmon (gf)

Moroccan quinoa salad, chermoula, hummus, marinated cherry tomatoes, cucumber, fresh parsley, herb labneh, butternut squash & baby spinach

Every Day Special

Lords Fried Chicken Burger & Fries

Please pre order at Breakfast.

FROM THE TABLE

Salads - Add Grilled Chicken, Falafel or Haloumi From The Kitchen

- 1 Leafy greens
2. Orzo pasta salad
3. Charred tender stem broccoli & pesto salad
- 4 Rainbow slaw

House Dressings-

Lords vinaigrette
Lords thousand island
Lords caesar

Assorted Bread Rolls , Butter and Margarine

DESSERT

Lemon Tart

Creme fraiche, raspberry

Vegan Chocolate Brownie Torte (vg) (gf)

vegan cream

Cheese Board

Assorted cheese, grapes, red onion chutney crackers

AFTERNOON TEA

Pastrami Reuben

Sliced New York pastrami, lettuce, tomato, cucumber, cheddar, pickled cucumber, sauerkraut, mustard mayo.

Vegan Club Sandwich (vg)

Grilled smoked tofu, vegan chicken, lettuce, tomato, avocado, and vegan mayo

Pesto Roast Vegetable & Mozzarella Wrap (v)

Roast Mediterranean vegetables, vegan feta, rocket, pesto (nut free), slow roast tomatoes

Assorted Crisps

Assorted Chocolates & Biscuits