

SAMPLE MENU

To Begin

Sweet potato, Goats cheese, red pepper and chive tart, thyme roasted plum tomato and herb salad, toasted sunflower seeds, balsamic glaze (V)(GF)

Plant based sweet potato, red pepper and chive tart, thyme roasted plum tomato and herb salad, toasted sunflower seeds, balsamic glaze (VE)(GF)

The Main Event

Seared breast of chicken, potato dauphinoise, slow braised spiced red cabbage, tender stem broccoli, glazed carrot, tarragon cream (GF)

Winter squash, cranberry and spinach wellington, garlic and thyme roasted potatoes, slow braised spiced red cabbage, tender stem broccoli, glazed carrot tarragon cream (VE) (GF options available)

The Dessert Plate

Salt caramel churros, cinnamon sugar

Plant based chocolate and orange brownie (VE)(GF)

Interactive Dessert Stations

Doughnut Wall, Pan 'n' Ice, The Best Crumble Ever

The Survivors Breakfast

Hot bacon brioche rolls or plant-based sausages in a brioche bun (Gluten free available on request)

