

working lunch menus

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all of our working lunch menus are inclusive within your day and stay delegate rates and include coffee, tea and drinks from your meeting room mini-bars.

please note that our working lunch menus are suitable for up to fifteen delegates; for sixteen delegates or more we are happy to tailor-make a working lunch menu for you from the selection below; please chat to one of our meetings and events co-ordinators to discuss your options.

menu one

homemade soup of the day with fresh baked rolls (v)

selection of freshly prepared sandwiches

farmhouse cheeseboard with biscuits, chutney, fig and almond cake, apples, grapes and crudites

platter of sliced seasonal melons and fruit garnish (v)

menu two

selection of freshly prepared sandwiches and wraps with tyrrell's sea salt crisps

farmhouse cheeseboard with biscuits, chutney, fig and almond cake, apples, grapes and crudites

platter of sliced seasonal melons and fruit garnish (v)

mini dessert duo (v)

menu three

charcuterie and cheeseboard board

please choose two salads from the selection below:

- pasta salad (v)
- new potato salad (v)
- greek salad (v)
- coleslaw (v)
- fatoush (v)

fresh baked bread rolls (v)

mini dessert duo (v)

fork buffet lunch

for parties over 25 who wish to have a private area* for networking purposes we would suggest the following menu; our head chef and co-ordinator will discuss with you the menu choices in more detail should you choose this option.

hot meat dish

hot fish dish

hot vegetarian dish (v)

warm baby new potatoes (v)

seasonal vegetables (v)

please choose two salads from the selection below:

- pasta salad (v)
- new potato salad (v)
- greek salad (v)
- coleslaw (v)
- fatoush (v)

fresh baked bread rolls (v)

mixed leaf salad with french dressing (v)

platter of sliced seasonal melons and fruit garnish (v)

mini dessert duo (v)

farmhouse cheeseboard with biscuits, chutney, fig and almond cake, apples, grapes and crudites

* room hire charges may apply (v) denotes suitable for vegetarians.

we cannot guarantee any of our dishes to be nut free; if you or any of your party suffer with a nut allergy, or any other food allergy please inform a member of the team.

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