

CHEFS SPECIAL

Chargrilled Chicken

Spiced Coconut & Basil Sauce, Pak Choi & Broccoli, Jasmine Rice, Cress & Charred Lime

Sesame Breaded Tofu (VG)

Spiced Coconut & Basil Sauce, Pak Choi & Broccoli, Jasmine Rice Cress & Charred Lime

SALAD BAR

Poached New Potatoes, Green Beans, Grilled Artichokes, Capers, Radicchio, Torn Parsley & Vinegarette (VG)

Chopped Red Onion, Heritage Tomatoes, Cucumber, Pitted Black Olives & Sea Salt Sourdough Croutons (VG)

Baby Gem Lettuce, Rocket, Avocado, Chickpea, Courgettes, Tenders Team Broccoli & Shaved Radish (VG)

Sun Blushed Tomatoes, Fusilli Pasta, Basil Cress, Bocconcini & Olive Oil (VG)

Shredded Trio Of Cabbage, Grated Carrot, Sweet Corn, Pomegranate Seeds, Lemon Mayonnaise & Toasted Pumpkin Seeds (VG)

Seasonal Lettuce Leaves (VG)

+ ADD A PROTEIN

Garlic & Herb Roast Chicken

Lemon Infused Smoked Trout

Pesto Marinated Tempeh (VG)

Offer varies on event day -
bakery and grab and go
always available.



BAKERY & GRAB AND GO

BAKERY COUNTER

Selection of morning pastries and baked goods, including options that are plant-based and non-gluten containing items (NGCI).

GRAB AND GO

Selection of freshly made sandwiches, paninis and salads. Grab a breakfast or snack pot to fuel you throughout the day. Plant-based and non-gluten containing items (NGCI) available.

Selection of juices, smoothies, health shots and fizzy drinks available.

BEVERAGES

Available at the M - barista style coffee, teas and hot drinks. During the summer, enjoy a selection of iced coffees and frappes, and during our winter season look forward to a selection of seasonal hot drinks, such as salted caramel hot chocolate.

Plant-based alternative milks available.

