

Conference Lunch Menus

The Working Lunch

Choose from a selection of crusty baguettes, crisps and fruit bowls

Choice of two fillings:

Organic Cheddar & Chutney
House Roasted Local Ham & Mustard Mayo
House Made Hummus & Carrot
Coronation Chicken
Local Free Range Egg Mayo
Tomato, Mozzarella & Basil
Cashew Cheese & Cucumber

Gluten free bread is available on request

The Granary Lunch

Our Granary Lunch includes

Homemade Vegetarian Soup
Local Leaves
Two Plant Based Salads
Fresh Sourdough

Choice of either pork or mushroom sausage rolls, or mix of the two

The 'Harty' Lunch

Our 'Harty' Lunch includes two plant based salads, local leaves, fresh sourdough and a choice of two of the following;

Local free range chicken tikka curry, chutneys
Cous cous stuffed peppers, tomato sauce
Local grass fed beef and ale pie, puff pastry top
Seasonal local vegetable pie, puff pastry top
Black bean and vegetable chilli, sour cream
Seasonal green vegetable and cheese quiche
Pork Meatballs, marinara sauce

Followed by Chef's Choice Dessert (please choose one option) and fresh fruit bowl:

Chocolate brownie, clotted cream
Carrot cake, orange icing
Eton mess, seasonal fruit
Lemon posset, baby meringues
White chocolate and orange tart, pouring cream
Cheesecake, pouring cream, flavour chosen nearer time
Vanilla rice pudding, fruit compote

All of the above include a serving of tea and coffee