

The SOCIAL

WC 20th October

COOKED BREAKFAST

AVAILABLE DAILY: Smoked bacon, Cumberland sausage, Portobello flat mushroom, Grilled tomatoes, baked beans free-range fried eggs cooked to order

BREAKFAST SPECIALS

MON/TUES: N/A

WED/THUR: N/A

PORRIDGE, CEREAL & BAKERY

Porridge, cereal and a selection of artisan pastries and bakes will be available daily

TOAST STATION

Selection of artisan and gluten free breads: London bloomer / Brioche bagels / Breakfast muffins / White & malted brown sliced loaf served with jams and preserves, peanut butter, nut free butters, marmite or organic chocolate spread

HOMEMADE SOUP

Chef's choice

Please see menus on the day

BREAD & TOPPINGS

Artisan bread rolls, crispy onions, thyme and garlic croutons

JACKET POTATO

King Edwards and sweet potatoes will be available daily with a variety of toppings

PLANTED/VEGGIE DISH

MON: Galangal, lemongrass and garlic fried soya mince with banana leaf steamed rice & charred Bok choy

TUE: No Egg Spanish tortilla with vegan Nduja, smoked sundried tomatoes, wood fire red peppers

WED: Spaghetti pasta with wilted chard, roasted courgettes and ricotta cheese

THU: Aubergine and chickpea bhuna, with pilaf rice, handmade onion bhaji and a spiced fruit chutney

FRI: Breaded plant base fish goujons, homemade tarragon mushy peas, and sea salt chips

SAT: Garlic peri peri butternut squash with Portuguese fried rice, coleslaw and peri peri chips

SUN: Lemon and herb butternut squash steak with homemade apple sauce, sage stuffing roast potatoes and all the trimmings

BISTRO MAIN

MON: Tuscan sausage casserole with beef and tomato sausages, oven roasted tomatoes and black olives

TUE: Red Thai beef curry with mange tout, baby corn and spring onions

WED: Char grilled Dukka chicken thighs with roasted chickpea houmous

THU: Slow cooked pork beef with garlic, spinach and wood fire roasted peppers

FRI: Battered cod with homemade mushy peas and sea salt chips

SAT: Mince beef and pasilla chilli burrito stuffed with mixed bean rice, sour cream, guacamole and tomato salsa

SUN: Tender pork chop with homemade apple sauce and sage stuffing roast potatoes and homemade Yorkshire pudding

STREET EATS

MON: Roasted okra finger with mild jalfrezi sauce or pork tikka marsala, with pilaf rice and onion bhajis

TUE: Baby back ribs in Louisiana hot sauce or hot honey and chilli chicken wings with truffle mac and cheese

WED: Yakitori chicken skewers or sticky tofu and vegetable skewers with Japanese noodle salads

THU: Slow roasted Treacle beef or sage roasted chicken breast with crisp roast potatoes, caramelised buttered kale and maple roasted carrots

FRI: Scampi bites, classic pie selection and chip shop curry sauce

IF YOU REQUIRE ALLERGEN INFORMATION FOR ANY DISH OR ITEM, PLEASE ASK A MEMBER OF THE CATERING TEAM.