## **Breakfast menu**

V = Vegetarian VG = Vegan gf = Gluten free Allergen information is available at the service points.
Fresh Pain aux Chocolate, Croissants & Blueberry Croissant (vg).
Yoghurt bar including Greek style & non-dairy alternatives. Served alongside freshly made fruit compote, toasted seeds, nuts & dried fruits.
Homemade Granola, muesli & gf cereals. Served with dairy and non-dairy milks.
Hot breakfast choices change daily & include locally sourced Cumberland sausages, Bacon, Scrambled, Poached or Fried Eggs. Shakshuka (v+gf) scrambled Tofu (vg+gf), Quorn Cumberland sausages, Mushrooms beans and hash browns
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## **Evening Menu**

V = Vegetarian VG = Vegan gf = Gluten free Allergen information is available at the service points.
Salad bar, including proteins.  Mixed leaf, Heritage tomato, Watermelon & feta, faro & roasted peppers, Cucumber & dill, Crunchy coleslaw, Chicken Souvlaki with Tzatziki, Salad Niçoise.
Huli Huli pineapple Chicken Pork Milanese Roasted squash stuffed with cherry tomato, rice & fresh herbs.
Spicy wedges, Rice pilaf & fresh seasonal vegetables
Marbled chocolate cheesecake Fresh fruits Selection of teas, filter coffee, still or sparkling water



