

DELUXE BUFFET MENU A

SANDWICHES & WRAPS

Deli Pastrami Sandwich
with Swiss cheese, rocket leaves, tomato, mustard, mayonnaise and pickle (179 kcal each)

Smoked Salmon Cream Cheese Wrap
with dill, pepper and lemon juice (133 kcal each)

Houmous & Roasted Red Pepper Wrap (VE)
with fresh basil, spinach and red onion (87 kcal per each)

TART SELECTION

Beef Strips
with tomato and chilli chutney and horseradish cream (93 kcal each)

Prawn Marie Rose
with paprika and dill (59 kcal each)

Tricalore (VE)
with vegan soft cheese, tomato and avocado (59 kcal each)

COLD CUT MEATS & CHEESE

served with marinated olives, sun-blushed tomatoes, comichon pickles and artisan baked breads

GRILLED FLAT BREADS (VE)

(78 kcal per piece)

Served with:
Crushed avocado seasoned with lime juice and black pepper (VE) (40 kcal per serving)
Houmous olive oil and smoked paprika (VE) (78 kcal per serving)
Tzatziki dip (V) (32 kcal per serving)

SALAD SELECTION

Chefs classic Caesar salad
(68 kcal per serving)

Indian spiced chickpea, broad bean and quinoa salad (VE) (GF)
(37 kcal per serving)

Orzo pasta salad with peppers and sundried tomatoes (VE)
(59 kcal per serving)

DESSERTS

Selection of Macarons (V) (99 kcal each)
Mini Chocolate Eclairs (V) (46 kcal each)
Red Velvet Cake (VE) (293 kcal)

Adults need around 2000 kcal a day We endeavour to keep all of our dishes fresh and in keeping with the seasons, so please note that all of our menus are subject to change to ensure our guests receive the ultimate culinary experience. (VE) Vegan, (V) Vegetarian, (GF) Gluten Free, (GFO) Gluten Free Option available, (VEO) Vegan Option available. Please ask your server if you have any individual requirements and we'll do our very best to oblige. If you have a food allergy or intolerance, please let a member of our team know prior to ordering and a detailed allergen guide can be provided. Our menu descriptors do not include all ingredients. All of our dishes are prepared in a kitchen where nuts, gluten and other allergens are present and we are unable to guarantee that any product is completely free from any allergen due to the risk of cross contamination in production, supply and/or preparation of dishes. All dishes are subject to availability and seasonal changes.