

Taste the Continents

Sunday Lunch Menu 1 - America

Salad bar

A selection of natural and composed salads from our gardemanger, including marinated and pickled vegetables, terrines, pates and dry cured meats served with flavoured dressings and house chutneys



Soup

Coconut chicken and sweetcorn soup, served with flavoured croutons (M) (G) (V)
Cream of maple roasted pumpkin (F) (CL) (M)



Pasta station

Baked seafood lasagna (G) (M) (CL) (G)
Rigatoni tossed in a rich pancetta veloute with smoked chicken (G) (M) (N) (V)
Potato gnocchi in a honey roasted celeriac puree with toasted sunflower seeds (G) (M) (N) (V)



Carvery

Texas style smoked beef brisket (SFH) (MU)
Roasted pork belly with onion and garlic, served with thyme jus (SFH)

Hot counter

Pan fried Mahi Mahi with ginger, pineapple and spring onion salsa (SFH)
Braised curried chicken thighs with apricot and coconut (CL) (M)
Pork medallions on cider cream jus with confit apples (M) (SFH)
Baked tofu, spinach and sweet potato strudel (SY) (G) (M)

Accompaniments

Honey Roasted pumpkin and onion (M)
Steamed seasonal vegetables (M)
Rosemary infused roasted potato (M)
Crushed potato with lemon and fennel (M)



American stall

Braised smoky pork ribs (SY) (SES) (M)
Hawaiian pulled chicken, mango and soy noodles (SY) (M) (SFH)
Kentucky buffalo wings with spicy siracha (G) (M) (N) (SFH)
Beer battered calamari with cilantro mayo (M) (N) (G)



Cheese table

A selection of local and international cheeses, water biscuits, grissini, nuts, grapes and dried fruits



The pastry corner

A variety of gâteaux and pies served with fruit coulis and fresh cream



Please advise your server if you have any dietary requirements
Cereals containing Gluten (G) Crustaceans (CR) Egg (E) Fish (F) Peanuts (P) Soya (SY) Milk including Lactose (M)
Tree Nuts (N) Celery (CL) Mustard (MU) Sesame (SES) Lupin (L) Molluscs (MOL) Sulphites (SFH)