

Working Lunches Menu

Spring / Summer 2019



WESTON PARK



Working lunch selector

Hand-cut sandwiches with a selection of six different fillings freshly made on artisan loafs, baguettes and flat breads, at 1 ½ rounds per person.

Served with hand cooked crisps and seasonal fresh fruit.

Please choose from the fillings below

FISH

Searcys smoked salmon, lemon

Tuna, spring onion, chilli dressing

Honey-roast salmon, cucumber, dill creme fraiche

Tuna mayonnaise, cucumber, mixed leaves

VEGETARIAN

Free-range egg, mustard cress mayonnaise

Falafel, roast butternut, spinach, hummus (ve)

Cheddar, spring onion, chive mayonnaise

Mature cheddar ploughman's

Tomato, mozzarella, rocket, pesto

Beetroot, carrot, hummus, salad (ve)

MEAT

Roast free-range chicken, stuffing, mayonnaise

Chicken fajita, grilled vegetables, avocado

Roast Herefordshire beef, watercress, horseradish

Honey-roast gammon, Applewood cheese, mustard

Poached chicken, avocado, watercress

Gammon, Montgomery cheddar, piccalilli

Extras

SALADS

Garden salad, celery, radish, house dressing

Cucumber, dill, mint salad

Red slaw, pomegranate, sultanas

Vegetable slaw, pumpkin seeds, wholegrain mustard

Greek salad, olives, feta

Broad bean, pea, mint, radish, creme fraiche

DESSERTS

Coconut and lime posset, all-butter shortbread

Blossom honey mascarpone and plum tart

Vanilla panna cotta, macerated berries

Salted caramel and hazelnut tart

Triple-chocolate brownie

Glazed lemon tart, creme fraiche

Tropical fruit platter, crushed berry yoghurt

Seasonal fruit cocktails, lime syrup



We want everyone to be able to enjoy our menus, so please let us know if you have any dietary requirements or wish to discuss seasonal options.

Thank you for your enquiry and we hope that our menus excite you.

We are very happy to discuss your requirements and to talk through any bespoke options that you may be interested in.



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BY SEARCYS