

Grab n Go Menu 2023



Grab n Go Menu

Meat Dishes

Please choose **1 hot meat dish** from the following:

Aberdeen Angus Beef Sliders,
Aged Cheddar and Homemade Tomato Relish, Side
Salad

Individual Lamb Shepherd's Pie,
Creamy Potato Topping, Carrot and Caraway Slaw (G)

Vietnamese Fried Chicken,
Chilli, Lime and Mint Dressing, Glass Noodles (G)

Brochette Selection,
Minted Lamb, Beef with Black Bean, Marinated Tofu,
Sweet Pepper and Aubergine (G)

Homemade Pork Hazelnut and Apricot Sausage Rolls,
Apple Sauce, Heritage Tomato Salad

Chicken and Leek Pie,
Golden Pastry Cap, New Potatoes and Chives

Meat Dishes

Please choose **1 cold meat dish** from the following:

Five Spiced Duck Salad,
Quinoa, Mango and Pomegranate (G)

Chargrilled Chicken, Lemon, Rosemary and Olives,
Butterbeans, Fine Beans and Tomato Julienne (G)

Roast Beef Yorkshire Puddings,
Horseradish, Potato, celery and Apple Mayonnaise

Finger Sandwich Selection in speciality Spinach, Tomato,
Charcoal Breads

Honey Roast Ham and English Mustard

Egg Coronation & Cress

Red Pepper Houmous and Rocket (VG)



Grab n Go Menu

Fish Dishes

Please choose **1 hot fish dish** from the following:

Poached Organic Salmon,
Broccoli, Shredded Sprouts and Pumpkin Seed
(G)

Cod and Rocket Fishcakes,
Tartare Sauce, Shaved Fennel & Tomato Julienne

Smoked Haddock and Broccoli Fishmongers Pie,
Green Bean and Almond Vinaigrette

Individual Caribbean Seafood Curry,
Sweet Potato Patties (G)

Fish Dishes

Please choose **1 cold fish dish** from the following:

Blini Platter
Smoked Trout, Sour Cream & Dill, Asparagus,
Baba ganouch, Romesco (VE)

Shrimp, Avocado and Sunflower Seed,
Thousand Island Dressing (G)

Stuffed Croissant platter with side salad
Smoked Salmon and Crème Fraiche
Woodland Mushroom and Farmhouse Cheddar

Tuna Niçoise, Quail Eggs, Olives and New
potatoes
(G)



Grab n Go Menu

Vegetarian Dishes

Please choose **1 hot vegetarian** from the following:

Aubergine, Chickpea and Apricot Tagine,
Couscous(VG)

Butternut Squash Tortellini,
Leaf Spinach, Sage Butter Sauce

Spinach, Pea and Gruyere Frittata,
Baby Leaf salad, Tomato Concasse (G)

Mediterranean Vegetable Lasagne,
Little Gem Salad

Red Pepper and Cauliflower Pakora,
Coconut Dal, Vegan Raita (G)

Sweet Potato Falafel,
Flat Bread, Cucumber, Chilli, Tahini Dressing (VE)

Vegetarian Dishes

Please choose **1 cold vegetarian** from the following:

Tartlet Selection with side salad,
Wild Mushroom, Crème Fraiche and Dill,
Caramelised Leek, & Cheddar

Heritage Tomato, Mozzarella and Basil (G)

Thai Vegetable and Quinoa Salad,
Peanut Dressing and Crispy Shallot (G)(VG)

Penne Pasta Garden Pea and Feta Salad,
Caperberry Salsa Verdi



Grab n Go Menu

Dessert Dishes

Please choose **2 desserts** from the following:

Diamonds of Dark Chocolate and Tahini Brownie

Exotic Fruit Brochettes dressed with Passion fruit
(G)(VG)

Mini Key Lime Pies (G)

Mixed Berry Pavlovas (G)

Salt Caramel and Chocolate Tartlets

Mini Banoffee Pies

Pear and Ginger Cheesecake
(VG)

Shot Selection,
Chocolate Mousse (G)
Orange, Date and Pineapple Salad, (G)
Lemon & Lime Posset, (G)

