

EXECUTIVE BOXES

Classic dining menu

Artisan bread selection and sea-salted butter

Starter

Smoked Chicken, blood orange curd, fennel & rocket salad

Roast butternut squash soup (v)
Sage pesto & parmesan cheese straws

Main

Slow braised leg of lamb, traditional roast potatoes, buttered carrots,
Steamed broccoli & cauliflower, & pan gravy

Honey roast root vegetable wellington
Carrot puree, wilted spinach and tender stem broccoli

Dessert

Banoffee torte, caramelised banana puree, praline cremeux & nut biscuit

Full Time

Chicken Balti Pie or Coconut & Spinach Pie (v)

Freshly brewed tea and coffee



We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. If you would like to know more about our food and drink, please ask a member of the catering team.

