

# Sample Lunch menu Served from 12.15pm



# Sample Lunch menu Served from 12.15pm



All menus will display diabetic friendly, gluten free, halal, low fat, vegetarian and vegan options. Should you require any allergen information, please do not hesitate to ask our catering team.

### Soups

Broccoli & Cropwell Bishop stilton
Roast tomato and basil
Cream of mushroom
Cream of chicken, leek & potato
Served with a choice of brown or white rolls with butter or spread

#### **Hot Mains**

Charred harissa rack of lamb, roasted freekeh ratatouille, harissa oil
Prawn and crab linguine, sun-dried tomato, lemon and parsley
Baked three cheese macaroni topped with fresh herb and brioche crumb

## **Lighter Grilled Options**

Grilled lemon chicken supreme with a chicken jus

Grilled sea bass fillet, fresh lemon, herb oil

Grilled Mediterranean vegetable & halloumi skewer red pesto, herb oil

# Light Mains and Salads

Ploughman's lunch – Smoked ham, cheddar, egg, pickles, onion, grapes, baguette Poached salmon with cucumber, red onions, tomatoes, olives & feta cheese Roasted garlic hummus, crudités, olives & pitta bread

Jacket Potato served with various toppings including tuna mayonnaise, cottage cheese, prawn mayonnaise, baked beans and cheddar cheese

Omelette (2 eggs) with choice of cheese, tomato, herbs, ham, smoked salmon or plain

Main courses served with potatoes, rice, steamed vegetables or side salads

#### **Desserts**

Clear jelly or fresh fruit in jelly
Crème caramel
Fresh fruit salad
Stewed apple with crème fraiche
Strawberry millefeuille
Purbeck ice cream or sorbet (various flavours)
Frozen yoghurt
Fresh fruit
Cheese selection served with grapes, celery and biscuits