



Foodie Veggie Favourites-Winter

Full continental breakfast served 7 days a week, Hot option offered on 6 days (no hot option on staff day off). Hot options to included:

Spanish Tortilla

Toasted sour dough, scrambled egg, avocado

French style crepes with fresh berries and cream

Full Veggie English breakfast

Mexican style baked eggs/Mexican beans, potatoes and fried egg on toast

Poached eggs, mushrooms, avocado and potato rosti

Afternoon Tea cake 5 days (no afternoon tea on staff day off, arrival or departure day) to include the following:

Fruit and nut Flapjack

Banana and blueberry loaf

Rocky road

Cupcakes

Triple chocolate brownies

Chocolate fudge cake

Carrot and orange cake

Day 1

Butternut squash and Ricotta ravioli, sautéed baby spinach, squash puree, toasted seeds, leaves

Aged comte cheese beignets, potato puree, celeriac puree, seasonal greens, roasted carrots, lentils and bean fricassee

Vanilla Pannacotta (made with agar agar), berries, honeycomb and salted popcorn

Day 2

Parsnip Veloute, parsnip crisps, soured green apple, olive oil, walnuts, nasturtiums

Beetroot, mushroom and root veg Wellington, new potatoes, carrot puree, salad

Chocolate ganache, pear sorbet, caramelised pear, pickled pear, pistachios

Day 3

Salad of smoked tofu with sesame, ginger, soy, lime and honey, Asian slaw, devilled peanuts, shoots

Srilankan Vegetable curry, Dhal, Jasmine rice

Mango parfait, passionfruit coulis, mango and strawberry salsa, coconut ice cream, tuille

Staff Day Off

Day 4

Vegetarian Salade de Savoie

Mushroom and Pepper Tartiflette, homemade pickled vegetables, fresh bread, salad

Lemon meringue pie, rhubarb coulis, baked meringue, ginger ice cream

Day 5

Fennel, beetroot, balsamic and orange salad, rocket and whipped feta

Butternut and sage scotch egg arancini, butternut puree, beetroot puree, chicory, braised Romanesco and baby leeks, microgreens, toasted seeds

Chocolate mousse, oat crumble, Chantilly cream, cherry jelly

Day 6

Pea and basil velouté, melba toast, basil oil, sugarsnaps, flowers, pea shoots

Wild mushroom and thyme barley fricassée, fondant potato, heritage carrots, carrot tops, tempura shallots, charred chicory, greens

Local artisan cheeseboard, selection of fruit, pickles and crackers, port

Unlimited Red and White wine served with Dinner

350 Euros per person per week