



Foodie 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 with crispy bacon

Scrambled egg, avocado, smoked salmon

French style crepes with fresh berries and cream

Full 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

Chicken breast, sous-vide thigh, chicken skin crackling crumb, potato puree, celeriac puree, seasonal greens, roasted carrots, carrot tops, chicken and white wine jus

Vanilla Pannacotta, berries, honeycomb and salted popcorn

Day 2

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

Pan-roasted salmon, beetroots, whipped horseradish, salad, new potatoes

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

Day 3

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

Massaman-marinated charred chicken breast, Srilankan dhal, Srilankan vegetable curry, jasmine rice

Mango parfait, passionfruit coulis, mango and strawberry salsa, coconut icecream, tuille

Staff Day Off

Day 4

Salade de Savoie

Tartiflette, charcuterie, homemade pickled vegetables, fresh bread, salad

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

Day 5

Cured Mackerel, textures of cucumber, dill oil, pickled cauliflower, micro-leaves

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

Chocolate mousse, oat crumble, Chantilly cream, cherry jelly

Day 6

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

Sous vide and seared sirloin steak, fondant potato, heritage carrots, tempura shallots, wild mushroom and thyme barley fricassee, charred chicory, greens, cep and red wine jus

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

Unlimited Red and White wine served with Dinner

350 Euros per person per week