

RESIDENTIAL MENU

Breakfast- served at 8.30 am

Breakfast 1 (V)*

Bacon and Sausage sandwiches
Selection of cereal
Toast with jam +marmalade
Tea + coffee/fresh orange/milk

Breakfast 2 (V)* Cooked Breakfast

bacon, sausage, egg, hash brown, beans, tomato,
Selection of cereal
Toast with jam +marmalade
Tea + coffee/fresh orange/milk

Breakfast 3 (V)* Continental

selection of cereal
Natural yoghurt, honey dried fruit nuts
Croissants, Danish pastries, muffins , toast
Butter, jam and marmalade
Tea +coffee/fresh orange/milk

Lunch- served at 12.30 pm

Packed lunch

Baked potatoes + fillings (V)*

Cheese
Tuna mayo
Beans
Butter

Pizza + chips, beans (V)*

Margarita
Chicken
Vegetable

Soup and sandwiches (V)*

Seasonal homemade soup and selection of sandwiches

Burger, chips and beans (V)*

Lunch dessert is a selection of small cakes and fruit

Evening meal- served at 5.00 pm -arrivals after 6pm will be served a buffet tea

Homemade Pie (V)* served with mushy peas, red cabbage.
meat and potato,
chicken and mushroom,
cheese and onion
shepherd's pie

Pasta (V)*– served with garlic bread, salad.
bolognese,
carbonara,
lasagne

Roast dinner – served with roast potatoes, vegetables
Roast beef + Yorkshire pudding
Roast chicken + stuffing
Roast pork + apples

Curry (V)*– Served with rice, naan
Masala
Korma
Jalfrezi

Casseroles (V)*

Beef broth + dumplings
Goulash
Chicken casserole

Sausage and mash

Fish pie

Desserts

Chocolate pudding
Apple pie/crumble
Sticky toffee pudding
Jam sponge
Bananas and custard
Rice pudding

*V indicates that a suitable vegetarian variation will be provided for each vegetarian guest . Where no (V) is indicated please select from our alternative menu. Halal, coeliac, vegan and other dietary requirements all catered for on request and discussed at the booking stage.

Menu subject to seasonal variations

PLEASE NOTE THAT FOR EACH MEAL TAKEN AT THE CENTRE ONE SELECTION IS TO BE MADE FOR THE WHOLE GROUP WITH THE EXCEPTION OF VEGETARIAN OR SPECIFIC DIETARY REQUIREMENTS