

FLEXI-CATERING MENU WINTER 2023-24

MONDAY

Main Course

Traditional Alpine Tartiflette

Mushroom Tartiflette

Served with Green Salad and a selection of cured meats & pickles.

Dessert

Apricot and Almond Tart served with Double Cream

TUESDAY

Main Course

Pulled Pork (Shoulder of pork in a smoky marinade)

Pulled Aubergine (Aubergines and Red Onions Roasted in a smoky marinade)

Served with mildly spiced Potato Wedges, Bread Roll, BBQ sauce, Tangy Apple Slaw.

Dessert

Apple & Blackberry Crumble Served with Custard.

WEDNESDAY

Night Off. Possibility to add an extra meal – See Extra Meal Section

THURSDAY

Main Course

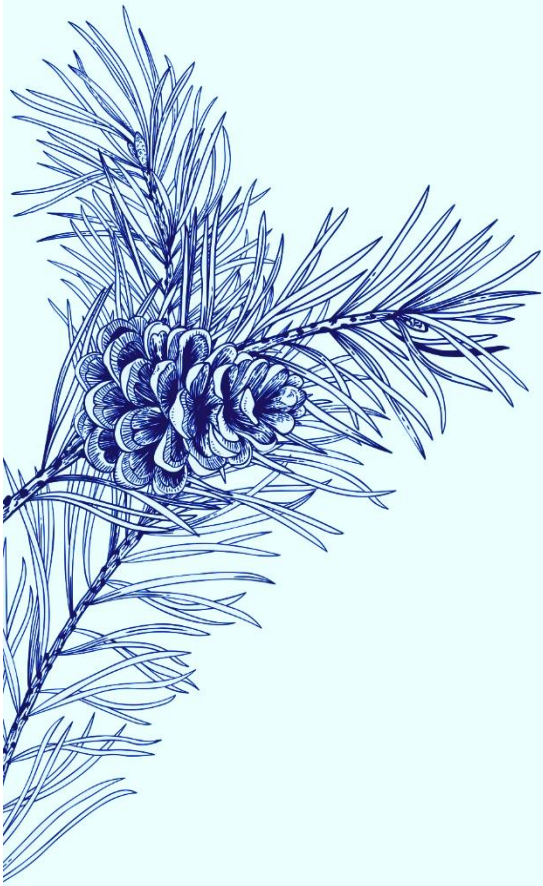
Chicken Tikka Masala

Vegetable Balti

Served with Pilaf Rice and Spiced Greens.

Dessert

Key Lemon and Lime Pie



Vegetarian Option

FRIDAY

Night Off. Possibility to add an extra meal – See Extra Meal Section

SATURDAY

Main Course

Lasagna Al Forno

Vegetable Lasagna

Served with Mixed Salad and Garlic Bread

Dessert

Brioche & Butter Pudding Served with Double Cream

SUNDAY

Main Course

Spanish Roast Chicken

Mediterranean Lentils (Lentils, Roasted Butternut Squash and Blue Cheese, Seasoned with Lemon, Garlic & Fresh Herb Dressing)

Served with (Chorizo) Roast Potatoes, Garlic Green Beans & Gremolata Dressing.

Dessert

Sticky Toffee Pudding Served with Toffee Sauce.

Note: The children's menu is a smaller portion (2/3) of the main course (normal or Vegetarian), plus pudding.

EXTRA MEALS - MAIN ONLY

You can choose from 3 options;

1/ Pierrade: A selection of duck, beef, chicken, onions and peppers to cook at the table on a hot stone. Served with green salad and dipping sauces.

2/ Four Cheese Fondue, served with green Salad and a selection of Cured Meats and Pickles

3/ Raclette served with boiled Potatoes, Green Beans and Cured Meats.

PRICE : £27 per adult and £18 per child

Vegetarian Option

