

SAMPLE Breakfast Menu

Bucks Fizz on Boarding

BREAKFAST

Cornflakes, muesli or porridge served with fresh cream

OR

Grapefruit and Orange segments with Black Grapes

AND TO FOLLOW

GRILL TRAY

Grilled back bacon, premium pork sausage, grilled tomato, a hash brown, fried button mushrooms, baked beans and a free-range fried egg

OR

Smoked Scottish Salmon

Together with creamy scrambled free-range eggs

ACCOMPANIED WITH THE BAKERY BASKET

A choice of white or wholemeal toast, brioche and freshly baked croissants

Served with a selection of preserves and honey

Freshly brewed coffee and a selection of fine teas

SAMPLE Dinner Menu

APPERTISERS

Chefs own Carrot and Coriander Soup
Served with a selection of freshly baked breads

OR

Wild Boar Terrine
On a toasted ciabatta
Served with a rocket garnish and a balsamic drizzle

OR

Bury Black Pudding on a Rosti Potato
Topped with fried shallots and draped with a trio of
peppercorn sauce

MAIN

Roasted Corn Fed Chicken Breast
With a wild mushroom and chive sauce
Roast potatoes
Buttered green beans
And
Honey glazed carrots

DESSERT

Tangy Lemon Tart

With crème fraiche, raspberry coulis and fresh raspberries

CHEESE COURSE

A selection of cheeses with biscuits, green grapes and red onion chutney

Mature Cheddar

Somerset Brie

And

Blue Stilton

Freshly brewed coffee and a selection of fine teas