Grab n Go Menu 2023
Grab n Go Menu

**Meat Dishes**
Please choose 1 hot meat dish from the following:

- Aberdeen Angus Beef Sliders,
  Aged Cheddar and Homemade Tomato Relish, Side Salad

- Individual Lamb Shepherd's Pie,
  Creamy Potato Topping, Carrot and Caraway Slaw (G)

- Vietnamese Fried Chicken,
  Chilli, Lime and Mint Dressing, Glass Noodles (G)

- Brochette Selection,
  Minted Lamb, Beef with Black Bean, Marinated Tofu,
  Sweet Pepper and Aubergine (G)

- Homemade Pork Hazelnut and Apricot Sausage Rolls,
  Apple Sauce, Heritage Tomato Salad

- Chicken and Leek Pie,
  Golden Pastry Cap, New Potatoes and Chives

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**Meat Dishes**
Please choose 1 cold meat dish from the following:

- Five Spiced Duck Salad,
  Quinoa, Mango and Pomegranate (G)

- Chargrilled Chicken, Lemon, Rosemary and Olives,
  Butterbeans, Fine Beans and Tomato Julienne (G)

- Roast Beef Yorkshire Puddings,
  Horseradish, Potato, celery and Apple Mayonnaise

- Finger Sandwich Selection in speciality Spinach, Tomato,
  Charcoal Breads

- Honey Roast Ham and English Mustard

- Egg Coronation & Cress

- Red Pepper Houmous and Rocket (VG)

VE - Vegetarian, VG - Vegan, G - Made without Gluten
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Fish Dishes
Please choose **1 hot fish dish** from the following:

- Poached Organic Salmon, Broccoli, Shredded Sprouts and Pumpkin Seed (G)
- Cod and Rocket Fishcakes, Tartare Sauce, Shaved Fennel & Tomato Julienne
- Smoked Haddock and Broccoli Fishmongers Pie, Green Bean and Almond Vinaigrette
- Individual Caribbean Seafood Curry, Sweet Potato Patties (G)

Fish Dishes
Please choose **1 cold fish dish** from the following:

- Blini Platter
  Smoked Trout, Sour Cream & Dill, Asparagus, Baba ganouch, Romesco (VE)
- Shrimp, Avocado and Sunflower Seed, Thousand Island Dressing (G)
- Stuffed Croissant platter with side salad
  Smoked Salmon and Crème Fraiche
  Woodland Mushroom and Farmhouse Cheddar
- Tuna Niçoise, Quail Eggs, Olives and New potatoes (G)

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**Vegetarian Dishes**

*Please choose 1 hot vegetarian from the following:*

- Aubergine, Chickpea and Apricot Tagine, Couscous (VG)
- Butternut Squash Tortellini, Leaf Spinach, Sage Butter Sauce
- Spinach, Pea and Gruyere Frittata, Baby Leaf salad, Tomato Concasse (G)
- Mediterranean Vegetable Lasagne, Little Gem Salad
- Red Pepper and Cauliflower Pakora, Coconut Dal, Vegan Raita (G)
- Sweet Potato Falafel, Flat Bread, Cucumber, Chilli, Tahini Dressing (VE)

**Vegetarian Dishes**

*Please choose 1 cold vegetarian from the following:*

- Tartlet Selection with side salad, Wild Mushroom, Crème Fraiche and Dill, Caramelised Leek, & Cheddar
- Heritage Tomato, Mozzarella and Basil (G)
- Thai Vegetable and Quinoa Salad, Peanut Dressing and Crispy Shallot (G)(VG)
- Penne Pasta Garden Pea and Feta Salad, Caperberry Salsa Verdi

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Dessert Dishes
*Please choose 2 desserts from the following:*

- Diamonds of Dark Chocolate and Tahini Brownie
- Exotic Fruit Brochettes dressed with Passion fruit (G)(VG)
- Mini Key Lime Pies (G)
- Mixed Berry Pavlovas (G)
- Salt Caramel and Chocolate Tartlets
- Mini Banoffee Pies
- Pear and Ginger Cheesecake (VG)
- Shot Selection,
  - Chocolate Mousse (G)
  - Orange, Date and Pineapple Salad, (G)
  - Lemon & Lime Posset, (G)

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