

Food Moments

at Ewood Park



For illustrative purposes only



2025/26



Our Philosophy

At Ewood Park we believe in making every moment count, for the guests we serve and for our team members.

Whether creating dishes for conferences, concerts, dinners, matchday or once-in-a-lifetime events, our love of honest, well sourced and expertly crafted food and drink and the exceptional moments and lasting memories it creates, is at the heart of what we do.

Underpinning this passion is our food philosophy which allows us as chefs, cooks and food service heroes to think about the food we source, create, present and the impact this has on our business, customers, communities and the environment.

From recruiting rising stars to embracing technology to tackle food waste, Ewood Park is leading the way in delivering great tasting food that takes pride of place and exceptional service with confidence.

CONFIDENT

Having confidence in our craft and ability are key. Our team always apply their own talent to create food they are proud of and that tastes amazing.

CREATIVE

Creativity delivers flavour and, importantly, surprise and delight. We never lose sight of how food is prepared, presented and most importantly, how it tastes.

CONSIDERED

Our food design is always well considered, relevant to the audience and delivers quality at every price point.

Passionate Foodies

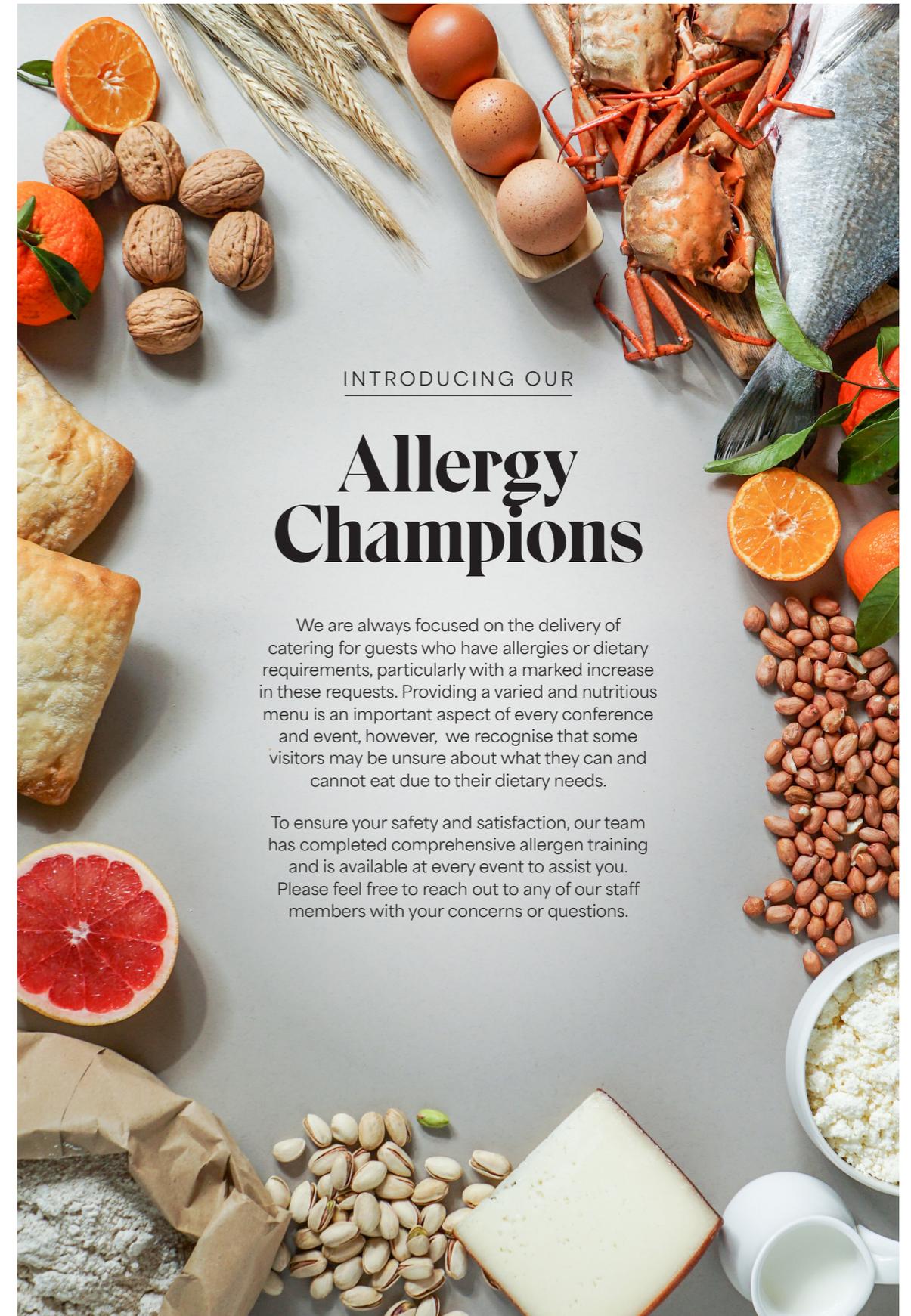
Our culinary specialists have a genuine desire to create inspirational food and drink, and deliver memorable experiences every time.

With decades of experience putting their twist on culinary classics and perfecting their handpicked favourites, our dishes are carefully balanced to provide fantastic tasting food whilst considering the climate impact of the food we serve.

Food Moments has been created by them, for you.



Executive Chef



INTRODUCING OUR

Allergy Champions

We are always focused on the delivery of catering for guests who have allergies or dietary requirements, particularly with a marked increase in these requests. Providing a varied and nutritious menu is an important aspect of every conference and event, however, we recognise that some visitors may be unsure about what they can and cannot eat due to their dietary needs.

To ensure your safety and satisfaction, our team has completed comprehensive allergen training and is available at every event to assist you. Please feel free to reach out to any of our staff members with your concerns or questions.



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Menu prices valid from January 2025

All costs are inclusive of VAT at the prevailing rate and may be subject to change due to market trading conditions. Please note, products may vary due to seasonality.

MORNING

Breakfast Club

They say it's your day's most important meal, and whether you'd like wholesome and healthy or something to really sink your teeth into, we'll set you up just right.



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MORNING

Breakfast Club

BREAKFAST CLUB

Swiss Bircher Muesli, runny honey, crunchy apple, raisins, toasted seeds & coconut **V**

Crispy bacon brioche roll

Cumberland sausage on a brioche roll

Plant-based sausages & field mushrooms on a brioche roll **ve** Gluten free on request

Toasted English muffin, scrambled egg, mushroom & Sriracha sauce **V**

Scrambled tofu bagel with toasted seeds, shitake mushroom & tomato **ve**

Smoked salmon bagel, cream cheese, chives & lemon

Add bacon to any dish

All breakfast rolls served with brown or tomato sauce

ELEGANT CONTINENTAL BREAKFAST PACKAGE (MAXIMUM 50 COVERS)

Seasonal fruit platter

Nutella croissant

Carrot & fruit muffin

Swiss Bircher Muesli, runny honey, crunchy apple, raisins, toasted seeds & coconut

Toasted muffins topped with scrambled egg with a choice of smoked salmon or Portobello mushroom & cherry tomato

Fruit uices

Freshly brewed tea & coffee

Vegetarian and vegan options available on request

V VEGETARIAN **ve** VEGAN

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Refreshments & Snacks

BAKERY & FRUIT

Nutella croissant **V**

Raspberry croissant **ve**

Carrot & fruit muffin

Chocolate & hazelnut protein bites **ve**

Date, cashew nut & mixed seed granola bar **ve**

Bowl of seasonal fruit (per piece) **ve**

Assortment of mini-Danish pastries (per piece) **V**

Sliced seasonal fruit platter (minimum 15 covers) **ve**

REFRESHMENTS & SNACKS

Freshly brewed tea & coffee

Freshly brewed tea & coffee and a selection of biscuits **V**

Freshly brewed tea & coffee and assortment of mini-Danish pastries **V**

Juices (per jug)
Apple
Smooth orange
Cranberry

Passion fruit meringue croissant **V**

Smoked cheddar, bacon, spring onion & English mustard muffin

Salami, beef tomato & Emmental cheese croissant

Roasted tomato, pesto, rocket & vegan cheddar croissant **ve**

Freshly brewed tea & coffee and 2 pack of Half the Story Biscuits

SMOOTHIES

The ultimate booster: Green apple, lemon, cucumber & ginger **ve**

Berry split: Seasonal berries, all the banana and coconut yoghurt **ve**

Smashing: Banana, apple, ginger, turmeric & green kale **ve**

Beets & berries: Blueberry, beetroot, carrot & grapefruit **ve**

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NOON

Time for Lunch

Break up your day with some light bites, or how about keeping the conversation flowing with a long and lazy lunchtime feast? Either way, we'll serve up a treat.



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Grab & Go

4 LUNCH ITEM

Selection of boxed sandwiches, bag of crisps, piece of whole fruit, bottle of sparkling or still mineral water

5 LUNCH ITEM

Selection of boxed sandwiches, bag of crisps, piece of whole fruit, bottle of sparkling or still mineral water, choice of muffin or flapjack

SANDWICH SELECTIONS

Bacon, lettuce & tomato	Roast chicken & salad
Mature cheddar cheese Ploughmans	Tuna mayonnaise & salad

PREMIUM SANDWICH SELECTIONS

Spicy chicken & pepper focaccia	Caprese focaccia ve
Smoked salmon & cream cheese bagel	Chickpea & mango masala wrap
Pastrami & pickles focaccia	

Vegan and gluten free options available on request

Quick Eats

SANDWICH BOARDS

Boards of built, rolled and carved premium sandwiches

HOMEMADE SOUP



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Knives & Forks

LAND & SEA

Traditional Lancashire hot pot, pickled red cabbage & crusty bread

Deep fried battered haddock, triple cooked chips, Rovers homemade tartare sauce & fresh lemon

Traditional minced beef lasagne, & Rovers freshly made garlic bread

Homemade meat and potato pie with pickled red cabbage

FIELD & FOREST

Baked mac 'n' cheese with ricotta, sun dried tomato, field mushroom & truffled herb crumb

Portobello & chestnut mushroom stroganoff, baby spinach, paprika & dill gherkins, served with rice **V**

Traditional Lancashire cheddar cheese, leek and potato pie served with triple cooked chips **V**

Thai vegetable curry served with jasmine rice and rice crackers **V**

LAND & SEA

Shredded harissa spiced chicken thighs, chickpeas, peppers & chermoula

Atlantic cod, smoked haddock, & prawn fish pie, Dorset watercress, creamy mash & mature cheddar cheese

Chicken makhani curry, toasted almonds, & Kashmiri chilli yoghurt

Honey, ginger & soy glazed beef, broccoli, green beans, edamame & red Thai curry sauce

Slow cooked Cheshire, beef shin ragu, potato gnocchi, basil & parmesan crumb

Creamy chicken, leek, forest mushroom, & wholegrain, mustard casserole

Smoked paprika chicken, green olives, plum tomatoes & salsa verde

Lamb shoulder with smoked paprika, sherry, green olives, peppers & honey

FIELD & FOREST

Tuscan butterbean casserole, green kale, slow roasted tomatoes & oyster mushroom

Cumin spiced paneer, aubergine, coconut & lentil dhal

Spinach gnocchi, roasted butternut squash, tomato, walnuts, plant-based cream & mozzarella gratin

Jerk spiced cauliflower, roasted onion, black eye beans, green beans & charred chilli salsa

Roasted peppers, chickpeas, tomatoes & wilted seasonal greens, sweet potato, vegan cheddar & spring onion champ potatoes



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NOON

Sides, Salads & Accompaniments

HOT SIDES ve

- Creamed potato & chive mash
- Hand cut triple cooked chips
- Minted mushy peas
- Braised pilau rice with curry leaves, cinnamon & toasted cumin seeds
- Smashed new potatoes, red onions, rosemary & vegan hard cheese
- Maple roasted root vegetables & wholegrain mustard
- Cajun spiced sweet potato wedges & slow cooked onions
- Potato & baby spinach saag aloo
- Steamed broccoli, green beans, kale, pumpkin seed & lemon pesto
- All the cauliflower, roasted onions & cumin seed dressing

COLD SIDES ve

- Traditional Caesar salad, gem lettuce, shaved parmesan, sea salt croutons & Caesar dressing
- Orzo pasta, lemon roasted courgette, heirloom tomatoes & rocket
- Brown rice, pickled carrot, walnut & cranberry
- Artisan bread baskets- cherry tomato focaccia, caramelised onion loaf & sourdough bread
- Little gem lettuce, cucumber, shaved fennel, apple, beetroot salad, mustard & maple coconut yoghurt dressing
- Mixed grains, pickled vegetable ribbons, dried fruits, turmeric & maple dressing
- Garlic & coriander naan bread, poppadoms, mango chutney & raita

V VEGETARIAN ve VEGAN

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NOON

Fingers & Thumbs

BOARD OF BUILT, ROLLED AND CARVED SANDWICHES, CHOICE OF TWO ITEMS FROM THE 'SIDES, SALADS & ACCOMPANIMENTS' SECTION

Mini British Peppered Steak Pie

Vegetable Samosa & Tzatziki

Mini Cheeseburger Slider, Brioche & Tomato Relish

Crispy halloumi fries, smoked paprika mayonnaise & salsa verde

Korean fried chicken strips, sticky BBQ glaze & sesame seeds

Beetroot falafel bites, roasted pepper houmous & coriander

Mini dill toast, whipped cream cheese, smoked salmon & lemon caviar

Pork, caramelised onion & rosemary sausage roll with English mustard glaze

Smoked bacon, mature cheddar & black pudding pastry, tomato pickle

Leek, puy lentil & date sausage roll, English mustard glaze & pumpkin seed

Teriyaki chicken skewer, pickled shiitake mushroom, rice vinegar & miso

Orzo pasta, lemon roasted courgette, heirloom tomatoes & rocket

Little gem lettuce, cucumber, shaved fennel, apple, beetroot salad, mustard & maple coconut yoghurt dressing

Moroccan spiced lamb shoulder, little gem taco, yoghurt & pomegranate

Caramelised onion & Somerset goats cheese quiche

Mixed grains, pickled vegetable ribbons, dried fruits, turmeric & maple dressing

Truffled mac 'n' cheese bites, charred chilli & spring onion salsa

Buttermilk & polenta fried chicken, jalapenos, maple & mustard mayonnaise

Roasted pepper & feta cheese tartlet with savoury mixed seed granola

Bang bang cauliflower bites with tahini

Sea salted potato wedges, crispy onions & harissa ketchup

 VEGETARIAN  VEGAN

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NOON

Sweet Treats

JAM JAR DESSERTS

Lemon posset, raspberries & ginger biscotti

Oreo Cheesecake

Millionaires' chocolate pot

Wild berry mousse with cookie dough crumble

Chilled rice pudding, mango, passionfruit & chilli shortbread

Earl grey panna cotta with mini Eccles cake

TEMPTING MINI SWEET BITES (CHOOSE 3 ITEMS)

Caramel Blondie

Cherry Slice

Cookies & Cream Brownie

Carrot cake

Millionaire Rocky Road

Chocolate cup cakes

Gluten Free Lemon Drizzle

Glazed lemon tart

Gluten Free Brownie

Raspberry ripple cream scones

Jam Blondie

Vegetarian and vegan options available on request

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NIGHT

Dinner is Served

Evening is your time to impress everyone that matters, with trendy hot and cold bowls, exquisite canapés, or three courses of scrumptiousness.



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NIGHT

Canapés

4 CANAPÉS PER PERSON

LAND

Moroccan spiced chicken thigh, tahini & pomegranate

Glazed confit pork belly, apple sauce & pork scratchings

Isle of Mull smoked cheddar & leek tart with bacon jam

Harissa spiced lamb shoulder, Greek yoghurt & pomegranate

Black pudding & apple croquette, celeriac & Hollandaise

Chorizo, apricot, ricotta & chive mini cone

Cumin spiced chicken skewer, mint yoghurt & pistachio crumb

Seared black pepper beef fillet & whipped horseradish cream

SEA

Salt cod bon bon, charred sweetcorn, pink grapefruit & coriander

Mackerel & mascarpone pate, pomegranate on rye toast

Maryland crab cake, sticky chilli & ginger sauce

Smoked salmon arancini & caper mayonnaise

Vegetarian and vegan and options available on request



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NIGHT

Canapés

4 CANAPÉS PER PERSON

FIELD & FOREST

Sesame & mature cheddar rarebit with chilli jam

Whipped blue cheese, stem ginger & fig mini cone

Cricket St. Thomas goats' cheese & red onion tart with sweet & sour beetroot

Crostini with truffled wild mushroom

Spiced carrot & courgette pakora, harissa mayonnaise & coriander

Air dried cherry tomato, mpzzarella & smoked black olive tapenade

Sriracha glazed tofu, pickled shiitake mushroom, rainbow vegetable salad & rice wine vinegar

Wild mushroom & kale arancini with basil pesto

SWEET

Mini lemon cheesecake

Crispy Portuguese caramelised custard tart

Macadamia nut brownie bites

Vanilla & white chocolate tart

Mini white chocolate & pistachio potato doughnut

Mini Speculoos potato doughnut, chocolate drizzle

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NIGHT

Street Food

CHOOSE MAX 3 STYLES

KOREAN BBQ

Gochujang chicken breast & sticky Korean BBQ pulled chicken thigh burger, kimchi coleslaw & miso mayonnaise on a potato dough roll

Salt & pepper skin on fries

Charred broccoli, toasted sesame & bok choy salad, with ginger, soy & lime dressing

Korean fried plant-based burger, miso glazed field mushroom, kimchi coleslaw, sriracha mayonnaise & on a potato dough roll

Vegetable spring roll, crispy seaweed & sweet chilli sauce

PLANT BASED MEXICAN TACO STAND

Chilli, coriander & lime plant-based meatballs & pickled pink onions **ve**

Roasted sweet potato wedges & chimmichurri **ve**

Roasted cauliflower wings & chipotle mayonnaise **ve**

Steamed wild rice salad with Mexican spices, pinto beans & charred peppers **ve**

Fajita spiced plant based 'chicken' strips, vegan cheddar with jalapenos **ve**

MAC 'N' MORE

Slow cooked BBQ brisket with cherry cola glaze

Cajun potato salad

Southern fried banana blossom with chipotle ketchup

Sweetcorn & courgette fritters

Red Cabbage slaw

Mixed leaf salad with house pickles

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NIGHT

Street Food

CHOOSE MAX 3 STYLES

BOMBAY BIRYANI

Masala chicken thighs with tandoori ketchup

Onion bhaji

Masala cauliflower steak with tandoori ketchup

Poppadoms

Kachumber

Mango, toasted onion seed & chilli chutney

Coconut & mint yoghurt

RISSANI SOUK

Low & slow pulled lamb shoulder with apricots & Moroccan spice

Fattoush

Moroccan spiced tofu with apricots

Squash & chickpea tagine with tahini dressing

Couscous salad with dried fruits, preserved lemons & pistachio nuts

SHARKIE'S BEACH SHACK

Jerk chicken thighs & strips with a sticky jerk BBQ glaze served with rice & peas

Charred sweetcorn, pineapple, chilli & mango salsa

Slow cooked all spice jack fruit with a sticky jerk BBQ glaze served with rice & peas

Caribbean coleslaw

Fried dumplings

Blackbean, sweet potato, scotch bonnet & kale salad

Vegan and vegetarian options available on request

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NIGHT

Street Food

CHOOSE MAX 3 STYLES

MARYLAND SURF & TURF

28 day aged chargrilled steak & king prawns with mozzarella, garlic & lemon butter, paprika aioli, maple & mustard dressing

Mayland sweetcorn fritters

Coleslaw with chipotle & apple

Smokey maple BBQ pulled mushroom cakes, plant-based salt beef hash topped with vegan mature cheddar, paprika aioli, maple & mustard dressing

Succotash

HOKKAIDO DONBURI

Slow cooked teriyaki pork shoulder with steamed pak choi

Plant-based gyozas with miso, ginger & garlic tender stem brocolli

DESSERT SOCIETY

Sweet crispy tacos loaded with whipped mascarpone, cheesecake & your choice of toppings

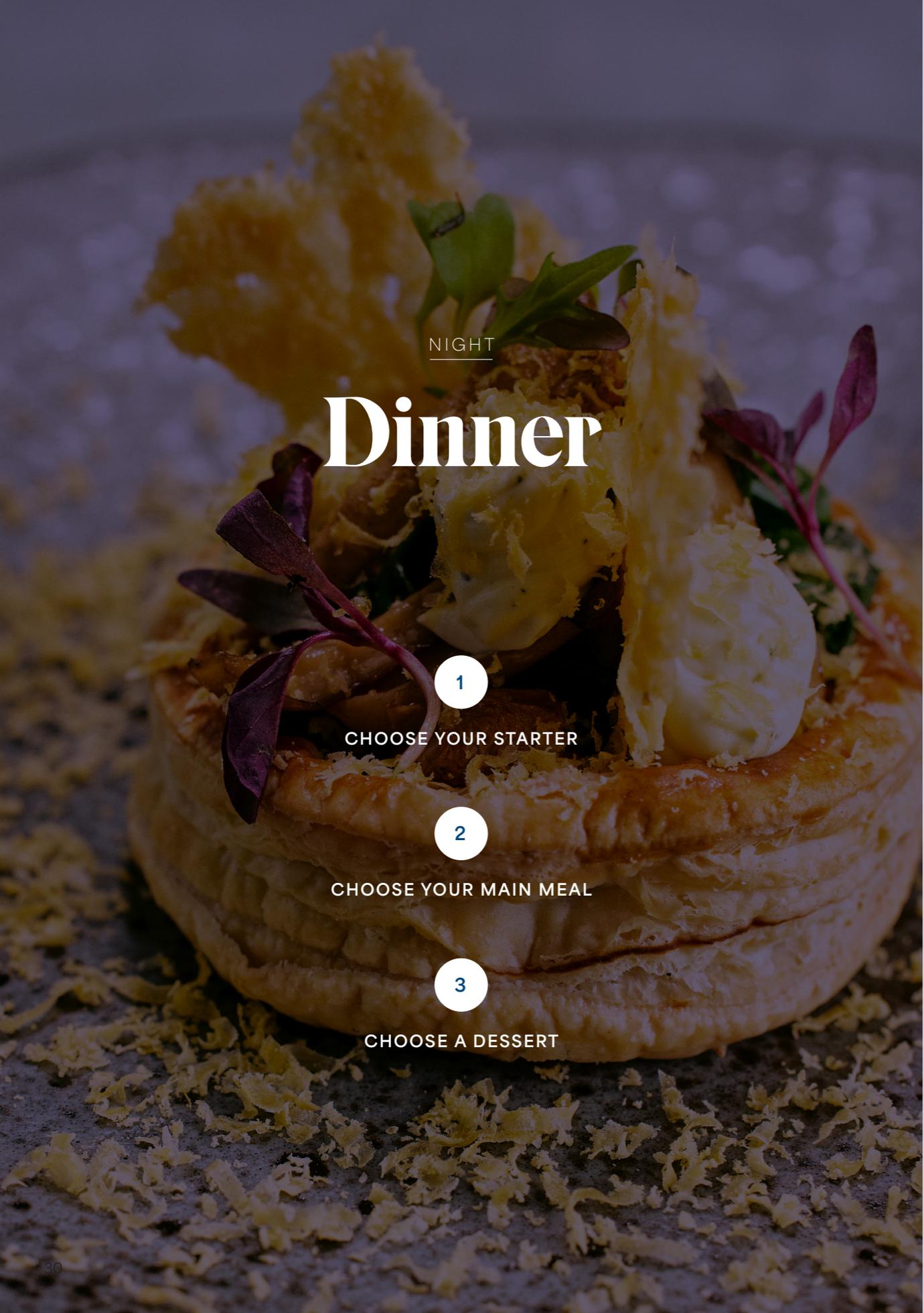
Doughnuts finished with a selection of indulgent toppings

Dark chocolate loaded brownies

 VEGETARIAN  VEGAN

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NIGHT

Dinner

1

CHOOSE YOUR STARTER

2

CHOOSE YOUR MAIN MEAL

3

CHOOSE A DESSERT

NIGHT

1

CHOOSE YOUR STARTER

LAND & SEA

Your Choice of Soup & Rovers Homemade Bread

Confit Duck Leg Terrine, plum & chilli relish, pickled shiitake mushroom on toasted sesame & pumpkin seed granola

Chicken, red onion & herb terrine, spiced pear chutney, pickled cauliflower, wholegrain mustard & tarragon creme fraiche

Confit venison & pheasant roulade, parsnip puree, pickled beets, hazelnut & mimosa dressing

Cornish mackerel, celeriac, buttermilk & caper roulade & baby watercress

Smoked & cured Scottish salmon, compressed cucumber, kombu seaweed, horseradish cream, beetroot pearls & sourdough toast

Smoked chicken parfait, apple & mustard seed chutney, pistachio crumb & dark rye toast

FIELD & FOREST

Cumin roasted cauliflower, smoked harissa houmous, coriander, pomegranate & toasted mixed seed dressing

Aubergine carpaccio, courgette & red onion fritter, pistachio, quinoa popcorn, harissa & coconut yoghurt

Heirloom tomato galette, pickled shallot rings, salted cashew nut butter & basil gel

Warm salad of spiced pear, hazelnut & chicory, blue cheese ricotta, sourdough croutons & balsamic dressing

Truffled wild mushroom, baby spinach, ricotta cheese, mixed herbs, puff pastry & cured egg yolk

Glazed & ehipped golden cross goats cheese, roasted beets, candied walnuts, dark rye crisps & balsamic vinegar pearls

Burrata Cheese, figs with heather honey & lemon, ciabatta croutons, roasted hazelnuts & chard

Leek, cheese curd, apple & tarragon tart, charred onion petals, carrot crisps, tomato & mustard relish

Vegetarian and vegan and options available on request

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CHOOSE YOUR MAIN MEAL

LAND & SEA

Pan roasted chicken breast, gratin potato, forest mushrooms, baby onions, Jerusalem artichoke & Madeira jus

Pan fried chicken breast, spiced fondant potato, savoy cabbage & celeriac, rainbow carrots, fenugreek, caraway seeds & vadouvan velouté

Pressed middle white belly pork, pomme puree, baby leeks, black pudding & apple croquette

Roasted duck breast, confit leg bon bon, braised red cabbage puree with apple & cinnamon, garlic mash, blackcurrant & star anise jus

Slow cooked shin of beef, boulangère potatoes, carrot puree, charred baby leeks, watercress & red wine jus

Pressed lamb shoulder, braised lentils, celeriac & chantenay carrots, caramelised onion puree, carrot & leek crisps & Madeira jus

Lamb rump, pomme Anna, slow braised shoulder bon bon, pea & mint puree & heritage carrots

Pan roasted sea bream, boulangère potatoes, samphire, tenderstem broccoli & chive butter sauce

North Atlantic cod, nori seaweed, pak choi, miso caramel, white beans, lemongrass & ginger

FIELD & FOREST

Roasted cauliflower & charred onion galette, forest mushrooms, pumpkin puree, sage crisps & watercress oil

Salt baked celeriac, sea salt caramel roasted onion, king oyster mushroom, braised lentils with red wine vinaigrette & kale crisps

Roasted butternut squash, leek & beetroot pithivier, cauliflower puree & glazed rainbow carrots

Slow cooked aubergine & white bean casserole with caramelised hispi cabbage

Pumpkin & ricotta tortellini, tarragon & lemon glazed baby veg & black truffle dressing

Spinach gnocchi, roasted tomato & ricotta baby courgettes, Capricorn goat's cheese, watercress, lemon & walnut pesto

Vegetarian and vegan options available on request



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CHOOSE YOUR DESSERT

DESSERT

Baked lemon tart, Italian meringue, raspberries & yuzu pearls

Cinnamon & vanilla bean whipped mascarpone, spiced apple compote, scrumpy cider glazed & red apple gel

Belgian chocolate & hazelnut ganache tart, hazelnut praline & sour cherry mousse

Caramelised white chocolate parfait, malt chocolate cream, biscuit crumb, honeycomb & salted caramel

Rhubarb & custard pana cotta, roasted rhubarb, gingersnap crumb & orange gel

Dark chocolate & hazelnut torte & stem ginger & St Clements curd

White chocolate & mango mousse, pineapple & mango salsa, toasted coconut biscuit, passion fruit gel & candied lime

Carrot sponge, spiced pineapple cream cheese, candied walnuts, carrot tuile, carrot & star anise marmalade

Vegetarian and vegan and options available on request

SUPPLEMENTS

Rovers bread & salted whipped butter **V**

Tea & Coffee & Truffles **V**

PALETTE CLEANSER

Seasonal sorbet **V**



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MORNING, NOON & NIGHT

Give your next event that extra special touch with unique food moments from AM to PM. Begin with hearty breakfasts for the bushy tailed. On to lunches that quell the rumblings of afternoon tummies. Then fine evening dining, washed down with a glass of whatever your guests fancy. They'll have never been so well looked after.

