



BREAKFAST

Full English Breakfast

Bacon, sausage, hash browns, mushrooms sautéed in garlic and thyme, choice of egg, beans, slow roasted tomatoes and sourdough toast

Full Vegetarian/Vegan Breakfast

Vegetarian sausage, hash brown, sweetcorn fritters, choice of egg, beans, slow roasted tomatoes, avocado, wilted spinach and sourdough toast

Cumberland Sausage Sandwich

Butchers' choice sausage on fresh sourdough or doorstop white bread

Belly Buster Breakfast Baps

For hungry workers on the move. Choose a selection of fillings and fill up on the go

Breakfast Platter

Overnight oat pot with seasonal berries, croissant, swiss cheese, thick cut Somerset ham and a boiled egg

Juice and Smoothie Bar

Super smoothies for those who want a lighter, healthier burst of energy to take with them on the road



BREAKFAST

DAILY SPECIALS INCLUDE OPTIONS LIKE

Omelette Station

Cooked to order with a choice of tasty fillings

Avomato

Slow roasted tomatoes with parmesan, topped with crushed avocado drenched with lime and coriander on sourdough toast

Eggs Benedict

Poached eggs topped with hollandaise with thick cut smoked ham on lightly toasted English breakfast muffins

Shakshouka

A classic North African breakfast of spiced and smokey tomato sauce topped with poached eggs and spinach served with soft warm flat bread

Stack of Pancakes

Fluffy American pancakes piled high with a choice of berry compote and coconut yoghurt and/or bacon

Breakfast Burrito

Stuffed full of healthy fresh flavours and wrapped up ready to go. Eggs, refried beans, salsa, guacamole and cheese - yum!



LUNCH AND DINNER OPTIONS

GRAZING TABLE

A range of hot soups, broths and chowders.

Fresh fruit and avocado – glasses and straws for smoothies

Cold meat platters

Artisan cheese board with chutneys, pickles and kraut

A range of super food salads

Homemade dressings and condiments

A grab-and-go station

CANAPES

Chicken satay skewers

Hoisin barbeque duck sesame wonton cup

Barolo and porcini risotto balls

Rosemary brie flatbread, candied pear and pecan

Oak smoked salmon, beetroot blinis, caviar and horseradish mouse

Mini crab tartlets

Rare roast beef mini-yorkshire pudding with horseradish cream

Mini beef and butcombe ale pie

Whipped Somerset brie and balsamic glaze

Tostado with mango, lime and chili drenched ceviche

Honey soaked plantain wrapped in cured bacon

Vegan jerk 'no-chicken' wings



BOWL FOOD

Bowl food options allow us to offer a wider range of authentic street food while also allowing diners to mingle whilst they eat. Service can be managed by our team of serving staff or accessed through street food stalls

Example menu providing a total meal of 3 bowls per diner

Jerk chicken coconut curry with fragrant wild rice, and mango salsa

Slow glazed rum ribs with fragrant wild rice, and mango salsa

Seared tuna, marinated in wasabi and soy, wrapped in nori on a bed of crispy noodles

Aubergine bhadrzan with honey, mint and sesame seeds on polenta

West Indian ceviche with mango and red onion salsa

Lamb nihari with fragrant rice

West Indian fish cakes served with hot salsa



LUNCH AND DINNER OPTIONS

HOT FOOD served a la carte

Pan fried hake fillet with tomato relish, lemon vinaigrette, wilted spinach and steamed potatoes

Rich beef bourguignon, potato dauphinoise, braised red cabbage and sautéed French beans

Courgette and pistachio polpette in a rich tomato sauce, served with wilted spinach sautéed French beans and orzo pasta

Roasted sea bass pave, smoked pancetta, clam and sweet potato chowder and chervil oil

Chicken roulade, artichoke purée, chicken crackling and balsamic gravy

Seared duck breast, spelt succotash, pea purée, cherry demi-glaze and pickled apple

Sweet potato cannellini, fennel and pumpkin seed pesto, fried oyster mushrooms, romanesco and sage crisps

Pork tenderloin stuffed with apricots and roasted pine nuts, served with garlic fried potatoes and vegetables

Pan fried rib eye steak with peppercorn sauce, fries, slow roasted tomatoes and garlic mushrooms



DESSERTS

Prune and almanac tart

Vegan walnut and maple syrup coffee cake

Rhubarb and ginger syllabub

Salted caramel brownie with peanut brittle and vanilla bean ice cream

Polenta orange cake with frozen raspberry coulis

Mascarpone and honey ginger cheesecake

Black cherry and almond torte (vegan)

Raw, vegan power bars
