



# 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

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# 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 health fresh flavours and wrapped up ready to go. Eggs, refried beans, salsa, guacamole and cheese - yum!

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# LUNCH / DINNER

## MEAT OPTIONS

### Beef Bourguignon

Classical French slow cooked with a deep red wine and shin of beef, with buttered new potatoes and seasonal veg.

### Tarragon Chicken

Tender chicken breast served in a white wine and tarragon sauce with wild rice and steamed vegetables.

### Lamb Tagine

Spicy slow cooked tender lamb served with couscous sauteed potatoes.

### Short Rib of Beef

Slow cooked braised and spiced short rib of beef with potatoes and green vegetables.

### Satay Chicken

Thai style chicken tenders served in a peanut satay with jasmine rice and quick kimchi.

### Chicken Souvlaki

Greek style lemon chicken with flatbread hummus and tzatziki.

### Sloppy Joe Subs

Grilled beef in a spicy tomato sauce topped with melted Somerset smoked cheese inside a toasted sub and served with shoestring chips and slaw.

### Barbadian Jerk Chicken

Served how it should be with our own generation's old family recipe thick jerk gravy, chips, rice and a selection of salad.

### Lasagne

Traditional beef lasagne, served with new potatoes or chips, garlic bread and salads

### Cottage Pie

Traditional cottage pie, with a gouda crust. Served with mixed seasonal vegetables.

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## VEGGIE/VEGAN

### Sage and Butternut Squash Risotto

Warming risotto with chunks of butternut squash, crispy fried sage and manchego cheese.

### Leek and Butternut Squash Crumble

Packed full of wonderful veg and topped with gooey goats' cheese and rosemary crumble.

### Chip Shop Medley

Deep fried tofish, hearts of palm and banana blossom served with chips mushy or garden peas and our home-made tartar sauce.

### Vegan Stroganoff

Rich, creamy and vegan. Served with rice and braised red cabbage

### Vegan Thali

The Occasional Kitchen Thali with a range of healthy vegan curries, popadom, onion bhaji and all the dips.

### Stuffed Roasted Aubergines

Quinoa pomegranate tabbouleh, mixed leaves hummus and tzatziki.

### Black Bean and Sweet Potato Chilli

Smokey chipotle chilli served with rice and wedges, topped with our in-house salsa and sour cream.



# LUNCH / DINNER

## FISH OPTIONS

### Proper Fish and Chips

Individually fried sustainable pollock in our special recipe crispy gluten free batter, served with mushy peas or garden peas and our home-made tartar sauce.

### Seafood Paella

Baked paella stacked with king prawns and squid, subtle notes of saffron and topped with fresh herbs and a blackened lemon.

### West Indian Coconut Shrimp

Served in a lightly spiced lime and coconut broth with rice and seasonal veg.

### Chimichurri Sea Bream

Grilled to perfection and topped with chimichurri. Served with buttered new potatoes and steamed tender stem broccoli.

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## TRADITIONAL SUNDAY ROAST

No matter where we are Sunday dinner is a tradition. It's always exceptional and always feels like a hug from home.

A choice of delicious roasted meat, or our vegan friendly beetroot and hazelnut cutlets.

Served with:

roast potatoes, cauliflower cheese, braised red cabbage, swede and carrot mash, honey roast parsnips, Yorkshire pudding, stuffing, vegetable medley, and gravy.

## SALAD BAR

Prepared fresh daily a selection from:

Classic Coleslaw

Red Cabbage, Apple and Balsamic

Pearl Barley and Roasted Pumpkin

Classic Caesar Salad

Spicy Puy Lentil with Brown Rice and Ginger

Coronation Cauliflower Salad

Black Bean and Sweetcorn

Quinoa Tabbouleh

Beetroot and Edamame Salad with Goats' Cheese

Wild Black Rice, with Mango Salsa

Orzo Pasta with Slow Roasted Vegetables and Balsamic Glaze

Roasted Buckwheat, Sweet Potato and Charred Courgettes



# STREET FOOD

## **Charcoal BBQ pit**

Jerk chicken cooked over hot coals. Our favourite filthy burger or the smoked, slow cooked aubergine. The BBQ is a wonderful addition to any artist/backstage area.

## **Pizza**

Our pizza dough recipe comes all the way from Italy and produces wonderfully thin and crisp pizzas. Choose from a wide range of toppings including our signature favourite of roasted fig, balsamic onions and goats cheese.

## **Poke**

Fresh, healthy and vibrant Hawaiian poke bowls are an incredible, healthy way to eat.

## **Tacos**

Fresh, authentic and delicious. A street food favourite on every site. With a range of delicious toppings, pickles and accoutrements.

## **Waffle Bar**

Hot sweet or savoury waffles with toppings that would make Willy Wonker blush.

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# DESSERTS

A range of desserts is always supplied.

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

# AFTERNOON TEA

Just what a busy crew need to get them through the last few hours.

A range of sandwiches, wraps and savoury pastries.

Cornish buttered scones, a range of delicious cakes, macrons and sweet treats.

# CRAFT

Piping hot tea, Italian espresso a wide range of soft drinks, healthy organic smoothies and juices plus enough cake to keep everyone happy.

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