



## **GRRC March**

### **Breakfast**

Including tea and coffee

#### **Full English**

Cumberland sausage, smoked back bacon, scrambled egg, black pudding, plum tomato, field mushroom, potato fritter, baked beans (gf available)

Plant based sausage, field mushroom, potato fritter, plum tomato, baked beans (vg)  
Optional – scrambled eggs (v)

Selection of freshly baked Danish pastries (gf available)

Selection of cereals, milks, natural yoghurt, berry compote

Toast with butter, preserves, marmalade and Marmite (gf available)

### **Lunch**

#### **Topped Salads**

##### **Toppers**

Hot smoked chalk-stream trout (gf)

Cuban chicken

BBQ Pulled pork (gf)

Moroccan spiced falafel (vg) (gf)

##### **Bases**

Potato and chive salad (gf)

Orzo and sun blushed tomato pasta salad (vg)

Cous Cous with roasted Mediterranean salad (vg)

Mixed leaf salad, cucumber, red onion, tomato (vg) (gf)

##### **Sauces**

Mayonnaise, ranch dressing, honey and mustard dressing,  
balsamic dressing, chipotle (vg)



## Hot choices

Slow cooked shoulder of local lamb  
Plant-based cumin lamb (vg)  
Fattoush salad, mint yoghurt dressing, warm flat breads

Local venison pie  
Cauliflower cheese and broccoli pie (vg)

Friday – Roast loin of pork, apple sauce  
Saturday – Roast turkey – sage and onion stuffing, cranberry sauce  
Sunday – Roast Topside of beef, Yorkshire pudding, horseradish sauce

All served with  
Roasted new potatoes, olive oil mash, maple glazed carrots, garden peas, gravy

## Puddings

Apple and blackberry crumble tart  
English custard

Sticky toffee pudding  
English custard

Chocolate tart (vg)(gf)  
Pouring cream, plant-based cream

## March Deli

A selection of sandwiches

Crisps

### Whole cakes

Muffins

Lemon and poppyseed muffin  
Blueberry muffin

### Traybakes

Chocolate brownie  
Custard cream  
Bourbon biscuit  
Vegan chocolate brownie Biscoff