

GRAZE

LUNCH / DINNER STATION

Moroccan pulled lamb shoulder with flaked almonds, pomegranates and fresh coriander

Honey, mustard and black pepper roasted chicken with crispy onions and tarragon

Garlic and thyme roasted new potatoes

Charred cauliflower with chickpeas, caramelised onions and a lemon tahini dressing

Heritage tomato salad with red onion, basil and rustic croutons

Leafy salad with shaved fennel, cucumber and fresh dill

Rosemary and sea salt focaccia

Salted caramel and chocolate flapjacks

Sticky lemon drizzle cake

Summer berry pavlovas

Baklava

Exotic fruit platter

BRUNCH STATION

Shakshuka

Gourmet breads and crackers with butter and jam

Cheeseboard

Scrambled eggs with smoked salmon and chives on the side

Crispy potato hash browns

Roasted asparagus with a lemon dressing

Assortment of Viennoiserie

Cappuccino cake

Belgian chocolate brownies

Exotic fruit platter