

## Suite Holders Saturday 20<sup>th</sup> June 2009

### Breakfast

English bacon & sausage with breakfast rolls  
Portobello mushroom with herb plum tomato

Fresh fruit bowl

Low fat fruit yoghurts

Freshly brewed Fair Trade coffee, teas & tisanes

### Lunch

Speciality bread selection

Lemon marinated farm assured chicken breast with tabbouleh salad

Poached salmon with herb crusted hollandaise & fresh asparagus

Bruschetta of mozzarella, tomatoes, basil & wild mushrooms

New & purple potatoes with red onion & vinaigrette dressing

Baby leaf salad with toasted seeds

Five tomato salad with chives

Baby gem & mooli with teriyaki dressing

Aged balsamic & virgin olive oil

### Dessert

Chocolate & Morello cherry tart with cherry compote

English strawberries & cream

### Traditional Afternoon Tea

Sweet sultana scones with Cornish clotted cream and fresh fruit preserve

Iced carrot & cinnamon cake