

Suite Holders Sunday 21st 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

Sirloin of British beef with creamed horseradish & watercress

Sugar baked Worcester ham with Cumberland dressing

Beetroot & vodka marinated salmon

Spinach tartlets with gorgonzola

Endamame, butter & fine green beans with sliced Jersey royals, flat leaf parsley & fresh mint

Saffron couscous with raisins

Green leaf salad with rocket & herbs

Five tomato salad with chives

Aged balsamic & virgin olive oil

Dessert

Baked American vanilla cheesecake with chocolate dressing & raspberries

English strawberries & cream

Cheese

Stilton, Mature Cheddar & Camembert with grapes and old English chutney

Organic crackers

Traditional Afternoon Tea

Sweet sultana scones with Cornish clotted cream and fresh fruit preserve

Iced carrot & cinnamon cake