Breakfast flatters

Homemade Pancakes with Bacon, and Maple Syrup Allergens – Wheat, Egg, Milk, Sulphite

Selection of Pastries Plain/Chocolate/Vegan Croissants & Pain au Rasin Allergens – Wheat, Egg, Milk

Fresh Fruit Platter Vegan, GF

Portugese Tartlets Allergens – Wheat, Egg, Milk

Granola, House Fruit Coulis with Greek Yoghurt (Vegan version available) Allergens – Milk



Fresh Sandwiches

Roast Chicken and Homemade Stuffing with Seasonal Chutney Allergens - Wheat, Milk

Signature Ham and Emmental Cheese with Wholegrain Mustard Allergens - Wheat, Mustard, Milk

Local Smoked Salmon, Capers and Salad Allergens - Wheat, Fish, Dairy

Egg Salad and Seasonal Leaves Allergens - Wheat, Egg, Dairy

Chickpea "Tuna" Salad (ve) Vegan

Crispy Duck and Hoisin Sauce Allergens – Seafood, Wheat, Sulphites, Dairy, Seasame Seed WHITE GABLES BROWN BREAD

WRAP

BAGUETTE

WHITE GABLES

Canapes

Smoked Salmon on White Gables Brown Bread, Sour Cream and Dill Allergens – Seafood, Wheat, Sulphites, Dairy

White Gables Chicken Liver Paté, Grapes Confit, Onion Jam on Sourdough Toast Allergens – Wheat, Sulphites, Celery

Goat's Cheese with Raspberry, Sheridan's Cracker Allergens – Dairy, Gluten, Sesame Seed

Roasted Vegetables & Pesto on Puff Pastry Allergens – Dairy, Gluten, Nuts

Mini Vegan Greek Salad (*Cucumber, Black Olives, Red Onion, Vegan Cheese*) Vegan, Gluten Free



Salad Platters

Pear & Blue Cheese Salad with Walnut Dressing Allergens - Nuts, Milk, Egg, Mustard

Avocado & Shrimp Platter with Marie Rose Allergens - Crustaceans, Egg, Mustard, Celery, Milk, Sulphites, Fish

Vegan Greek Salad Choice of Tofu or Vegan Cheese Allergens -Vegan, GF

Chicken & Roasted Peppers with Sweet Chili Vinaigrette Allergens - GF



Main Courses

White Gables Famous Chicken Curry with Basmati Rice Allergens Celery/ Mustard

Vegan Vegetable and Chickpea Masala with Basmati Rice Allergens – none

Coulibiac of Salmon Allergens – Gluten, Seafood, Egg

Beef Casserole Allergens - Mustard



Dessert

Homemade Apple Pie Allergens – Gluten, Dairy, Egg

Pavlova with fresh seasonal fruit and cream Allergens - Egg, Dairy





Showstopper

A DISH SET TO IMPRESS

WHOLE DRESSED SALMON

Served alongside Poached Salmon Fillets and House Marie Rose Sauce

