

COUNTRY HOMES & INTERIORS MENU 2018

Breakfast

Pastries
Bacon rolls
Egg rolls
Muffins

Soup

Carrot and coriander with pumpkin seeds
Truffled chestnut mushroom soup
Spiced tomato, basil, shallot and mixed bean soup
(white or granary roll)

Sandwiches

Hot Christmas Sandwich

Roasted turkey with pork, sage & onion stuffing and cranberry sauce in a soft bap

Smoked Salmon & Cream Cheese

Loch Duart smoked salmon, pickled cucumber and chive cream cheese with cracked black pepper on granary bread

Ham, Cheddar & Chutney

Wiltshire cured ham, West Country mature cheddar, Christmas chutney and wild rocket on white and granary bread

Egg Mayonnaise

Free-range egg mayonnaise, mustard cress, celery salt on white and granary bread



Cheddar & Chutney

West Country mature cheddar, Christmas chutney and wild rocket on white and granary bread

Salads

Warm salmon and crayfish salad

Sandy lane leaves, fennel, potato, French beans and dill

Grilled goats cheese salad

Garlic croutes, Piquillo peppers, sun blushed tomatoes, roasted onion and basil (V)

Filled Jacket Potatoes

Coronation chicken
Tuna mayonnaise
Grated West Country cheddar
Wiltshire Ham
Baked Beans
Pickle
Chive cream cheese

Sweets / Cakes

Mince pies
Ginger and apricot flapjack
Rich chocolate brownies
Chocolate Jaffa Cake
Coffee & Walnut Cake
Spiced Carrot cake
Salted sticky toffee slice
Raspberry Bakewell slice



Drinks menu

Mulled Wine

Prosecco

Baileys hot chocolate with Christmas spices

Coffee (various)

Tea (various)

Hot chocolate

Orange Juice

Apple Juice

Coke / Diet Coke

Elderflower Presse

Still and Sparkling Water