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## BREAKFAST

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Smoked maple-cured streaky bacon bun	£5.00
Breakfast brioche bun, sausage, streaky bacon, fried egg	£6.50
Fried egg and spinach bun (v)	£6.50
Tea, coffee, pastries, fresh fruit skewers (v)	£7.50
Tea, coffee, Swan cookies (v)	£5.00
Bowl of whole fresh fruit (ve, gf)	£2.50 (per person)

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### COLD BREAKFAST BUFFET £15

- Swan granola, passionfruit, coconut yoghurt (v)
  - Sourdough toast, seasonal berry jam (v)
  - Mini bagels, smoked salmon, cream cheese
  - Fresh seasonal fruit skewers (ve, gf)
  - Bowl of whole fresh fruit (ve, gf)
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### HOT BREAKFAST CANAPES

4-BITE PACKAGE £17.50 / 6-BITE PACKAGE £26

- Mini Eggs Benedict, rare breed ham, quail egg
- Mini Eggs Florentine, spinach, quail egg (v)
- Mushroom, cherry tomato, grilled halloumi skewers (v, gf)
- Maple-cured streaky bacon, black pudding, cherry tomato skewers
- Fresh seasonal fruit skewers (ve, gf)
- Apple, kiwifruit & spinach mini smoothie shots (ve, gf)
- Berry, coconut & cocoa mini smoothie shots (ve, gf)

*Prices exclude VAT & a discretionary 12.5% service charge.  
Please advise us of any dietary requirements or allergies.*

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## LUNCH

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### SANDWICH BUFFET £25

Deville egg & cress brioche roll (v)

Aged English Cheddar, Borough Market Sourdough, onion pickle, baby gem (v)

Mexican-spiced tuna wrap, crispy lettuce

Smoked paprika chicken, avocado, tomato salsa, rye bread

Rare roast beef, grilled ciabatta, horseradish cream, rocket

Homemade potato crisps (v)

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Baked vanilla cheesecake, mixed citrus pot (v)

Chocolate & raspberry tart (v)

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### LUNCH BUFFET ONE £30

Rosemary & sea salt bread, Longman Farm butter (v)

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Steamed sea trout, tenderstem broccoli, lemon beurre blanc (gf)

Lemon & rosemary marinated chicken breast,

roast Charlotte potatoes (gf)

*(please select one)*

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Cajun-roasted cod, green bean salad (served cold) (gf)

Tomato & olive tarte fine, dressed rocket

Grilled asparagus, baby gem salad, shaved Cornish Yarg (v, gf)

Pea, radish & beluga lentil salad, toasted seeds (ve, gf)

Muscalan salad mix, balsamic & olive oil dressing (ve, gf)

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Apple Tart Tatin, vanilla mascarpone, Chantilly

Strawberry & pistachio éclair (v)

*(please select one)*

Bowl of whole seasonal fresh fruit (ve, gf)

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## LUNCH

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### LUNCH BUFFET TWO, £35

Rosemary & sea salt bread, Longman Farm butter

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Seaweed-dusted roast cod, samphire, yuzu dressing (gf)

Dry-aged sirloin of beef, béarnaise sauce, thyme & garlic parmentier potatoes (gf)

*(please select one)*

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Lemon-roast salmon fillet, herb crème fraiche, watercress (gf)

Canterbury Cobble cheese and onion tart (v)

Slow-cooked heritage beetroot, aged balsamic vinegar dressing (ve, gf)

Mixed potato, Kalamata olive, sun-blushed tomato & bean salad (ve, gf)

Crispy seasonal leaf salad, Muscatel dressing (ve, gf)

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Cooked strawberry with Szechuan pepper, vanilla Chantilly, meringue (v)

Pear amandine tart, raspberry sauce (v)

*(please select one)*

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Fresh seasonal fruit platter (ve, gf)

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