

TWILIGHT SPA

DELI SELECTION TO INCLUDE

Whittlebury rosemary & sea salt focaccia (Ve), rosemary & sea salt focaccia (G,Ve), Faringtons dressings, marinated olives (Ve), piccolo peppers (Ve), basil marinated bocconcini (D,V), Herb marinated cherry tomatoes (Ve), crispy onions (G,Ve), minted cucumber (Ve), lemon hummus (Ve), pickled beetroot (Sd,Ve), gherkins (Sd, Ve), sweetcorn (Ve), croutons (G,S,Ve), chilli pickled onions (Sd,Ve), free range eggs (E, V), seeded Avocado (Se, Ve), seasonal leaves (Ve), jalapenos (Ve), crispy bacon, Toasted sesame sushi boat, coconut & wasabi mushroom, pickled vegetables (Se,Sd,Ve) Celeriac, and apple slaw, white cabbage, carrot, spring onion, kale, green apple (C,E,V) Tomato pesto Pasta, Torn mozzarella, Pinenuts, Olives (G, D, N) Marmalade glazed Gammon Salami (Sd,D,S), chorizo (Sd,D,S), prosciutto Sweet chilli and chive marinated King Prawns (Cr, F), Smoked salmon with capers (F) Green lip mussels with shallot vinegar (Sd, M)

SEAFOOD ON ICE

Sweet chilli and chive marinated prawns (Cr, F), Smoked salmon with capers (F) Smoked Mackerel fillets creamed horseradish (E, D, F, Mu) Green lip mussels with shallot vinegar (M, Sd)

HOT SELECTION

Creamy Truffle chicken and leek, onion & herb pilaf (D,Se) Tempura oysters, prosecco sabayon (Cr,G,E,Sd) Grilled asparagus, parmesan & crispy prosciutto (D,V, Sd) Roasted confit king oyster mushroom, sauteed wild mushroom a la grecque, baby, spinach, sourdough (G,Ve,Sd) Crab cake, queen scallops lime wedges (G, S, M) Char-grilled veg (carrots, peppers, aubergine, onions, garlic) (Ve)

DESSERT SELECTION

Caramelized apple upside down cake (D, E, G, V) Citrus lemon cheesecake (D, G) Chocolate mousse pot (S, Ve) Fruit platter (Ve)

Please note this is a sample menu and the items are subject to change