

LEGENDS *CLUB*

- SAMPLE MENU -

OUR MENUS ARE FRESHLY PREPARED AND CHANGE DAILY.

CLUB *MENU*

- BREAKFAST -

Ultimate Bacon Loaf: Beech Smoked Dry Cured Streaky Bacon, Slow Roasted Isle of Wight Tomatoes, Homemade Brown Sauce, Crusty Parisien Loaf

Ultimate Vegan Bacon Bap: Smoked Streaky Plant Based Bacon, Slow Roasted Isle of Wight Tomatoes, Avocado, Seeded Roll

Loaded Potato Tots with Chipotle Ketchup, Cheese Sauce, Crispy Onions, Chives

Summer Pancake Stack with warm American Pancakes, Fresh Summer Berries, Whipped Cream, Crushed Meringue, Strawberry Glaze

Bakery: Spiced Banana & Oat Muffin, Cinnamon Roll, Dark Chocolate Granola Bar, Jewelled Bircher Muesli

Juices: Frobisher's Orange, Apple, Mango & Cranberry

- LUNCH -

STARTERS

Pulled Ham Hock, Garden Peas, Jersey Royal Potatoes, Mustard Seeds, Mint, Shallots, Pea Shoot, Honey Mustard

Handmade Rolled Sushi, Soy Sauce, Wasabi, Pink Pickled Ginger, Crispy Onions, Sesame Seeds

Tempura Tenderstem Broccoli with Korean Cucumber Salad

MAINS

Wild Garlic, Tomato & Oak Smoked Cheddar Chicken Ballotine, Pesto Cream, Toasted Pine Nuts

Turkish Lamb Skewer, Feta, Jewelled Cous-Cous, Mint Yoghurt

Lebanese Style Sweet Potato, Plant Based Feta & Roasted Pepper Hash, Sambal, Pomegranate & Almond Salsa, Labneh, Chickpeas

SIDES

Warm Catalan Potato Salad

Butternut Squash, Roasted Red Onion, Crispy Kale & Cranberry

Middle Eastern Cauliflower Bites, Spiced Yoghurt & Pumpkin Seed Crunch

Locally Baked Artisan Breads with choice of Butters and Spreads

DESSERT

Toffee Apple Blondie, Baby Apples, Butterscotch, Popcorn

Cherry Bretton Tart

Coconut & Kaffir Lime Rice Pudding (VG)

Raspberry & Vanilla Macron

Chocolate Jaffa

Pick 'n' Mix Sweets

Chocolate Fountain with Strawberries, Marshmallows, Mini Doughnuts

Schnapps Poached Pears & Fresh Raspberries (VG)

Strawberry & Cream Cheesecake

- AFTERNOON TEA -

Cheeseboard: Vintage Cheddar, Rutland Red, Baron Bigod, Blacksticks Blue,
Highmoor Organic served an array of Condiments and Crackers

Mini Pork, Apple & Black Pudding Pie

Lobster Brioche Roll

West Indian Yam & Black Bean Croquette, Jerk Slaw (VG)

Chicken Satay Skewer, Satay Dip

Spanish Tortilla, Manchego, Tomato Tapenade, Pickled Pink Onions

BEVERAGE *MENU*

SPARKLING

Louis Pommery England Brut NV

WHITE

Terrazas Chardonnay

Famille Perrin Luberon Blanc

RED

Terrazas Malbec

Famille Perrin Ventoux Rouge

ROSÉ

The Pale by Whispering Angel

BEER AND CIDER

Heineken Original

Heineken 0.5%

Peroni (GF)

Guinness

Guinness 0%

Old Mout Berries & Cherries Fruit Cider

Inch's Medium Apple Cider

Beavertown Neck Oil

SOFT DRINKS

Still Mineral Water

Juices

Coca-Cola Soft Drinks

HOT DRINKS

Selection of Tea & Coffee

Please note: Menus cater for Vegetarians and Vegans as standard, if you or your guests have additional dietary requirements, please email us on hospcustomerservices@silverstone.co.uk, quoting your order number as reference.
