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EXECUTIVE MENU

Lunch

Quiche Lorraine served with Cold Meats, Warm Bread Rolls & a Green Salad

Afternoon Tea

Tea or Coffee with Scones, Fresh Cream & Jam

Bar Snacks

Bream Goujons served with Tartare Sauce, Peanuts & Potato Chips

Dinner

Starter: Butternut Soup served with Dinner Rolls
Main: Peppered Beef Fillet served with Mushroom Sauce, Sauté Potatoes & Vegetables in Season
Dessert: Vanilla Ice Cream served with Hot Caramel Sauce
Coffee & Chocolates

Day 1

Early Bird

Tea or Coffee served with Rusks

Breakfast

Fruit, Fruit Juice & a Full English
Breakfast with Fish Cakes

Lunch

Traditional Lasagne served with Garlic Rolls & a Tossed Greek Salad

Afternoon Tea

Tea or Coffee with Chocolate Cake

Bar Snacks

Meatballs served with Garlic Chive Dip, Vegetable Crudités and Potato Chips

Dinner

Starter: Devilled Chicken Wings on a Bed of Lettuce
Main: Roast Pork served with Apple Sauce, Roast Potatoes, Seasonal Vegetables and Gravy
Dessert: Lemon Meringue Pie
Coffee & Chocolates

Day 2

Early Bird

Tea or Coffee served with Muffins

Breakfast

Cereal, Fruit Juice & a Full English
Breakfast with Hash Browns

Lunch

Chicken Mango served with Pineapple Rice and Green Salad

Afternoon Tea

Tea or Coffee with Anzac Biscuits

Bar Snacks

Cocktail Samosas with Dipping Sauce, Biltong & Potato Chips

Dinner

Starter: Gipsy Spits – Mushrooms wrapped in Bacon
Main: Pan Fried Kariba Bream served with Chipped Potatoes, Green Salad, Peas & Tartare Sauce
Dessert: Apple Crumble and Custard
Coffee & Chocolates

Day 3

Early Bird

Tea or Coffee served with Rusks

Breakfast

Yoghurt, Fruit Juice and a Full English Breakfast with Sweetcorn Fritters

*We hope you have
enjoyed your trip.
Please be good enough
to fill out the
questionnaire provided –
we appreciate the feed
back!*

Day 4