

Menu For Youth Leadership Training

31st January - 2nd February 2020

Please inform our chef of any dietary requirements as soon as possible,

Arrangements will be made to cater for all needs . As a Guide Please follow the following Key

G = Contains Gluten, (Please note non gluten substitutes can be produced)

D = Contains Lactose, (Please note non lactose substitutes can be produced)

Nuts are not used in the preparation of any of these dishes. Dishes purchased from our supplier that have been pre made may contain traces of nuts. For information on these items or if you have any enquiries about any other ingredients please speak to our chef.

Friday

Instructors fend for them selves

Saturday

Saturday Breakfast

Instructors fend for themselves

Arrival Break

Hot and Cold Drink Selection,

Whole Fruit, Breakfast Parfait (**D**, may contain traces of nuts and peanuts)

Mid Morning Break

Hot and Cold Drink Selection,

Whole Fruit, Short Bread (**D,G**) (Gluten Free Biscuits to be made available)

Saturday Lunch

Pan Fried Lemon, Parsley and Dill Crusted Pangasius, Salad, Chips

Or Vegetarian Beef Steak, Salad, Chips

Either Option followed by

Vanilla Panna Cotte (**D**), Elderberry Jelly, Fresh Minted Strawberries

Disclaimer

Please note that while we take every care to make sure the allergen information is displayed on our menu is correct, product ingredients are occasionally changed. This may affect nutrition and allergen information therefore you should always double check with our chef and not rely solely on the information presented here.

If you require specific advice on any dish, please contact our Chef on 0177268500 and they will be happy to provide any assistance they can to resolve your enquiry

Saturday

Afternoon Break	Hot and Cold Drink Selection, Whole Fruit, Cookies (D,G) (Gluten Free cookies to be made available)
Saturday Dinner	
Starter	Trio of Fish under a Feather Blanket
Main	Crisp Ham Hock with Plum Sauce, Black Truffle Crocche on a Bacon Savoy Nest Or Vegetarian Roast, Black Truffle Crocche with a Bacon Savoy Nest
Either Option followed by	Lotus Biscoff Vanilla Cheesecake (D,G) with Maple and Pecan Chocolate Staffs (D) Cream (D) Or Gluten Free Chocolate and Vanilla Cheesecake (D) with Chocolate Staffs (D) Cream (D)
Saturday Supper	Gluten Free Carrot Cake (D), Hot Chocolate (D), Whole Fruit

Sunday

Sunday Breakfast	Chefs Selection of Cereal (G,D) Whole Fruit, Grapefruit Segments, Toast(G) (Gluten Free Bread Available), Butter and Jam available. Lincolnshire Sausage, Black Pudding (G), Bacon, Baked Beans, Hash Browns, Mushrooms, Grilled Tomatoes, Poached Eggs
Mid Morning Break	Hot and Cold Drink Selection, Whole Fruit, Mini Pastries (D,G), Gluten Free alternative available
Sunday Lunch	Turkey, Cranberry and Sage Stuffing Lancashire Bomb Cheddar (D) Pie with Suet Crust (G), (Gluten Free Short Crust Pastry Topped Option available) Hasselback Potatoes, Chantenay Carrots and Crispy Onion Green Beans Or Vegetable Toad in the Hole, Hassleback Potatoes, Chantenay Carrots, Crispy Onion Green Beans
Either Option followed by	Chocolate Fudge Cake, Madagascan Vanilla Ice Cream

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