



This menu is for pre
booked food
included in packages
and cannot be
ordered on the day

Menu

BRUNCH PLATE

(only available for morning spa access packages)

Mini croissant, pain au raisin & pain au chocolat
Yogurt and granola pot with fresh raspberries & berry compote
Watermelon wedge
Passionfruit & Strawberries
Mimosa

AFTERNOON TEA

FINGER SANDWICHES, Coronation chicken, Roast ham & English mustard, Chargrilled Mediterranean vegetable & hummus, Smoked salmon & cream cheese, and Mature cheddar cheese & house pickle

Homemade sausage roll

CHATWIN'S FRUIT SCONES, Devonshire clotted cream , Tiptree strawberry jam

SOMETHING SWEET Triple chocolate brownie, Carrot cake, cream cheese frosting, Bakewell Tart and Lemon Drizzle Cake.

MEZZE PLATTER

Roasted Rosemary and garlic camembert, toasted croutes, Thyme marinated feta
Cumin oil and poppy seed hummus, pitta bread & sourdough, Cantaloup melon and Parma Ham,
Noccerella Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese, Israeli
Cous Cous, Radishes, heritage tomatoes, Artichoke.

We can also accommodate dietary requirements - Please let our spa team know on booking.

PLOUGHMAN'S

Ham Hock Terrine, Selection of Artisan cheeses, Pork Pie, Pickled Onion, Devilled Egg, Waldorf Salad and Chutney. Served with sourdough and flat bread

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Vegan Menu

BRUNCH PLATE

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Vegan pain au chocolat
Vegan Yogurt and granola pot with fresh raspberries
Watermelon wedge
Passionfruit & Strawberries
Mimosa

AFTERNOON TEA

FINGER SANDWICHES, Avocado & Rocket, Vegan Feta & Spinach, Mediterranean Veg, Cucumber

CHATWIN'S FRUIT SCONES, Vegan spread, Tiptree strawberry jam

SOMETHING SWEET Berry Gin Fizz Cheesecake, Banana Fudge Brownie, Chocolate Orange Tart

MEZZE PLATTER

Toasted croutes, Vegan feta, Cumin oil and poppy seed hummus, Lebanese flatbread, Cantaloup melon, Noccerella Olives, stuffed vine leaves, Israeli Cous Cous, Radishes, heritage tomatoes, Artichoke, Gherkins, Mediterranean Vegetables, Avocado, Mixed Dried Fruit & Banana chips

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Gluten Free Menu

BRUNCH PLATE

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Gluten Free Pancake

Yogurt and gluten free granola pot with fresh raspberries

Watermelon wedge

Passionfruit & Strawberries

Mimosa

AFTERNOON TEA

FINGER SANDWICHES served on Gluten Free bread, Coronation chicken, Roast ham , Chargrilled Mediterranean vegetable & pesto, Smoked salmon & cream cheese, and Mature cheddar cheese

CHATWIN'S FRUIT SCONES (gluten free), Devonshire clotted cream , Tiptree strawberry jam

SOMETHING SWEET Berry Gin Fizz Cheesecake, Banana Fudge Brownie, Chocolate Orange Tart

MEZZE PLATTER

Roasted Rosemary and garlic camembert, toasted croutes, Thyme marinated feta
Cumin oil and poppy seed hummus, Gluten Free Bread, Cantaloup melon and Parma Ham,
Noccerella Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese,
Tzatziki dip, Radishes, heritage tomatoes, Artichoke
Banana chips

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