



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
Yoghurt and granola pot with fresh raspberries & berry compote
Watermelon wedge
Pineapple & 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
Hummus, pitta bread and sourdough, Cantaloup melon and Parma Ham, Nocellara Olives,
mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese, Israeli couscous,
Radishes, heritage tomatoes, artichoke.

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

SEAFOOD PLATTER

Prawn cocktail, beetroot-cured gravlax, dill-smoked salmon, king prawns, smoked mackerel pâté,
melba toast, blinis, caperberries & lemon

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Vegan Menu

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Vegan pain au chocolat
Vegan Yogurt and granola pot with fresh raspberries
Watermelon wedge
Pineapple & 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, hummus, Lebanese flatbread, Cantaloupe melon, Noccerella Olives, stuffed vine leaves, Israeli Cous Cous, Radishes, heritage tomatoes, Artichoke, Gherkins, Mediterranean Vegetables, Avocado, Mixed Dried Fruit & Banana chips

Please let our spa team know on booking of your dietary requirements.

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Gluten Free Menu

BRUNCH PLATE

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Gluten Free Pancake
Yoghurt and gluten-free granola pot with fresh raspberries
Watermelon wedge
Pineapple & 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
Hummus, Gluten Free Bread, Cantaloup melon and Parma Ham, Nocellara Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese, Tzatziki dip, Radishes, heritage tomatoes, Artichoke
Banana chips

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