



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

Menu

Please note: If you book multiple portions of the same menu option, the food will be served as a sharing platter.

Our menus are subject to change, so please inform us of any dietary requirements in advance.

Brunch Plate

Mini croissant, pain au raisin & pain au chocolat
Yoghurt and granola pot with fresh raspberries & berry compote
Watermelon wedge
Pineapple & Strawberries

AFTERNOON TEA

FINGER SANDWICHES: Roast ham, Rocket & English mustard, Cucumber and Mint Cream, Chicken Tarragon Mayonnaise, Mature Cheddar cheese & Onion and Smoked salmon with a chive crème fraîche

Homemade sausage roll

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

SOMETHING SWEET: Triple chocolate brownie, Carrot cake with cream cheese frosting, lemon tart & candied lemon and Victoria sponge cake with fresh strawberry.

MEZZE PLATTER

Roasted Rosemary and garlic camembert, toasted croutes, Thyme marinated feta, Hummus, pitta bread and sourdough, Cantaloupe melon and Parma Ham, Nocellara Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese, Israeli couscous, Radishes, heritage tomatoes, artichoke.

PLOUGHMAN PLATTER

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

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

BRUNCH PLATE (only available for morning spa access packages)

Vegan pain au chocolat
Vegan Yoghurt and granola pot with fresh raspberries
Watermelon wedge
Pineapple & Strawberries

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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

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Gluten Free Menu

BRUNCH PLATE

(only available for morning spa access packages)

Gluten Free Pancake
Yoghurt and gluten-free granola pot with fresh raspberries
Watermelon wedge
Pineapple & Strawberries

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AFTERNOON TEA

FINGER SANDWICHES served on Gluten Free bread, Roast ham, Rocket & English mustard, Cucumber and Mint Cream, Chicken Tarragon Mayonnaise, and Mature Cheddar cheese & Onion

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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