

# RESTAURANT LUNCH SAMPLE MENUS

## MENU ONE

Butternut squash and rosemary soup (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Houmous (Ve)  
Pearl barley, asparagus, golden and red beets (Ve)  
Poached salmon Nicoise  
Spiced grains, chicken and avocado  
Chermoula chicken  
Smoked haddock, wilted spinach, spiced lentils  
Vegetable and black bean quesadillas (V)  
Sweet potato wedges (Ve)  
Steamed tender stem broccoli and edamame beans (Ve)  
Almond Bakewell  
Sicilian lemon posset  
Chocolate tart  
Fresh fruit salad, mango coulis (Ve)

## MENU TWO

Celeriac and apple soup (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Butterbean and beetroot dip (Ve)  
Turmeric quinoa, avocado and tomato (Ve)  
Smoked mackerel, grapefruit and lentil  
Chicken, edamame beans and spinach  
Moroccan meatballs and chickpeas in a tomato sauce  
Grilled trout fillet, pak choi and spinach  
Chargrilled vegetables in Romesco sauce (Ve)  
Rice (Ve)  
Thyme roasted carrots (Ve)  
Lemon and poppy seed cake  
Rhubarb and oat fool  
Banoffee pie  
Fresh fruit salad, raspberry coulis (Ve)

the  
eastside  
rooms.

V: Vegetarian  
Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

# RESTAURANT LUNCH SAMPLE MENUS

## MENU THREE

Roasted tomato and red pepper soup (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Roast pumpkin houmous (Ve)  
Wholewheat cous cous, squash and chestnut (Ve)  
Smoked trout, celeriac and puy lentil  
Greek style quinoa (V)  
Roasted Piri Piri chicken  
Garlic and herb marinated sardines  
Persian chickpea stew (Ve)  
Roasted roots (Ve)  
Mashed potatoes (V)  
Coffee and walnut cake  
Chocolate pot  
Lemon meringue tart  
Fresh fruit salad, mango coulis (Ve)

## MENU FOUR

Lentil and coriander soup (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Cannellini bean and sage dip (Ve)  
Chickpea, beetroot and pomegranate (Ve)  
Hot smoked salmon, egg and green beans  
Caesar chicken salad  
Turkey, noodle and vegetable stir fry  
Grilled mackerel, peppers and courgettes  
Butternut squash and pistachio borek (Ve)  
Jacket potatoes (Ve)  
Cauliflower, carrot and edamame beans (Ve)  
Chocolate fudge cake  
Tropical fruit yoghurt  
Blueberry frangipane tart  
Fresh fruit salad, raspberry coulis (Ve)

V: Vegetarian  
Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

the  
eastside  
rooms.

# RESTAURANT LUNCH SAMPLE MENUS

## MENU FIVE

Mushroom and tarragon soup (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Black bean and chipotle dip (Ve)  
Roasted squash, lentil and courgette (Ve)  
Smoked mackerel, watercress and tomato  
Moroccan chicken, giant cous cous and rocket  
Chicken and chorizo paella  
Steamed salmon, lime and coriander  
Mediterranean vegetable gratin, grains and seeds (Ve)  
New potatoes (Ve)  
Savoy cabbage (Ve)  
Chocolate Brownie  
Toffee popcorn panna cotta  
Strawberry tart  
Fresh fruit salad, mango coulis (Ve)

## MENU SIX

Vegetable and barley broth (Ve)  
Gluten free croutons, toasted seeds, quinoa (Ve)  
Rustic breads and gluten free rolls  
Seasonal leaves, tomatoes, cucumber, peppers and mixed beans (Ve)  
Orange, maple and thyme dressing (Ve)  
Balsamic olive oil (Ve)  
Smoked aubergine dip (Ve)  
Sprouting beans, spinach and orange (Ve)  
Smoked trout, avocado and cucumber  
Mixed grains and roasted vegetables (V)  
BBQ pulled pork and grilled corn  
Herb crusted baked salmon  
Pea, feta and herb frittata (V)  
Roasted new potatoes  
Green beans and mushrooms  
Chocolate panna cotta  
Portuguese custard tart  
Carrot cake  
Fresh fruit salad, raspberry coulis (Ve)

the  
eastside  
rooms.

V: Vegetarian  
Ve: Vegan

FOOD ALLERGIES & INTOLERANCES: before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.