

# GRAND HARBOUR HOTEL

## WORKING LUNCH MENU

£18.95 per person

### Menu 1

Chicken and bacon caesar wrap

Tomato chutney and honey roasted ham on wholemeal bloomer

Tuna mayo and cucumber on white bloomer

Selection of salads

Caesar salad with parmesan and croutons

Mozzarella with tomato pesto dressing

Beetroot horseradish with tarragon

Hot bites

Chicken tikka skewers

Beer battered fish goujons with sweet potato fries

Mac and cheese with truffle peeling

### Desserts

Chefs selection of cakes and fruit

£18.95 per person

Menu 2

Selection of sandwiches

Coronation chicken on white bloomer

Smoked salmon with cream cheese, rocket, cracked black pepper wrap

Salted beef and rocket seeded whole meal bloomer

Selection of salads

Super food salad with back rice and quinoa

Cucumber with mint, watermelon and feta

Farm house salad

Hot bites

Selection of vegetarian savoury tarts

Lamb sheppards pie

Cajun salmon with creamed spinach and sweetcorn

Desserts

Chefs selection of cakes and fruit

£18.95 per person

Menu 3

Selection of sandwiches

Hummus and roasted vegetables on brown bloomer

Free range egg and watercress on white bloomer

Chicken mayo with lettuce and tomato seeded whole meal bread

Selection of salads

Peppers with olives

Classic greek salad

Caprese salad with balsamic dressing

Hot bites

Teriyaki beef skewers

Selection of asian vegetable bites

Salt and pepper squid with garlic mayo and spiced wedges

Desserts

Chefs selection of cakes and fruit

£18.95 per person

Menu 4

Selection of sandwiches

Prawn and avocado in a tomato wrap

Tomato chutney and honey roasted ham on wholemeal bloomer

Free range eggs and watercress on white bloomer

Selection of salads

Cucumber and smoked mackerel salad

Waldorf salad

Baby mozzarella with heritage tomatoes and pesto dressing

Cous cous and roasted vegetable salad

Hot bites

Brasied beef and ale, pomme puree in a yorkshire pudding

Four cheese tortellini with mild mushroom cream

Steamed cod with stir fried greens, brown butter and dill

Desserts

Chefs selection of cakes and fruit