

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls, butter and spreads

## STARTER SELECTION

Smoked mackerel salad - served with cucumber, tomato, mixed leaf salad and fresh lemon

Duo of melon - mixed melon pieces with fresh strawberry

## SALAD BAR

Tomato and basil pasta salad

Mixed salad

Potato salad and coleslaw

Cheese salad

Tuna and olive salad

Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun or Cajun chicken in pitta

*served with chips and mixed salad, add cheese if you want to.*

### THEMED EVENING

Homemade lasagne

-

Italian-style meatball bolognese

-

Penne pasta and roast vegetables, in a spicy arrabiatta sauce (*vegan*)

-

served with caprese salad, aubergine caponata and garlic bread

### PASTA BAR

Fusilli or penne pasta with grated Italian cheese

*and a choice of:*

Bolognese sauce

Carbonara sauce

Tomato and basil sauce

### HOT COUNTER

Roast pork and gravy, add apple sauce

-

Hand-battered fillet of fish and lemon wedge

-

Sweet potato, chestnut and cranberry pithivier (*vegan*)

-

Ploughmans tart (*vegetarian*)

## SIDES

Roast potatoes

Chips

Baby potatoes

Jacket potatoes

Mushy peas

Carrot batons

Green beans

Cauliflower cheese

Baked beans

## CHILDREN'S MAIN COURSES

Cheesy peasy pasta

-

Crispy battered chicken nuggets

-

Tomato and cheese pizza

## DRINKS

Coffee - black, flat white or cappuccino

Tea - black or white

Hot chocolate

Orange juice

Apple juice

Lemon and lime squash

Rose pear squash

## DESSERTS

Hot apple crumble, add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese biscuits, grapes, chutney

Raspberry cheesecake

-

Lemon crumble

-

Fruit salad

-

Chocolate fudge cake

-

Assorted jellies

-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

# The YACHT CLUB

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls, butter and spreads

## STARTER SELECTION

Smoked mackerel salad - served with cucumber, tomato, mixed leaf salad and fresh lemon

Duo of melon - mixed melon pieces with fresh strawberry

## SALAD BAR

Tomato and basil pasta salad

Mixed salad

Potato salad and coleslaw

Cheese salad

Tuna and olive salad

Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun or Cajun chicken in pitta

*served with chips and mixed salad, add cheese if you want to.*

### THEMED EVENING

Homemade lasagne

-

Italian-style meatball bolognese

-

Penne pasta and roast vegetables, in a spicy arrabiatta sauce (*vegan*)

-

served with caprese salad, aubergine caponata and garlic bread

### PASTA BAR

Fusilli or penne pasta with grated Italian cheese

*and a choice of:*

Bolognese sauce

Carbonara sauce

Tomato and basil sauce

### HOT COUNTER

Roast pork and gravy, add apple sauce

-

Hand-battered fillet of fish and lemon wedge

-

Sweet potato, chestnut and cranberry pithivier (*vegan*)

-

Ploughmans tart (*vegetarian*)

## SIDES

Roast potatoes

Chips

Baby potatoes

Jacket potatoes

Mushy peas

Carrot batons

Green beans

Cauliflower cheese

Baked beans

## CHILDREN'S MAIN COURSES

Cheesy peasy pasta

-

Crispy battered chicken nuggets

-

Tomato and cheese pizza

## DRINKS

Coffee - black, flat white or cappuccino

Tea - black or white

Hot chocolate

Orange juice

Apple juice

Lemon and lime squash

Rose pear squash

## DESSERTS

Hot apple crumble, add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese biscuits, grapes, chutney

Raspberry cheesecake

-

Lemon crumble

-

Fruit salad

-

Chocolate fudge cake

-

Assorted jellies

-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls, butter and spreads

## STARTER SELECTION

Country pâté salad  
-  
Feta cheese and olive salad

## SALAD BAR

Tomato and basil pasta salad  
Mixed salad  
Potato salad and coleslaw  
Cheese salad  
Tuna and olive salad  
Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef Burger served in a bun or grilled BBQ chicken breast  
*served with chips and mixed salad, add cheese if you want to.*

### THEMED EVENING

Chicken tikka masala  
-  
Beef jalfrezi  
-  
Keralan-style vegetable and lentil curry (vegan)  
-  
*served with turmeric rice poppadums, naan bread, onion bhajis, vegetable samosas, mango chutney, lime pickle, mint yoghurt*

### PASTA BAR

Fusilli or penne pasta with grated Italian cheese  
*and a choice of:*  
Bolognese sauce  
Carbonara sauce  
Tomato and basil sauce

### HOT COUNTER

Roast turkey breast and gravy, add cranberry sauce  
-  
Shepherd's pie  
-  
Salmon and dill fishcakes with fresh lemon  
-  
Mushroom stroganoff (vegetarian)  
-  
Beetroot puff pastry Wellington (vegan)

## SIDES

Roast potatoes  
Chips  
Jacket potatoes  
Boiled Rice  
Carrot batons  
Roast root vegetables  
Braised red cabbage  
Peas  
Baked beans

## CHILDREN'S MAIN COURSES

Fish fingers  
-  
Penne pasta with tomato sauce  
-  
Mild chicken korma

## DRINKS

Coffee - black, flat white or cappuccino  
Tea - black or white  
Hot chocolate  
Orange juice  
Apple juice  
Lemon and lime squash  
Rose pear squash

## DESSERTS

Hot toffee and waffle sponge, add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese biscuits, grapes, chutney

Black Forest gateau with summer berry compote  
-

Lemon pannacotta tart  
-

Chocolate and salted caramel slice with toffee flavour and cream sauce  
-

Fruit salad  
-

Assorted jellies  
-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

# The YACHT CLUB

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls,  
butter and spreads

## STARTER SELECTION

Country pâté salad  
-  
Feta cheese and olive salad

## SALAD BAR

Tomato and basil pasta salad  
Mixed salad  
Potato salad and coleslaw  
Cheese salad  
Tuna and olive salad  
Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef Burger served in a bun  
or grilled BBQ chicken breast  
*served with chips and mixed salad,  
add cheese if you want to.*

### THEMED EVENING

Chicken tikka masala  
-  
Beef jalfrezi  
-  
Keralan-style vegetable and lentil curry (vegan)  
-  
*served with turmeric rice  
poppadums, naan bread, onion bhajis,  
vegetable samosas, mango chutney,  
lime pickle, mint yoghurt*

### PASTA BAR

Fusilli or penne pasta  
with grated Italian cheese  
*and a choice of:*  
Bolognese sauce  
Carbonara sauce  
Tomato and basil sauce

### HOT COUNTER

Roast turkey breast and gravy,  
add cranberry sauce  
-  
Shepherd's pie  
-  
Salmon and dill fishcakes with fresh lemon  
-  
Mushroom stroganoff (vegetarian)  
-  
Beetroot puff pastry Wellington (vegan)

## SIDES

Roast potatoes  
Chips  
Jacket potatoes  
Boiled Rice  
Carrot batons  
Roast root vegetables  
Braised red cabbage  
Peas  
Baked beans

## CHILDREN'S MAIN COURSES

Fish fingers  
-  
Penne pasta with tomato sauce  
-  
Mild chicken korma

## DRINKS

Coffee - black, flat white  
or cappuccino  
Tea - black or white  
Hot chocolate  
Orange juice  
Apple juice  
Lemon and lime squash  
Rose pear squash

## DESSERTS

Hot toffee and waffle sponge,  
add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese  
biscuits, grapes, chutney

Black Forest gateau  
with summer berry compote  
-

Lemon pannacotta tart  
-

Chocolate and salted caramel slice  
with toffee flavour and cream sauce  
-

Fruit salad  
-

Assorted jellies  
-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with  
your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls, butter and spreads

## STARTER SELECTION

Prawn cocktail

-

Caesar salad

## SALAD BAR

Tomato and basil pasta salad

Mixed salad

Potato salad and coleslaw

Cheese salad

Tuna and olive salad

Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun  
or grilled gammon steak with pineapple

*served with chips and mixed salad,  
add cheese if you want to.*

### THEMED EVENING

Beef in oyster sauce

-

Sweet and sour chicken

-

Stir fried vegetables in  
black bean sauce (vegan)

-

served with egg fried rice,  
stir-fried egg noodles,  
prawn crackers,  
vegetable spring rolls

### PASTA BAR

Fusilli or penne pasta  
with grated Italian cheese

*and a choice of:*

Bolognese sauce

Carbonara sauce

Tomato and basil sauce

### HOT COUNTER

Roast beef, Yorkshire pudding,  
and gravy, add horseradish sauce

-

Salmon fillet with a creamy lemon  
and herb sauce

-

Hunter's chicken

-

Bangers and mash with gravy (vegetarian)

-

Mushroom and red wine pie (vegan)

## SIDES

Roast potatoes

Baby potatoes

Chips

Jacket potatoes

Carrot batons

Glazed leeks

Smashed carrot & swede

Peas

Baked beans

## CHILDREN'S MAIN COURSES

Mac 'n' cheese

-

Chicken burger in a bun

-

Toad in the hole with gravy

## DRINKS

Coffee - black, flat white  
or cappuccino

Tea - black or white

Hot chocolate

Orange juice

Apple juice

Lemon and lime squash

Rose pear squash

## DESSERTS

Hot chocolate orange sponge,  
add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese  
biscuits, grapes, chutney

Raspberry cheesecake

-

Vanilla sponge with fresh cream

-

Chocolate fudge cake

-

Fruit salad

-

Assorted jellies

-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with  
your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

# The YACHT CLUB

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls,  
butter and spreads

## STARTER SELECTION

Prawn cocktail

-

Caesar salad

## SALAD BAR

Tomato and basil pasta salad

Mixed salad

Potato salad and coleslaw

Cheese salad

Tuna and olive salad

Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun  
or grilled gammon steak with pineapple

*served with chips and mixed salad,  
add cheese if you want to.*

### THEMED EVENING

Beef in oyster sauce

-

Sweet and sour chicken

-

Stir fried vegetables in  
black bean sauce (vegan)

-

served with egg fried rice,  
stir-fried egg noodles,  
prawn crackers,  
vegetable spring rolls

### PASTA BAR

Fusilli or penne pasta  
with grated Italian cheese

*and a choice of:*

Bolognese sauce

Carbonara sauce

Tomato and basil sauce

### HOT COUNTER

Roast beef, Yorkshire pudding,  
and gravy, add horseradish sauce

-

Salmon fillet with a creamy lemon  
and herb sauce

-

Hunter's chicken

-

Bangers and mash with gravy (vegetarian)

-

Mushroom and red wine pie (vegan)

## SIDES

Roast potatoes

Baby potatoes

Chips

Jacket potatoes

Carrot batons

Glazed leeks

Smashed carrot & swede

Peas

Baked beans

## CHILDREN'S MAIN COURSES

Mac 'n' cheese

-

Chicken burger in a bun

-

Toad in the hole with gravy

## DRINKS

Coffee - black, flat white  
or cappuccino

Tea - black or white

Hot chocolate

Orange juice

Apple juice

Lemon and lime squash

Rose pear squash

## DESSERTS

Hot chocolate orange sponge,  
add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese  
biscuits, grapes, chutney

Raspberry cheesecake

-

Vanilla sponge with fresh cream

-

Chocolate fudge cake

-

Fruit salad

-

Assorted jellies

-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with  
your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls, butter and spreads

## STARTER SELECTION

Greek salad  
-  
Chicken and bacon salad

## SALAD BAR

Tomato and basil pasta salad  
Mixed salad  
Potato salad and coleslaw  
Cheese salad  
Tuna and olive salad  
Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun or BBQ pork chops

*served with chips and mixed salad, add cheese if you want to.*

### THEMED EVENING

Homemade beef chilli

-

Chicken Enchiladas

-

Chilli sin carne (vegan)

-

served with white rice, nachos, sour cream, guacamole, tomato salsa

### PASTA BAR

Fusilli or penne pasta with grated Italian cheese

*and a choice of:*

Bolognese sauce

Carbonara sauce

Tomato and basil sauce

### HOT COUNTER

Roast gammon with pineapple

-

Chicken and mushroom pie

-

Salmon fillet with orange and lemon butter

-

Crispy sweet potato and mozzarella burger (vegetarian)

-

Mixed bean tagine with falafel (vegan)

## SIDES

Roast potatoes

Mash potatoes

Boiled rice

Chips

Peas

Broccoli

Carrot batons

Green beans

Baked beans

## CHILDREN'S MAIN COURSES

Sausages

-

Battered fish goujons

-

Meatballs, pasta and tomato sauce

## DRINKS

Coffee - black, flat white or cappuccino

Tea - black or white

Hot chocolate

Orange juice

Apple juice

Lemon and lime squash

Rose pear squash

## DESSERTS

Hot Lemon and stem ginger sponge, add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese biscuits, grapes, chutney

Choccy cheesecake with raspberry coulis

-

Lemon pannacotta tart

-

Chocolate and salted caramel slice with toffee and cream flavour sauce

-

Fruit salad

-

Assorted jellies

-

Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with your choice of:

Sprinkles

Marshmallows

Strawberry flavoured sauce

Chocolate flavoured sauce

Toffee and cream flavour sauce

# The YACHT CLUB

Due to our ever evolving menu these dishes are subject to change.

## BAKERY SELECTION

A selection of bread rolls,  
butter and spreads

## STARTER SELECTION

Greek salad  
-  
Chicken and bacon salad

## SALAD BAR

Tomato and basil pasta salad  
Mixed salad  
Potato salad and coleslaw  
Cheese salad  
Tuna and olive salad  
Greek salad

## MAIN COURSES

Every day we have a selection of vegan and NGCI dishes

### GRILL STATION

Beef burger served in a bun  
or BBQ pork chops  
  
*served with chips and mixed salad,  
add cheese if you want to.*

### THEMED EVENING

Homemade beef chilli  
-  
Chicken Enchiladas  
-  
Chilli sin carne (*vegan*)  
-  
*served with white rice,  
nachos, sour cream,  
guacamole, tomato salsa*

### PASTA BAR

Fusilli or penne pasta  
with grated Italian cheese  
  
*and a choice of:*  
  
Bolognese sauce  
Carbonara sauce  
Tomato and basil sauce

### HOT COUNTER

Roast gammon with pineapple  
-  
Chicken and mushroom pie  
-  
Salmon fillet with orange and lemon butter  
-  
Crispy sweet potato and  
mozzarella burger (*vegetarian*)  
-  
Mixed bean tagine with falafel (*vegan*)

## SIDES

Roast potatoes  
Mash potatoes  
Boiled rice  
Chips  
Peas  
Broccoli  
Carrot batons  
Green beans  
Baked beans

## CHILDREN'S MAIN COURSES

Sausages  
-  
Battered fish goujons  
-  
Meatballs, pasta and tomato sauce

## DRINKS

Coffee - black, flat white  
or cappuccino  
Tea - black or white  
Hot chocolate  
Orange juice  
Apple juice  
Lemon and lime squash  
Rose pear squash

## DESSERTS

Hot Lemon and stem ginger sponge,  
add vanilla custard

### CHEESE SELECTION

Cheddar, Brie, Stilton, cheese  
biscuits, grapes, chutney

Choccy cheesecake with raspberry coulis  
-  
Lemon pannacotta tart  
-  
Chocolate and salted caramel slice  
with toffee and cream flavour sauce  
-  
Fruit salad  
-  
Assorted jellies  
-  
Assorted mousses

### ICE CREAM FACTORY

Soft vanilla ice cream topped with  
your choice of:  
Sprinkles  
Marshmallows  
Strawberry flavoured sauce  
Chocolate flavoured sauce  
Toffee and cream flavour sauce