



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

Menu

BREAKFAST PLATE

(only available for morning spa access packages)

Mini croissant, pain au raisin & pain au chocolat
Yogurt and granola pot with fresh raspberries & berry compote
Watermelon wedge
Passionfruit & 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
Cumin oil and poppy seed hummus, pitta bread & sourdough, Cantaloup melon and Parma Ham, Nocerella Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese, Israeli Cous Cous, Radishes, heritage tomatoes, Artichoke.

We can also accommodate dietary requirements - Please let our spa team know on booking.

Please note this menu may be subject to seasonal changes



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Vegan Menu

BREAKFAST PLATE

(only available for morning spa access packages)

Vegan pain au chocolat
Vegan Yogurt and granola pot with fresh raspberries
Watermelon wedge
Passionfruit & 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, Cumin oil and poppy seed hummus, Lebanese flatbread, Cantaloup melon, Nocerella 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

BREAKFAST PLATE

(only available for morning spa access packages)

Gluten Free Pancake

Yogurt and gluten free granola pot with fresh raspberries

Watermelon wedge

Passionfruit & 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
Cumin oil and poppy seed hummus, Gluten Free Bread, Cantaloup melon and Parma Ham,
Noccerella Olives, mozzarella balls, stuffed vine leaves, stuffed peppers with cream cheese,
Tzatziki dip, Radishes, heritage tomatoes, Artichoke
Banana chips

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

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