

## Exclusive use catered for

### Breakfast

All setting up, serving and clearing for breakfast.

- Full breakfast £11 / person – includes cereal, toast, tea, coffee, fruit, homemade jams, local butter, juice, a full cooked (includes sausage, bacon, egg, tomato, mushrooms, beans and fried bread).

Local breakfast stock, no service included:

- Full breakfast £5 / person – local bacon, local sausage, eggs, mushrooms and beans.

### Evening meals

Evening meals consist of setting up, serving, cleaning and clearing all the dishes away., min. two courses

- 2 courses (main & dessert) £15.50 / person: either steak and ale pie, chicken and leek pie, fish pie, vegan layered pie mushroom and pea risotto. All served with new potatoes and greens (except risotto) as well as onion bread and local butter.
- 3 courses (starter, main & dessert) £18.50 / person: includes the above with a soup starter
- Chilli: served with rice/chips and garlic bread
- Chicken curry: served with rice, naan bread, popadoms and chutney.
- Barbecue dinner: BBQ chicken, sausages, baps, selection of salads.
- Dessert options: homemade sticky toffee pudding with English Lakes ice cream, homemade chocolate brownie (gluten free) served with ice cream, selection of English Lakes ice cream & sorbet.