



wellness menu

62 per person (min. 10 - max. 100 guests)

price per person includes hire of a private space between 9am – 5pm

arrival

selection of juices - cranberry, orange, apple

fresh seasonal fruit salad (v) (ve) (gf)

greek yoghurt, berry compôte and muesli (v)

chia seed pudding (v) (ve) (gf)

coffee & a selection of herbal teas

lunch

tzatziki (v) (gf)

beetroot hummus (v) (ve) (gf)

rosemary and sun-dried tomato focaccia (v) (ve)

orange marinated tofu and baba ghanoush taco (v) (ve)

quinoa, heritage beetroots, orange roasted carrots, toasted seeds (v) (ve) (gf)

baked sweet potato, grilled broccoli and corn, pomegranate and mint (v) (ve) (gf)

rice noodles, spring onion, peas and broad beans, sesame and lime dressing (v) (ve) (gf)

served with a selection of kingsdown sparkling juices

afternoon break

selection of herbal teas

protein balls (v) (ve) (gf)

honey and fruits flapjack (v) (gf)



(v) vegetarian | (ve) vegan | (gf) gluten free

All our produce is sustainably sourced and local where possible.

Please let us know if you have any allergies or special dietary requirements.