

**SUNDAY**  
to **FRIDAY**

1pm till 4pm

A pre-paid booking  
is always required.



**“TRADITIONAL”**  
£35.00 per person  
with unlimited TWININGS  
tea or fresh filter coffee

**“LUXURY”**  
£41.00 per person  
with an additional  
glass of Prosecco

TO START

A shot of Souville’s homemade Tomato & Basil Soup  
with a “Cheese on toast” bite.

TO FOLLOW

One full stand per couple with three very generous layers of treats ...

LAYER ONE

Freshly prepared delicate finger sandwiches with lavish fillings.

Choose either...

CLASSIC

Free range egg mayonnaise (v)

Prawns in Marie Rose sauce.

Cream cheese with Feta & cucumber (v)

Sugar baked gammon & wholegrain mustard mayo.

SOULVILLE STYLE

Cajun tuna Mayo.

Cream cheese with Feta & cucumber (v)

Sliced steak & red onion marmalade.

BBQ chicken & bacon.

LAYER TWO

Two varieties of our freshly baked quiche

Baked ham & mature cheddar / Broccoli & stilton (v) / Cherry tomato & roasted red onion (v)

A selection of our mini homemade savouries

Cheese & onion twists / Herby sausage & cracked pepper roll / Camembert & chilli jam pastry

Creamy House coleslaw & Freshly fried salted potato crisps

LAYER THREE

A varied selection of mini desserts, homemade cakes & macarons  
including Chef’s own recipe Chocolate brownie.

TO FINISH

A fresh homemade fruit scone (warm if preferred)  
with Rodda’s Cornish clotted cream & Black cherry or Strawberry jam.

UNLIMITED TEA & COFFEE

Choose from our bumper selection of TWININGS teabags  
or enjoy bottomless refills of fresh filter coffee.

**A full Vegetarian option is available upon request.**

Allergies and food intolerances can usually be catered for, please inform us when making your reservation.