

7-DAY ROTATING

Half Board Menu



Monday

STARTERS

Pea Soup

mint oil, lemon cream, and toasted sourdough bread

Buffalo Wings

blue cheese sauce



MAINS

Steak and Kidney Pudding

mash, seasonal greens, gravy

Beer Battered Haddock

fat chips, tartare sauce, choice of curry sauce or crushed peas

Goats cheese Pizza

red onion marmalade, rocket

DESSERTS

Sticky Toffee Pudding

walnut crunch, clotted cream

Rhubarb Meringue Pie

lemon curd



WE CREATE... EXPERIENCES

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— Tuesday —

STARTERS

Vale of Evesham Asparagus
poached egg, hollandaise

Layered Leek, Fennel & Kohlrabi
herb salad, citrus dressing, hazelnut



MAINS

Pan-Fried Chicken Breast
asparagus, mushrooms, mashed potato, and a rich sherry sauce

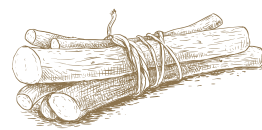
4 oz Picanha Steak
chimichurri sauce, rocket & shallot salad, and thin fries

Crispy polenta
Smoked almond romesco, courgette

DESSERTS

Chocolate Caramel Mousse
soft sponge cake

British Cheese Selection
crackers, celery, chutney



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— Wednesday —

STARTERS

Chicken 65

Crispy chicken marinated in yoghurt with 65 spices tempered with chili

Paneer Manchurian

Indo-chinese crispy paneer cheese in a spicy, tangy sauce



MAINS

Lamb Rogan Josh

A much-loved Kashmiri curry of tender lamb, slow-cooked with onions, tomatoes, garlic, and ginger. Rich, hearty, and full of comforting flavour.

Murgh Makani

Yoghurt marinated chicken, in a rich tomato & butter sauce.

Palak Paneer

Fresh paneer cheese simmered in a smooth spinach gravy, gently spiced with garlic, ginger, and cumin. A wholesome North Indian favorite that's creamy, vibrant, and full of flavour.

(All mains come with basmati rice)

DESSERTS

Saffron Kulfi

Rich and creamy frozen dessert flavoured with saffron and cardamom

Gulab Jamun

Spongy fritters soaked in a cardamom and rose water syrup



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— Thursday —

STARTERS

Roasted tomato & basil soup
Sour dough

Cauliflower Bites
served with hot honey dip



MAINS

The Karma Burger
brioche bun, double smashed patty, double cheese, gherkins,
choice of skinny fries, fat chips or house salad

Maple Cured Gammon Ribeye
fried eggs & fat chips

Moving Mountains Vegan Burger
brioche bun, gem lettuce, tomato, choice of skinny fries,
fat chips or house salad

DESSERTS

Syrup Sponge Pudding
custard

Chocolate Caramel Mousse
soft sponge cake



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— Friday —

STARTERS

Smooth Chicken Liver Pate

Prosecco jelly, rhubarb, walnut, brioche toast

Mixed Heritage Tomatoes

creamy burratina, pickled strawberries, basil, rocket



MAINS

Braised shoulder of lamb

peas cooked in a classic French style, dauphinoise

Sea Bass

light broad bean sauce, fresh herb dressing and new potatoes

Classic Margherita Pizza

basil, olive oil

DESSERTS

Rhubarb Meringue Pie

lemon curd

Sticky Toffee Pudding

walnut crunch, clotted cream



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— Saturday —

STARTERS

Dahi Ke Kebab

North Indian kebab made with paneer cheese and yoghurt

Carrot & coriander soup

Sour dough



MAINS

Birmingham Chicken Balti

A distinctive style of curry that originated in Birmingham, UK within the Kashmiri community in the 1970s, rich, aromatic flavours and quick high-heat cooking method

Old English Sausages

mashed potatoes, seasonal greens & onion gravy

Daal Tadka

Toor dal tempered with black mustard seeds, spicy Kashmiri chili, and curry leaves

DESSERTS

Saffron Kulfi

Rich and creamy frozen dessert flavoured with saffron and cardamon



Syrup Sponge Pudding

custard



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— Sunday —

STARTERS

Plaice Goujons

seaweed salt, tartare sauce

Mixed Heritage Tomatoes

creamy burratina, pickled strawberries, basil, rocket



MAINS

Traditional Roast Beef

Yorkshire pudding, roast potatoes, seasonal vegetables, gravy

Roast chicken

Stuffing, roast potatoes, seasonal vegetables, gravy

Beetroot wellington

Roast potatoes, seasonal vegetables, gravy



DESSERTS

Karma mess

Meringue, chantilly cream, berries

Selection of house ice cream

wafer



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