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	Day 1	Location
<b>Dinner</b> 7pm	Tartare of Fresh & Smoked Salmon Roasted Inshore Cod Loin with Sautéed Green Peppers, Onion, Tomato and Aioli	The Restaurant
	Day 2	
<b>On rising</b> 7.15am	Fresh lemon & warm water	Delivered outside room
<b>Breakfast</b> 7.30-9.30am	Smoked Salmon with Two Poached Hens Eggs and Spinach	The Restaurant
Mid morning	BFresh Cold Pressed Juice of choice	The Bar
<b>Lunch</b> 12-2pm	Superfood Chicken Salad of Grilled Butternut Squash, Tender Stem Broccoli, Fine Beans, Spinach Leaves, Beetroot, Pomegranate, Courgette Ribbons, Almond Flakes with Chilli & Ginger Dressing, Flaxseed & Onion Crispbread	The Restaurant
Mid afternoon	Hummus and Crudites	The Bar
<b>Dinner</b> 7pm	Soup of the Day (no bread) Loch Duart Salmon, Sugar Snap Peas and Tenderstem Broccoli with a Vinaigrette Dressing	The Restaurant
	Day 3	Location
<b>On rising</b> 7.15am	Fresh lemon & warm water	Delivered outside room
<b>Breakfast</b> 7.30-9.30am	Two Egg Omelette with Mushrooms & Tomatoes, topped with Cracked Black Pepper	The Restaurant
Mid morning	BFresh Cold Pressed Juice of choice	The Bar
<b>Lunch</b> 12-2pm	Fish of the Day with Steamed Vegetables Avocado Dark Chocolate Mousse	The Restaurant