

DB Recovery+UKESAD

1 July 2024

Chelsea Harbour Hotel, London

menu

(gluten-free & vegetarian options are included)

Arrival refreshments

Tea, coffee, waters
Danish pastries
Orange & grapefruit segments, whole fruits

Mid-morning refreshments

Tea, coffee, waters
Mini chocolate doughnuts
Vegan carrot cake (vg), whole fruits

Hot lunch

Roasted Scottish salmon & sautéed bok
British grass-fed beef & vegetable stew, scallion mash
Pasta with pesto, rocket & mozzarella (v)
Spicy falafel & chickpea wraps (vg)

Salads

Smoked chicken & superfood salad, ginger dressing
Grilled Mediterranean vegetables (vg)
Tossed garden salad
Mixed leaf salad, dressings/condiments

Desserts

Chef's selection of mini cakes
Fresh-cut seasonal fruits

Afternoon refreshments

Tea, coffee, waters
Coffee and walnut cake
Vegan strawberry smoothie, whole fruits (VG)

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2 July 2024

Chelsea Harbour Hotel, London

menu

(gluten-free & vegetarian options are included)

Arrival refreshments

Tea, coffee, waters
Cheese & tomato croissants,
Kiwi & blueberries, whole fruits

Mid-morning refreshments

Tea, coffee, waters
Blueberry muffins
Vegan flapjacks (vg), whole fruits

Hot lunch

Roast chicken breast with mushroom cream & roast potato
Fillet of cod with cherry tomato & olives
Vegan pad thai with tofu (vg)
Spinach & goats cheese tart (v)

Salads

Super green salad with pomegranate dressing (vg)
Smoked salmon, orange & fennel salad with a saffron & citrus dressing
Greek salad with vegan feta cheese (vg)
Mixed leaf salad, dressings/condiments

Desserts

Chef's selection of mini cakes
Fresh-cut seasonal fruits

Afternoon refreshments

Tea, coffee, waters
Scones, jam & clotted cream
Vegan Bircher muesli, whole fruits (vg)