

Sample Menu

BREAKFAST

Freshly squeezed Finca Paradiso Orange* Juice
Healthy Green Smoothie
Local Fresh Bread, Homemade Jams
Homemade Spiced Ginger and Turmeric Granola
Homemade Bircher Museli
Greek Yoghurt & Vegan Yoghurt
Fresh Fruit Platter
Spanish Avocados and Local Free Range Poached Eggs on Toast with...
Lemon & Chilli, drizzled with Finca Paradiso Olive Oil

LUNCH

Beetroot* Salmorejo
Barley, Pumpkin*, Quince* and Raisin salad with
Finca Paradiso Pomegranate* Molasses
Roasted Carrot and Hazelnut Hummus
Green Chickpea Falafel with a Yoghurt & Mint* Dressing
Lentil, Peppers*, Red onion*, Tomato* and Cucumber Salad with Fresh Herbs*
and Lemon* & Dill Vinaigrette
Courgette*, Spinach*, Pine Nut and Mixed Seed Salad with a Red Pesto
Dressing

DINNER

Roasted Cauliflower with Cashew Crust and Piquillo Pepper* Cream Garlic*
and Sesame Stir Fried Greens*
Crushed Potatoes with Pumpkin*, Sage*, Leeks* and Garlic*
Mixed Tomato*, Rocket, Caper and Red Onion* Salad with
Pedro Ximenez Balsamic Dressing

Vegan Dark Chocolate Mousse with Pumpkin Seed Brittle

* Picked freshly from our Market Garden

