

WHAT WILL IT BE?

A JUICY BURGER STACK OR
DELICIOUS, NUTRITIOUS BOWL?

Pre-order your
lunch by 11am
on the day of
your meeting.

Available for
groups up to
15 people.

NAUGHTY BURGER STACKS

All prices are inclusive of VAT at the current rate. All weights where stated are approximate prior to cooking. We cannot guarantee that our dishes do not contain nuts, nut derivatives or any other potential allergen. If you have any special dietary requirements, including food allergies or intolerances, please advise one of our team and we will be more than happy to try and accommodate. Food items are subject to change at short notice due to National Supply issues out of Village Hotels control.

THE CHEESEBURGER STACK

Two juicy beef burgers topped with cheddar cheese, lettuce, tomatoes, onions and burger relish served in a split top bun (1002 kcal)

MEXICAN STACK

A heat treat... two juicy beef burgers topped with pepper jack cheese, jalapeños, salsa, guacamole, lettuce, tomatoes and onions, served in a split top bun (1015 kcal)

PERI PERI STACK

This will ruffle some feathers... two grilled chicken fillets topped with pepper jack cheese, lettuce, tomatoes, onions, and peri peri sauce, served in a split top bun (916 kcal)

AMERICAN STACK

Go all-American - two juicy burgers topped with peanut butter, crispy bacon, lettuce, tomatoes, onions and a peanut butter dip, served in a split top bun (1118 kcal)

LEAN 'N' GREEN (V)

A plant-based burger in a split top bun, served with an avocado salad and sweet potato fries (662 kcal)

All Burger Stacks are served with a choice of mixed fries or a green salad, with a tangy coleslaw.

ALL DISHES £16

**UPGRADE TO SWEET POTATO FRIES
FOR £1 OR CRY FRY FOR £3**



NICE NUTRITIOUS BOWLS

VILLAGE
HOTEL CLUB

JUST BEET IT

Baked beetroot falafel on a base of Moroccan spice infused couscous, with pomegranate, roasted peppers, roasted nuts and dried fruit with a minted yoghurt and cucumber dressing. *Packed with fibre, folates and nitrates for a healthy heart and a refreshing boost of antioxidants to energise your day (849 kcal)*

SUPERFOOD CHICKEN

Fajita shredded chicken on a base of mixed quinoa, feta, peas, mint, parsley, avocado, broccoli, cucumber and sesame seeds in an olive oil dressing. *Quinoa is a superfood with all your essential amino acids, for a high protein and nutrient-packed option, with added calcium, healthy fats and vitamin C with lean chicken for extra protein (967 kcal)*

GET SHREDDED!

Fajita shredded chicken, served on brown, red and black rice with cucumber, avocado, black beans, roasted corn and tomato with sour cream and salsa. *A high concentration of fibre, phosphorus, zinc and manganese with lean chicken and mixed beans for extra protein (1188 kcal)*

HEARTY TERIYAKI

Teriyaki glazed salmon with toasted sesame seeds on a base of cauliflower rice infused with turmeric, ginger, garlic with asparagus and tenderstem broccoli. *Low in carbs and rich in healthy omega 3, vitamin C and gut-friendly nutrients to improve your memory, heart health and immune function (523 kcal)*

KING OF PROTEIN

Roasted garlic shrimp on a base of wholemeal noodles with spring onion, chilli and steamed greens tossed in sesame oil. *Prawns are a healthy source of lean protein and make a delicious low-fat meal, packed with vitamin C and K to promote heart and immune health (386 kcal)*

SUPERFOOD SALMON

Flaked salmon on a base of mixed quinoa, feta, peas, mint, parsley, avocado, broccoli, cucumber and sesame seeds in an olive oil dressing. *An addition of high-quality omega 3 fatty acids and protein that goes perfectly with avocado and quinoa with a touch of citrus flavour (732 kcal)*

ALL DISHES £16