

→ Buffet lunch

Main Courses

Braised osso bucco
Served with polenta

Leek and cheese tart presented with
roasted tomatoes (Vegetarian)

Baked salmon fillet presented with a
Jersey Royal potato and wild fennel salad

Steamed vegetables with rapeseed oil
and herbs

Side Dishes

Orzo green salad with cucumber, wild
rocket, basil and baby spinach

Salad bar:

Beetroot, sweetcorn, tomatoes, misto di
funghi, mixed leaves, mozzarella pearls,
grated carrots, croutons and mixed seeds

House dressing

Desserts

Panna cotta presented with blueberry
compote

Fresh fruit salad



Møller Institute is committed to sustainability and minimising its carbon footprint. Wherever possible we source local, seasonal and sustainable produce. For allergen information or special dietary requirements please speak to a member of staff.. Please note we cannot guarantee any of our dishes are completely free from traces of nuts.