



INDIGO FIELDS

LUNCH

menu

FARMHOUSE & SPA

LUNCH

menu

SOUP DE JOUR (V)

Soup of the day – *please ask your waitress.*

QUICHE DU JOUR

Quiche of the day – *please ask your waitress.*

QUINOA SALAD (V)

Roasted butternut, spinach, chickpeas, beetroot, feta and herbs served on a bed of quinoa. *(Add Thai chicken skewers for a hearty meal)*

HALLOUMI SALAD (V)

Roasted vegetables, cherry tomatoes and sliced cucumber served on a bed of greens, topped with lightly panfried halloumi strips and a wholegrain mustard honey dressing.

FISH CAKES

Made with sweet potato and lightly pan fried, served with our homemade tartare sauce.

THAI CHICKEN SKEWERS

Marinated in Thai spices, ginger, coconut and a touch of chili and grilled to perfection!

CHICKEN PESTO WRAP

Grilled chicken wrap served with basil pesto, seasonal greens and tomatoes, finished with mayo and lemon juice.

MORROCAN BEEF WRAP

Beef wrap filled with Moroccan beef fillet strips, feta, seasonal greens and tomato.

FALAFEL AND HUMMUS WRAP (V)

Falafel, roasted red pepper, hummus, cucumber, pickled cabbage, carrots and greens.

Our lunches are served with crisp garden pickings, our freshly baked olive and rosemary bread rolls, a tomato jam, and salsa verde from a selection of our home-grown herbs.