

YOPO

RETREAT WEEKEND

Breakfast Inclusive at Jurema Terrace

Please select one bakery item, one fruit and one main.
Includes fresh juice and tea or coffee.

BAKERY

Croissant
Pain au Chocolat
Cinnamon Bun
Sourdough Toast with Jam Selection & Butter

FRUITS, DAIRY & GRAINS

Seasonal Fruit Salad
Almond, Maple Granola & Berries with Greek Yoghurt or Coconut Yoghurt (Ve)
Acai Bowl, Banana, Coconut & Date (Ve)

MAINS

Full English Breakfast:

Eggs, Sausage, Tomato, Mushroom, Beans, Bacon, Hash Brown & Toast

Ricotta Pancakes, Cherry Compote & Cocoa Nibs (V)

Choose: Eggs Benedict, Royale Or Florentine

Avocado, Poached Egg & Sourdough Toast

Chorizo & Egg Muffin:

Chorizo Ibérico, Fried Egg, Manchego Cheese, Hashbrown, Smoked Paprika Aioli & English Muffin

Mandrake Wellbeing Breakfast (Ve):

*Chickpea & Herb Panisse, Quinoa, Avocado, Roast Cherry Tomatoes, Mushroom, Spinach & Corn Tortillas
– Add Feta Cheese if desired*

***Exclusively curated for The Mandrake By Bettina Campolucci Bordi – Bettina's Kitchen:**

Sweet Tooth (Gf):

Silky Vanilla & Maple-infused Cashew Yogurt served with a vibrant Pink Poached Pear, Crunchy Granola & a zesty Blueberry-Orange Compot

Lean & Green (Gf):

Light and fluffy, Savoury Pancake paired with Pea Purée, Charred Greens, Tenderstem Broccoli, Fermented Kimchi & a touch of Pumpkin Seed Pesto

Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionary 15% service charge will be added to your bill.

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SIDES

Choose from

Ginger Pig Pork & Black Pepper Sausage
Smoked Streaky Bacon
Smoked Scottish Salmon
Avocado
Hash Brown

BREAKFAST BEVERAGES

TEAS

English Breakfast
Earl Grey
Jasmine
Chamomile
Fresh Mint

JUICES

Squeezed Orange or Grapefruit
Pressed Apple or Cranberry
Ginger Shot

COFFEES

Espresso Single/Double
Espresso Macchiato Single/Double
Cappuccino Single/Double
Latte
Flat White
Americano
Hot Chocolate

SMOOTHIES • 7

Banana, Almond Milk & Honey
Mango, Spinach, Banana & Celery
Strawberry & Blueberry
Peach, Mango & Passion Fruit

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RETREAT WEEKEND

Friday 14th March
Dinner at Jurema Terrace

A plant-forward, nutrient-dense and digestive-supportive menu designed to nourish, restore and elevate your senses. Exclusively crafted for The Mandrake Hotel's luxurious wellness retreat by Bettina Campolucci Bordi - Bettina's Kitchen.

STARTER

Salmorejo

Chilled, Creamy Seasonal Cherry Tomatoes, complemented by Crispy Vegetables, Extra Virgin Olive Oil & Fresh Herbs

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MAIN

Bettina's Take on Swedish Meatballs (Signature Dish)

Velvety Carrot Purée, Chanterelle Mushroom Gravy, Quick-Pickled Cucumbers & a side of Lingonberry Compote

GF

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DESSERT

Death by Chocolate

Decadent Chocolate Mousse, Cherry Compote & Shards of Dark Chocolate Bark

GF

Sample Menu - Menu items are subject to change.

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RETREAT WEEKEND

Saturday, 15th March
Dinner at Jurema Terrace

A plant-forward, nutrient-dense and digestive-supportive menu designed to nourish, restore and elevate your senses. Exclusively crafted for The Mandrake Hotel's luxurious wellness retreat by Bettina Campolucci Bordi - Bettina's Kitchen.

STARTER

Crispy Courgette Flowers

Crisp Courgette Flowers, filled with Herbed Macadamia Nut Cheese
GF

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MAIN

Golden Cauliflower

*Slow-Roasted Cauliflower, glazed with Maple and Turmeric, paired with Smoky Romesco Sauce,
Spicy Harissa Dip & Crispy Cauliflower Leaves
(Can be served with a side of Corn Tortillas)*
GF

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DESSERT

Sticky Toffee Pudding

Indulgent Sticky Toffee Pudding, served with a rich Sticky Toffee Sauce & Sorrel Ice Cream
GF

Sample Menu - Menu items are subject to change.

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All prices include VAT. A discretionary 15% service charge will be added to your bill.*