**Wednesday 13th November**

Cod ‘scampi’ beer battered with pea purée & garlic aioli & baby watercress
or
Breaded goats cheese with beetroot chutney & rocket
***
Grilled leg of lamb steak with salsa verde
or
Baked aubergine with tomato & rosemary
Roasted garlic mash
Roasted carrot
Tenderstem broccoli
***
Apple tart tatin with cider caramel, spiced mascarpone & apple purée
***
Cheese & biscuits
***
Coffee

**Thursday 14th November**

Smoked chicken Ceasar salad, charred baby gem, bacon crisp, parmesan crisp, anchovy dressing
or
Devilled egg Ceasar salad with charred baby gem, parmesan crisp, Caesar dressing
***
Braised duck leg with red wine sauce
or
Celeriac steak with Cavolo nero, roasted butternut, wild mushroom, pommes purée & red wine
Pommes purée
Cavolo nero
Sautéed wild mushrooms
***
Chocolate delice with whipped ganache, Chantilly, caramel sauce and honeycomb
***
Cheese & biscuits
***
Coffee & chocolate

**Sunday 17th November**

French onion soup with cheese crouton
***
Roast leg of lamb with mint sauce and gravy
or
Mushroom and chestnut pies
Roasted potatoes
Roast parsnips
Broccoli
***
Black forest terrine
***
Cheese & biscuits
***
Coffee

If you are allergic or sensitive to the following allergens: Celery, cereals containing gluten, crustaceans, eggs, fish, lupin, milk, molluscs, mustard, nuts, peanuts, sesame seeds, soya, sulphur dioxide, or other ingredients, then please make sure your server knows in advance.