**Wednesday 16th October**

- Pork terrine with wild mushroom & port gel, dill & pickles on toasted sour bread
  
  - or
  
  - Roasted aubergine & pepper terrine with roasted tomato & basil purée & baby leaf
  
  - Roasted salmon fillet with wild mushroom cream sauce
  
  - or
  
  - Harissa carrots & fennel with black lentils, roasted red onion, yoghurt & mint leaves
  
  - New potatoes
  
  - Mange tout
  
  - Steamed cauliflower
  
  - or
  
  - Crème brûlée, with roasted apples, blackberries, cinnamon Chantilly & oat crumble
  
  - Cheese & biscuits

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**Thursday 17th October**

- Butternut squash soup

  - or
  
  - Pan fried chicken supreme with spiced sweet potato purée

  - or
  
  - Cauliflower & ale croquette with chive & white wine cream sauce

  - Lyonnais potato
  
  - Broccoli
  
  - Steamed carrots

  - or
  
  - Orange & passionfruit tart, caramelised orange segments, passionfruit cream

  - Cheese & biscuits

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**Sunday 20th October**

- Broccoli & stilton soup

  - or
  
  - Roasted turkey with cranberry sauce & gravy

  - or
  
  - Roasted vegetable parcel with grained mustard sauce

  - Roast potatoes
  
  - Roast parsnips
  
  - Braised red cabbage

  - "Figgy pudding" with toffee sauce & cinnamon crème fraîche

  - Cheese & biscuits

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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.