Wednesday 20th November
Curried parsnip soup with apple & onion bhaji
***
Pork tenderloin with roasted apple purée & jus
or
Roasted vegetable suet pudding with roasted tomato sauce
Honey glazed parsnips
Sautéed savoy cabbage
Pommes purée
***
Passionfruit cheesecake with orange caramel, orange gel, and caramelised orange segments
***
Cheese & biscuits
***
Coffee

Thursday 21st November
Duck liver parfait fig chutney, brioche
or
Mushroom pate with fig chutney & toasted brioche
***
Pan seared chicken with pancetta lardons
or
Stuffed cabbage parcels with a root vegetable quinoa
Button mushrooms
Caramelised baby onions
Pommes purée
***
Pannacotta with berry consommé & winter spiced compote
***
Cheese & biscuits
***
Coffee & chocolate

Sunday 24th November
Broccoli and stilton soup
***
Roast turkey with cranberry sauce & gravy
or
Courgette & rosemary risotto cakes
Roast potatoes
Buttered carrot
Sautéed savoy cabbage
***
Chocolate brûlée with hazelnut shortbread & Chantilly cream
***
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.