Wednesday 23rd October

Seared rump of beef & served with pickled walnut salsa verde & chargrilled shallots
or
Tomato and mozzarella salad with basil pesto
***
Pan fried sea bass fillet with caponata
or
Baked courgette with caponata & pine nut crumble

Sautéed spinach
Herb roasted parmentier potatoes
Green beans
***
Banana maple upside down cake, toffee sauce, Chantilly cream & caramelised pecan
***
Cheese & biscuits
***
Coffee

Thursday 24th October

Seared salmon with marinated fennel, grapefruit, orange & chives
or
Grilled feta with marinated fennel, grapefruit, orange & chives
***
Grilled pork steak with pear & stilton glaze
or
Chermoula marinated tofu with warm lentil salad

Broccoli
Cauliflower
Crushed new potato cake
***
Spiced pannacotta with blackberry compote, raspberry gel & cinnamon granola
***
Cheese & biscuits
***
Coffee & chocolate

Sunday 27th October

Roasted vine tomato soup with basil oil
***
Roast lamb with mint sauce and gravy
or
Roasted beetroot tart tatin with goat’s cheese

Carrot & swede mash
Broccoli
Roast potatoes
***
Pecan pie with 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.