Wednesday 29th May
Beetroot cured salmon with horseradish crème fraiche & fresh bread
or
Griddled veg terrine with horseradish crème fraiche & fresh bread
***
Confit pork belly with apple purée, crispy pancetta
or
Crispy goats cheese
Potato rosti
Caramelised onions
Buttered greens
***
Panna cotta with macerated Strawberries & strawberry consommé
***
Cheese & biscuits
***
Coffee

Thursday 30th May
Rich tomato soup with pesto drizzle
***
Roast lamb rump & lamb jus
or
Root vegetable suet pudding with grained mustard gravy
Rosemary & garlic fondant
Creamed leeks
Savoy cabbage
***
Lemon meringue pie
***
Cheese & biscuits
***
Coffee & chocolate

Sunday 2nd June
Roasted red pepper soup
***
Pan seared duck breast
or
Bean & spinach cake & red wine reduction
Butternut purée
Pomme anna
Red cabbage
***
Chocolate brûlée with Chantilly & hazlenut praline
***
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.