Wednesday 1st May

Ham hock & parsley pressed terrine with homemade bread & pickle
or
Mediterranean vegetable terrine with homemade bread & pickle

Sea bass with horseradish crust with blood orange hollandaise
or
Stuffed courgette with caponata

Samphire
Pommes purée
Crispy kale

Pear custard tart with crème fraîche & caramelised walnuts

Cheese & biscuits
Coffee

Thursday 2nd May

Watercress soup with crème fraîche

Pan fried hake with asparagus, cannellini bean & chorizo stew
or
Aubergine stack with asparagus, cannellini bean & tomato stew

Espresso Chocolate Mousse with Amaretti Biscuits

Cheese & biscuits
Coffee & chocolate

Sunday 5th May

Squash velouté

Roast shoulder of lamb with a watercress pesto, port jus
or
Wild mushroom wellington

Roast potatoes
Sauté courgettes
Cauliflower cheese

Raspberry mousse with Coconut meringues

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.