Wednesday 5th June

Grilled marinated vegetables with warm focaccia

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Pearl barly risotto with mussel veloute, clams & octopus, confit egg yolk
or
Pearl barly risotto with roasted vine tomatoes, fresh basil pesto, bocconcini

***

Pistachio cake with rose Chantilly & raspberries

***

Cheese & biscuits

***

Coffee

Thursday 6th June

Panzanella salad

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Pan roasted cod loin with tartare sauce
or
Leek scotch egg with mustard mayo

Tenderstem
Peas pudding
Confit potatoes

***

Custard tart with fresh berries

***

Cheese & biscuits

***

Coffee & chocolate

Sunday 9th June

Broccoli & stilton soup

***

Roast chicken & stuffing
or
Homemade nut roast with wild mushroom cream

Roasted new potatoes
Spring greens
Roast celeriac

***

Lemon Posset with raspberry compote & meringue kisses

***

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.