**Wednesday 6th November**
Seared salmon with a parsley risotto & lemon oil
or
Grilled goats cheese with parsley risotto & lemon oil
***
Slow roasted belly of pork with roasted apple purée & apple jus
or
Roast vegetable coulibac with a white wine sauce
Steamed leeks
Anna potatoes
Buttered kale
***
Miso and ginger mousse
***
Cheese & biscuits
***
Coffee

**Thursday 7th November**
Charred pear served with pickled walnut salad, toasted sourdough & balsamic reduction
***
Breast of chicken with pea purée & smoked bacon lardons
or
Spiced beetroot & feta tart
Grilled broccoli
Sautéed savoy cabbage
Fondant potato
***
Rosewater and pistachio torte
***
Cheese & biscuits
***
Coffee & chocolate

**Sunday 10th November**
Carrot & coriander soup
***
Roast top side of beef with Yorkshires & gravy
or
Shallot tarte tatin with thyme butter
Roast potatoes
Roasted carrot
Savoy cabbage
***
Citrus syrup sponge pudding with lemon anglaise
***
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.