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.

**Friday 18th October**

Butternut squash velouté

***

Beetroot cured salmon with horseradish crème fraîche

or

Warm tomato & brie tart with dressed leaves & balsamic reduction

***

Rosemary roasted lamb rump with redcurrant and rosemary jus

or

Butter baked celeriac steak with caper dressing

Peas, Gem lettuce, Champ mash

***

Berry Eton mess

***

Cheese & biscuits

***

Coffee & chocolate

---

**Friday 8th November**

Ham hock terrine with piccalilli & toasted sourdough

or

Roasted tender stem broccoli black garlic, endive leaves, roasted hazelnuts, poppy

***

Beetroot cured salmon with horseradish crème fraîche

or

Warm tomato & brie tart with dressed leaves & balsamic reduction

***

Seared minute steak with blue cheese sauce

or

Goats cheese & chive croquette with creamed mustard leeks

Fondant potato, Baby carrot, Green beans

***

Raspberry parfait, raspberry gel, lemon curd, meringue kisses

***

Cheese & biscuits

***

Coffee & chocolate