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 veloute
  
  - 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
  
  or

- Cheese & biscuits
  
  - Coffee & chocolate

**Friday 8th November**

- Leek and potato soup
  
  - Coley with wilted spinach and a white wine sauce
    
    or

  - Lentil cakes with a squash chutney
    
    - Chicken supreme with red wine sauce
      
      or

  - Goats cheese & chive croquette with creamed mustard leeks
    
    Crushed new potatoes with olive and rosemary, Carrots, Green beans
    
    - Fresh fruit tart
      
      - Cheese & biscuits
        
        - Coffee & chocolate