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

Cheese & biscuits

Coffee & chocolate

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**Friday 8th November**

Leek and potato soup

Salmon with wilted spinach and a kale and almond pesto

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, Broccoli

Fresh fruit tart

Cheese & biscuits

Coffee & chocolate