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**

- Chicken terrine with roasted apple purée, toasted brioche, watercress
  
  or
  
  - Tian of aubergine and roasted tomatoes with oregano pesto
  
  or
  
  - Parmesan & chive bread plaice fillets with shrimp sauce
  
  or
  
  - Lentil cakes with a squash chutney

- Slow roasted duck leg with port & red current jus
  
  or
  
  - Baked courgette 'canneloni' with ricotta & spinach stuffing

- Pommes Anna, Cavolo nero, Roasted carrots

- Baked cheesecake, lemon caramel, fresh blackberry & honeycomb

- Cheese & biscuits

- Coffee

**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 fraiche

  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