**Wednesday 4th March**

- Mushroom soup
- Pan fried salmon with a lemon and chive cream sauce
- Breaded bubble and squeak cake with poached egg and hollandaise

- New potatoes
- Broccoli
- Peas
- Poached pear with blackberries and Chantilly cream
- Cheese & biscuits
- Coffee

**Thursday 5th March**

- Toasted brioche with a wild mushroom casserole and truffle oil
- Breaded pork steak with mushroom sauce
- Breaded lentil cakes with butternut squash purée

- Pommes purée
- Green beans
- Roasted celeriac
- Steamed chocolate sponge with chocolate custard
- Cheese & biscuits
- Coffee & chocolate

**Sunday 8th March**

- Chicken and sweetcorn chowder
- Sweetcorn chowder
- Roast leg of lamb with mint sauce and gravy
- Ricotta and spinach arrancini with creamed onions and thyme

- Roast potatoes
- Cauliflower
- Savoy cabbage
- Profiteroles with cream and chocolate sauce
- Cheese & biscuits
- Coffee

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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.