Wednesday 5th February
Roasted tomato, parma ham and goats cheese crostini with baby leaf salad
or
Grilled crostini of roasted tomatoes and goats cheese with baby leaf salad
***
Roasted salmon fillet with herb crust and salsa verde
or
Baked filo with ricotta mint and herb stuffing with lemon crème fraîche
New potatoes
Mange tout
Roasted carrots in caraway
***
Tiramisu
***
Cheese & biscuits
***
Coffee

Thursday 6th February
Chicken terrine with apple and pear chutney, toasted sourdough and baby leaf salad
or
Mushroom terrine with mushroom ketchup and baby leaf salad
***
Slow roast duck leg with red wine sauce
or
Shallot tart tatin with thyme
Green beans
Savoy cabbage
Pommes purée
***
Double chocolate mousse with salted caramel
***
Cheese & biscuits
***
Coffee & chocolate

Sunday 9th February
Smoked salmon and cream cheese roulade with spinach, lemon purée and prawns
or
Pan fried risotto cake with goats cheese and sautéed spinach
***
Roasted turkey with cranberry sauce and gravy
or
Stuffed aubergine with wild mushroom and tarragon pilaff
Roast potatoes
Roast parsnips
Savoy cabbage
***
White chocolate and raspberry mousse
***
Cheese & biscuits
***
Coffee

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.