Wednesday 19th February

Red wine risotto with chorizo and grilled raddichio
or
Red wine risotto with grilled raddichio
Pan fried sea bass with chive beurre blanc
or
Wild mushroom and celery steamed pudding with caper cream sauce

Rosemary and lemon sâute potatoes
Steamed leeks
Green beans
Upside down banana and maple cake with cream
Cheese & biscuits
Coffee

Thursday 20th February

Spiced butternut squash soup
Baked pork steak with a pear and stilton crust
or
Steamed crepe with a root vegetable quinoa stuffing and cream sauce
Broccoli
Cauliflower
Dauphinoise potatoes
Cherry and polenta tart with custard
Cheese & biscuits
Coffee & chocolate

Sunday 23rd February

Bacon, avocado and gem lettuce salad with poached egg and grained mustard dressing
or
Avocado and gem lettuce salad with poached egg and grained mustard dressing
Roast beef with Yorkshire puddings and gravy
or
Stuffed courgettes with sweet and sour peppers and goats cheese
Roast potatoes
Roast parsnips
Broccoli
Pear and sultana crumble with custard
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.