

THURSDAY 15 OCT

£21.95PP

STARTERS

Pea and watercress soup

Caramelised red onion and goats cheese
tart with pea shoot salad

Spinach and ricotta tortellini with
pecorino sauce

MAIN COURSES

Baked cod fillet wrapped in cured ham,
Cod bon bon, herb velouté sauce

Sirloin steak served with chunky chips,
onion rings and baked herb tomato

Roast vegetable pithivier with rocket and
parmesan

Roast baby vegetables, fondant potato

DESSERTS

Whipped Lemon Meringue with Lemon
Curd and Meringue Shards

Selection of cheeses, with biscuits,
celery and grapes

If you have any allergies, please let a member of
the team know.



THURSDAY 12 NOV

£21.95PP

STARTERS

Cauliflower velouté with herb croute

Courgette fritters, poached egg and hollandaise

Pan fried gnocchi with roast baby tomato and fromage sauce

MAIN COURSES

Pan fried chicken breast wrapped in streaky bacon and stuffed with mozzarella

Chicken and leek Crumble with her crust red onion and rocket salad raspberry dressing

Roast vegetable linguini with parmesan cheese sauce

DESSERTS

Apple Crumble Tart with Apple Gel and Vanilla Ice cream

Selection of cheeses, with biscuits, celery and grapes

If you have any allergies, please let a member of the team know.



THURSDAY 19 NOV

£21.95PP

STARTERS

Roast vegetable risotto with parmesan crisps

Poached chicken sausage with spaghetti vegetables and beurre blanc

Hand made gnocchi with fromage sauce with roast tomato

MAIN COURSES

Lamb confit with fondant sweet potato and lamb bon bon

Ballantine of chicken, celeriac cabbage parcel with wild mushroom reduction

Butternut squash, spinach and parmesan tart, served with rocket salad and raspberry dressing

DESSERTS

Black Cherry Choux Pastry Tart filled with Vanilla Crème Diplomat

Selection of cheeses, with biscuits, celery and grapes

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