Wednesday 6th March

Tapioca crisp with salmon mousse, salmon pearls & dill fronds
or
Tapioca crisp with avacardo mousse, dill fronds
***
Beef steak and stewed oxtail & red wine jus
or
Butter baked cauliflower steak

Dauphinoise potatoes
Diced root vegetables
Carrot purée
***
Custard and nutmeg tart with rhubarb & ginger
***
Cheese & biscuits
***
Coffee

Thursday 7th March

Cured mackerel with cucumber ketchup & pea shoots
or
Salt baked beetroot with charred feta, pickled shallots and pea shoots
***
Tuscany roasted pork loin with a squash & pecorino purée
or
Tuscany stuffed eggplant

Roasted courgette
Olive tapanarde potatoes
Ratatouille
***
Hot cross bread & lemon pudding with crème Anglaise
***
Cheese & biscuits
***
Coffee & chocolate

Sunday 10th March

Carrot & corriander soup
***
Roast turkey with cranberry sauce and gravy
or
Shallot tarte tatin

Roast potatoes
Roasted carrots
Savoy cabbage
***
Spiced plum with cinnamon crème Anglaise
***
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.