Wednesday 13th February
Homemade gravlax with Champagne mustard & fresh baked bread
or
Mediterranean vegetable terrine

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Braised ox cheek suet pudding, red wine jus
or
Roasted vegetable suet pudding with roasted tomato sauce

Honey glazed parsnips
Sautéed savoy cabbage
Pommes purée

***
Pistachio cake, poached charred pears, crème Anglaise, salted nut brittle

***
Cheese & biscuits

***
Coffee

Thursday 14th February
Butternut risotto with parmesan crisp & pea shoots

***
Braised beef steak with shallots and ale
or
Wild mushroom polenta with mushroom & white bean ragout

Pommes purée
Celeriac purée
Root vegetable purée

***
Pommes purée
Celeriac purée
Root vegetable crisps

***
Lemon cheesecake, lemon meringue, lemon gel, crumb & baby basil

***
Cheese & biscuits

***
Coffee & chocolate

Sunday 17th February
Roasted celeriac soup

***
Roasted corn-fed chicken breast with smoked bacon & mushroom sauce
or
Mushroom and beetroot coulibiac with mushroom sauce

Dauphinoise potatoes
Kale
Crushed swede

***
Sticky toffee pudding with toffee sauce

***
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.