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.

**Friday 18th January**

- Butternut squash veloute
- Beetroot cured salmon with horseradish crème fraîche
  - or
- Warm tomato & brie tart with dressed leaves & balsamic reduction
- Rosemary roasted lamb rump with redcurrant and rosemary jus
  - or
- Butter baked celery steak with caper dressing

- Peas & bacon
- Gem lettuce
- Champ mash
- Meringue roulade
- Cheese & biscuits
- Coffee & chocolate

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**Friday 22nd February**

- Beetroot risotto with roasted diced beetroot & baby herb
- Treacle cured salmon with ginger & lemongrass
  - or
- Quinoa salad with grilled halloumi
- Chicken with chicken skin crisp & celeriac purée
  - or
- Goats cheese & chive croquette

- Fondant potato
- Baby carrot
- Kale
- Passion fruit delice with satsumas in orange liqueur
- Cheese & biscuits
- Coffee & chocolate