

TRADITIONAL LUNCHEONS

Steak & Mushroom Chasseur with Horseradish Mash, Roasted Potatoes & Rich Pan Gravy Caramelised Biscuit Cheesecake with Fresh Cream

Vegetarian

Vegetarian Moussaka Caramelised Biscuit Cheesecake with Fresh Cream

23rd Feb | 12th Apr | 24th May | 5th Jul | 16th Aug

Coq Au Vin with Tarragon Mash, Roasted Potatoes & Burgundy Wine Sauce Apple & Cinnamon Pie with Chantilly Cream

Vegetarian

Chestnut Mushroom, Leek & Brie Tart Apple & Cinnamon Pie with Chantilly Cream

8th Mar | 26th Apr | 7th Jun | 14th June | 30th Aug

Cumberland Sausage Ring with Chive Mash, Yorkshire Pudding & Red Onion Gravy Cherry Bakewell Tart with Thickened Cream

Vegetarian

Tomato, Halloumi & Aubergine Pie Cherry Bakewell Tart with Thickened Cream

22nd Mar | 3rd May | 19th July | 6th Sept

Chicken, Bacon & Broccoli Pie with Roasted New Potatoes & White Wine Velouté Salted Caramel Brownie with Raspberry Sauce & Fresh Cream

Vegetarian

Butternut Squash & Celeriac Gratin Salted Caramel Brownie with Raspberry Sauce & Fresh Cream

5th Apr | 17th May | 9th Aug | 20th Sept | 1st Nov |

Tender Beef & Ale Pie with Thyme Creamed Potatoes & Peppercorn Sauce Chocolate Fudge Cake with Fresh Cream

Vegetarian

Mediterranean Wellington Chocolate Fudge Cake with Fresh Cream

19th Apr | 31st May | 12th Jul | 23rd Aug | 4th Oct

Honey Roasted Gammon & Pineapple with Parmentier Potatoes & Wholegrain Mustard Sauce White Chocolate & Red Velvet Cheesecake with Fresh Cream

Vegetarian

Ratatouille & Goats Cheese Bake White Chocolate & Red Velvet Cheesecake

10th May | 21st Jun | 2nd Aug | 27th Sept