

## 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

23<sup>rd</sup> Feb | 12<sup>th</sup> Apr | 24<sup>th</sup> May | 5<sup>th</sup> Jul | 16<sup>th</sup> 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

8<sup>th</sup> Mar | 26<sup>th</sup> Apr | 7<sup>th</sup> Jun | 14<sup>th</sup> June | 30<sup>th</sup> 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

22<sup>nd</sup> Mar | 3<sup>rd</sup> May | 19<sup>th</sup> July | 6<sup>th</sup> 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

19<sup>th</sup> Apr | 31<sup>st</sup> May | 12<sup>th</sup> Jul | 23<sup>rd</sup> Aug | 4<sup>th</sup> 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

10<sup>th</sup> May | 21<sup>st</sup> Jun | 2<sup>nd</sup> Aug | 27<sup>th</sup> Sept