

MONDAY

Creamy mushrooms with bacon and garlic over toasted brioche
Roasted chicken thighs chasseur
Or
Eggs Florentine
Poached pears in cinnamon cream

TUESDAY

Carrot and coriander soup
Homemade fish pie with a dill and white wine sauce
or
Shepherd's pie
Homemade chocolate mousse

WEDNESDAY

Pea and potato pakoras with a coconut and mint chutney
Braised beef steak Lyonnaise
or
Puff pastry sausage plait
Eton Mess

THURSDAY

Leek and potato soup with rustic croutons
Pan fried duck breast in an orange and Cointreau sauce
or
Homemade crab ravioli with lemon and sage butter
Crème Brulee

FRIDAY

Toasted goat's cheese crostinis with a balsamic dressing and mixed leaves salad
Smoked haddock kedgeree with a light parsley sauce
or
Navarin of lamb
Profiteroles

SATURDAY

Asparagus wrapped in parma ham
Pork loin steak with a Chinese style plum and ginger sauce with peppers
or
Moussaka
Minted chocolate tart with a mango coulis

SUNDAY

Leek and Potato Soup
Sage roasted loin of pork with a caramelised bramley apple sauce
or
Smoked salmon and broccoli fishcakes with a roasted tomato and basil coulis
Homemade plum crumble and vanilla custard

All dishes are served with a selection of fresh seasonal vegetables
Cheese platter, biscuits and coffee to follow