### Sunday
- **LUNCH**
  - Leg of Lamb
  - In Olive, Tomato & Thyme
  - **VG** Mushroom Stroganoff
  - Vol au Vent
  - V Cheese, Spring Onion Rissole
  - Wedge Potatoes
  - Leeks & Courgettes
  - Cheese & Fruit
  - Pudding
- **GOOSE DINNER**
  - Pea velouté, smoked bacon crumb
  - Smoked Salmon Salad Lemon Dressing
  - Caesar Salad
  - *Chocolate Mousse*
  - Smoked Prawn & Crab, Melba Toast
  - Breast of Venison Spiced Lentils Garlic Cream Potatoes
  - Breast of Goose with five Spice Honey roast vegetables, cider sauce
  - Blueberry & white chocolate Brûlée

### Monday
- **LUNCH**
  - Roast salmon in Herb Butter
  - Steak with Caramelized Onion
  - **VG** Spaghetti Bolognase
  - Sautéed Potatoes Carrot & Fennel
  - Cheese & Fruits
  - Pudding
- **DINNER**
  - Smoked Salmon Salad Lemon Dressing
  - Breast of Duck Roasted Hispi Cabbage, Shallot and Bacon Confit Potato, Profiteroles with Clotted Cream Ice Cream
  - Parsnip & Apple Soup
  - Brill with Samphire, Cray Fish Butter Sauce
  - Rump of Lamb Roast Cherry Tomato, Courgette Apple Tart Tatín Cinnamon Ice Cream
  - *Contains Gelatine*

### Tuesday
- **LUNCH**
  - Seafood Pasta
  - Garlic Bread
  - Italian Salad
  - Cheese & Fruit Pudding
- **TUESDAY/SPLIT**
  - VG Spaghetti Milanese
  - VG Vegetarian Sausage with Lentils
  - Sautéed Potatoes Carrot & Fennel
  - Cheese & Fruits

### Wednesday
- **LUNCH**
  - Gammon and Pineapple
  - Home Made Beef Burger
  - Potatoes Wedges
  - Cheese & Biscuits Fruit
- **DINNER**
  - Seafood Pasta
  - Spaghetti Bolognaise
  - Spaghetti Milanese
  - Seafood Pasta

### Thursday
- **LUNCH**
  - Confit Duck Leg
  - Grilled Sea Bream Artichoke, Carrot Barigoule
  - VG Med Veg Pasta Bake & Pesto
  - Mashed Potato Aubergine & Courgettes
  - Chocolate Pudding
- **DINNER**
  - Asparagus & Quail Egg Salad
  - Corn Fed Chicken Rosemary and Smoked Paprika Forestier Mushroom and Olivetti Potatoes
  - Lemon Posset with Blueberries
  - Mushroom & spinach tart

### Friday
- **LUNCH**
  - Grilled Sea Bream Artichoke, Carrot Barigoule
  - VG Med Veg Pasta Bake & Pesto
  - Mashed Potato Aubergine & Courgettes
  - Chocolate Pudding
- **DINNER**
  - Harissa guinea fowl, Hummus, fennel, saffron potatoes
  - White chocolate & raspberry panna cotta

### Saturday
- **LUNCH**
  - Confit Duck Leg
  - Grilled Sea Bream Artichoke, Carrot Barigoule
  - VG Med Veg Pasta Bake & Pesto
  - Mashed Potato Aubergine & Courgettes
  - Chocolate Pudding
- **DINNER**
  - Asparagus & Quail Egg Salad
  - Corn Fed Chicken Rosemary and Smoked Paprika Forestier Mushroom and Olivetti Potatoes
  - Lemon Posset with Blueberries
  - Mushroom & spinach tart

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‘If you have a food allergy or a special dietary requirement please inform a member of the hospitality team.’

*Contains Gelatine*