



## 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 | 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**

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*

**5<sup>th</sup> Apr | 17<sup>th</sup> May | 9<sup>th</sup> Aug | 20<sup>th</sup> Sept**

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**