# Tuesday 14th March 2023



# HOT FROM THE STOVE Mature Cheddar & Onion Tart

# **Supreme of Sea Trout**

coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

## **Gloucestershire Old Spot Pork**

Yorkshire pudding, apple sauce, sage & onion stuffing, crackling

## **Honey & Rosemary Cotswold Leg of Lamb**

Yorkshire pudding, mint sauce

HOT DISH OF THE DAY
Sauté Quorn

local ale, blue cheese scones

**Braised Hereford Beef** 

local ale, blue cheese scones

#### **Served With**

seasonal vegetables selection of potatoes



#### **DESSERT & CHEESE TABLE**

**Chef's Selection of Mini Desserts** 

Westcombe Cheddar, Cotswold Brie & Shropshire Blue

chutney, grapes, nuts, dried fruits, biscuits



LIGHT AFTERNOON TEA

# Wednesday 15th March 2023



# HOT FROM THE STOVE Red Onion Tarte Tatin

# **Cod Grenobloise**

crispy mussels, cockles, creamed leeks

# **Garlic & Thyme Roast Crown of British Turkey**

sage & onion stuffing, cranberry sauce

# 28-Day Aged Roast Sirloin of Beef

horseradish, Yorkshire pudding, gravy

HOT DISH OF THE DAY
Chana Saag
Chicken Dhansak, Ginger, Chilli, Red Lentils
Served With

pilau rice chapatti seasonal vegetables selection of potatoes



## **DESSERT & CHEESE TABLE**

**Chef's Selection of Mini Desserts** 

Westcombe Cheddar, Cotswold Brie & Shropshire Blue chutney, grapes, nuts, dried fruits, biscuits



LIGHT AFTERNOON TEA

# Thursday 16th March 2023



# HOT FROM THE STOVE Mature Cheddar & Onion Tart

# **Supreme of Sea Trout**

coronation & Champagne beurre blanc, charlotte potatoes, samphire, dukkah

# **Gloucestershire Old Spot Pork**

Yorkshire pudding, apple sauce, sage & onion stuffing, crackling

#### **Honey & Rosemary Cotswold Leg of Lamb**

Yorkshire pudding, mint sauce

#### HOT DISH OF THE DAY

## **Dublin Vegetable Coddle**

potato, carrot, barley, onion, Guinness gravy, colcannon

#### **Dublin Coddle**

potato, bacon, sausage, onion, Guinness gravy, colcannon

#### **Served With**

seasonal vegetables selection of potatoes rice



# **DESSERT & CHEESE TABLE**

# **Chef's Selection of Mini Desserts**

# Westcombe Cheddar, Cotswold Brie & Shropshire Blue

chutney, grapes, nuts, dried fruits, biscuits



LIGHT AFTERNOON TEA

# Friday 17th March 2023



# HOT FROM THE STOVE Red Onion Tarte Tatin

#### **Cod Grenobloise**

crispy mussels, cockles, creamed leeks

# **Garlic & Thyme Roast Crown of British Turkey**

sage & onion stuffing, cranberry sauce

# 28-Day Aged Roast Sirloin of Beef

horseradish, Yorkshire pudding, gravy

HOT DISH OF THE DAY

## **Butternut Squash & Spinach Stroganoff**

smoked paprika, gherkins

## **Beef & Mushroom Stroganoff**

smoked paprika, gherkins

#### **Served With**

seasonal vegetables selection of potatoes braised brown rice garlic doughball



# **DESSERT & CHEESE TABLE**

**Chef's Selection of Mini Desserts** 

#### Westcombe Cheddar, Cotswold Brie & Shropshire Blue

chutney, grapes, nuts, dried fruits, biscuits



## LIGHT AFTERNOON TEA

Allergen information is compiled using data obtained from our approved suppliers. As with every catering establishment there is always a potential for cross-contamination to occur. While we endeavour to prevent this as far as possible, the nature of an allergen means we cannot fully guarantee that cross-contamination may not have occurred. If you have any concerns please speak to a member of staff. This menu is subject to change