



All meals are served with home-baked bread and seasonal mixed vegetables

Dinner Menu 1

Split Green Pea & Watercress Soup

Chicken, Kale & Cabbage Gratin

A comforting cruciferous bake in a rich Cheddar Cheese cheese
(Vegetarian option: butterbeans substituted for the chicken)

Apple and Blackberry Crumble

With dairy ice cream or Greek yoghurt

Dinner Menu 2

Roasted Tomato & Basil Soup

Sausages Baked on Honey and Mustard Roots

Pork sausages and roasted garlic lentils with honey-coated root vegetables

OR

Brie-topped Root Vegetable Gratin

Layered root vegetables in a creamy cashew-cannellini sauce topped with brie

Rhubarb & Orange Fool

Dinner Menu 3

Baked Pear and Apple with Blue Cheese & Walnuts

Cottage Pie

*A traditional comfort food of minced beef and vegetables in rich gravy topped with
mashed potato*

(Vegetarian option: with mushrooms and lentils substituted for the beef)

Blackcurrant Panna Cotta

Dinner Menu 4

Carrot & Ginger Soup

Smoked Haddock Gratin

Creamy fish pie with spinach and tomato

(Vegetarian option: with butternut squash substituted for the fish)

Sticky Toffee Pudding

With dairy ice cream or Greek yoghurt