

HARVEST LUNCH MENU

Starter

Celeriac soup with spicy nut sprinkle
.... served with Sourdough Bread

Main course

Slow roast lamb

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Gem squash stuffed with couscous and pine nuts

.... served with

Dauphinoise potatoes or mashed potatoes

Seasonal greens

Dessert

Poached Pears with lemon drizzle cake

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Autumn fruit crumble with local ice cream

Finale

Tea, coffee and Chocolate