<table>
<thead>
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<th>Date</th>
<th>Menu</th>
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| **Thursday 24th October** | Wild Mushroom Bruschetta with a Poached Egg  
2 Blackened Salmon  
Cheese and Biscuits  
Tiramisu  
*Native Sauvignon Blanc, Cuvee Speciale, Cotes de Gascogne, 2018*  
*Sesti Monteleccio, Castello di Argiano, Toscana, 2011* |
| **Thursday 31st October** | Artichoke and Bacon Soup  
3 Shoulder of Lamb, Butternut Squash and Mint Jus  
Cheese and Biscuits  
Chocolate and Caramel Tart  
*Gruner Veltliner Kamptaler Terrassen Brundlmayer Kamptal  
Primitivo Passitivo 2016* |
| **Thursday 7th November** | Sea Bream with a Pinenut Crust  
4 Stuffed Pork Belly  
Cheese and Biscuits  
Passion Fruit and Mango Mousse  
*La Fleur Solitaire, Cotes du Rhone Blanc, 2018  
Ribbonwood Pinot Noir, Framingham Wines, Marlborough, 2011* |
| **Thursday 14th November** | Sea Bass with a Thyme and Parsley Cream  
5 Breast of Duck on Mustard Spinach and Boulangère Potatoes  
Cheese and Biscuits  
Blackcurrant Délîce  
*Waimea Estate Albarino, New Zealand 2018  
Berrys' Extra Ordinary Red Burgundy (Maison Roche de Bellene), 2011* |
| **Thursday 21st November** | Chicken Croquette with Tomato and Chilli  
6 Rump of Lamb on Spinach, Peas and Beans  
Cheese and Biscuits  
Raspberry Cheesecake  
*Domaine Lyraïs Assyrtiko, Greece  
La Flor Malbec, Pulenta Estate, Mendoza, 2013* |
| **Thursday 28th November** | Vegetable Soup with Smoked Salmon and Quail’s Egg  
7 Confit of Duck, Noodles and Stir-fried Vegetables  
Cheese and Biscuits  
White and Dark Chocolate Mousse  
*Filines Jourdan Picpoul De Pinet, 2017  
Vin de Pays de Méditerranée, Domaine Carobelle, 2012* |
| **Thursday 5th December** | Spiced Catfish on Spring Onion Risotto and Curry Oil  
8 Stuffed Cornfed Chicken  
Cheese and Biscuits  
Trio of Chocolate Desserts  
*Dawn Star Sauvignon Blanc, 2018  
Domaine Jean-Jacques Girard, Bourgogne Pinot Noir, 2011* |