

Mains

Roast Top Rump of Beef

Served with Yorkshire pudding and a red wine jus

Roast Turkey

Served with a lemon and shallot stuffing and cranberry sauce

Beef Wellington

With mushroom duxelle and Madeira jus

Roasted Tenderloin of Pork

With an apple and cognac sauce

Free Range Chicken Breast

Topped with basil infused tomatoes and mozzarella with green pesto

Roast Leg of Lamb

Infused with rosemary and garlic

Braised Lamb Shank

With a port and redcurrant jus with chopped herbs

Baked Fillet of Salmon

With a lemon and dill buerre blanc

Roasted Mediterranean Vegetable and Goats Cheese Tower

With roasted cherry tomatoes and pesto dressed mixed leaves

Mushroom and Tarragon Stroganoff

With a timbale of fragrant rice

Choice of Risotto

Honey glazed Pork Steak,

Fondant Potato, Squash Puree, Apple Jus

Fillets of Mackerel
Horseradish Potatoes, Broad Beans & Lemon Hollandaise

Wild Mushroom Stroganoff,
Steamed Rice & Truffle Oil

Duet of Corn Fed Chicken
Garlic & Herb Breast, Ballontine of Leg, with Boulangere Potatoes &
Cranberry Jus

Grilled Seabass
Sautéed New Potatoes, Asparagus, Tomato, Capers & Herb Butter

Mediterranean Vegetable Stack
Topped with Mozzarella, Roast new Potatoes & Dressed Leaves

Duet of Lamb
Slow Roast Shoulder & Rack, Gratin Dauphinoise, Confit Garlic , Redcurrant
Jus

Fillets of Plaice with Smoked Salmon Mousse,
Lemon & Herb Fondant Potatoes, & Dill Butter Sauce

Stuffed Baked Aubergine
Glazed with Smoked Cheddar, Parmentier Potatoes, Tomato & Basil Sauce