



Meat & Poultry Main Courses (1)

*Chicken breast Provençal - Sage rösti potatoes - Red onion marmalade -
Port wine jus*

*Chicken breast stuffed with herbs and Parmesan -
Potato and root vegetable terrine -
Sautéed wild mushrooms - Truffle infused Red wine sauce*

*Chicken breast wrapped with Serrano ham - Herb crushed potatoes -
Creamed leek - Bordelaise sauce*

*Chicken breast with wild mushroom duxelle -
Fluffy potato and celeriac gratin - Caramelised onion purée - Madeira jus*

*Guinea Fowl Suprême - Dauphinoise potatoes - Blanquette of vegetables -
Port reduction*

*Honey glazed Gressingham duck breast - Dauphinoise potatoes -
Thyme creamed vegetables - Duck jus scented with sherry vinegar and star anise*

*Five spiced Gressingham duck breast - Anya potatoes and Applewood timbale
- Koffman cabbage - Bordelaise and Grand Marnier jus*

*Gressingham duck breast - Pommes Lyonnaise - Parsnip purée -
Roast apple and cinnamon compote - Red wine and orange caramel sauce*

*Roast pork loin Provençal - Pomme Anna - Apple and celeriac purée -
Savoy cabbage with pancetta - Rosemary and Port wine jus*

All our main courses are served with a selection of vegetables and potatoes

Main Course

Meat & Poultry Main Courses (2)

*Honey roast pork loin - Thyme rösti potatoes - Creamed leek -
Wild mushrooms - Whole grain mustard jus*

*Moroccan spiced pork fillet - Minted potatoes - Aubergine purée -
Saffron and Honey glazed carrots - Marsala jus*

*Pork fillet with Blue Stilton and Serrano ham - Boulangere potatoes -
Ratatouille vegetable - Red wine sauce*

*Rump of Lamb - Creamed cabbage with pancetta -
Flageolet beans with confit root vegetables - Thyme jus*

*Rump of Lamb Niçoise - Pommes de terre écrasées -
Barigoule vegetables - Port wine sauce*

*Rosemary roasted Rack of Lamb - Pommes Lyonnaise -
Tomato Farci - Porcini sauce*

*Roast Sirloin - Dauphinoise potatoes -
Thyme and honey glazed chantenay carrots - Sticky onions - Peppercorn sauce*

*Roast Sirloin Italian style -
Olive oil roasted potatoes with smashed garlic cloves and herbs -
Fine green bean and baby tomato salad with shaved shallot - Béarnaise sauce*

*Serrano ham wrapped fillet of Beef - Rosemary rösti - White onion and
garlic purée - Buttered leek - Madeira sauce*

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