

Meat Main Courses 1

Chicken breast Provençal with creamed wild mushrooms, celeriac and potato pave, thyme and honey roasted baby carrots, red wine and peppercorn sauce

Chicken breast stuffed with herbs and Parmesan with potato gratin, roast baby onions, asparagus and rich claret sauce

Honey glazed Gressingham duck breast with potato and root vegetable terrine, creamed Savoy cabbage with pancetta, Grand Marnier infused duck jus*

Gressingham duck breast with Pommes Lyonnaise, parsnip purée, roast apple and cinnamon compote, Bordelaise sauce

Pork fillet with Parma ham and Boulangere potatoes, petits pois à la française, red wine and truffle oil sauce

Moroccan spiced pork fillet with minted potatoes, aubergine purée, saffron and honey glazed carrots in a Marsala jus*

Rump of lamb Niçoise with Pommes de terre écrasées, confit root vegetables and thyme jus

Smoked garlic marinated rack of lamb with Pommes Lyonnaise, courgette Provençal and tomato farci



Wine to match Meat Main Courses 1

Honey glazed Gressingham duck breast with potato and root vegetable terrine, creamed Savoy cabbage with pancetta, Grand Marnier infused duck jus

Fleurie, Clos des Quatre Vents - France - £13

The classic medium bodied red of France, from the Gamay grape and the master Beaujolais producer, Duboeuf. Delicious strawberry flavours with a soft, gentle style. Very drinkable.

The fragrant style of Fleurie will marry with the 'sweet' flavours of the glaze and orange jus as the wine carries plenty of juicy, summer fruit flavours.



Moroccan spiced pork fillet with minted potatoes, aubergine purée, saffron and honey glazed carrots in a Marsala jus

Shiraz Viognier, Yalumba, Barossa Valley - Australia - £12

This legendary winery produces intense Shiraz with cassis and flavours with 5% white Viognier to lift the wine, a very fashionable winemaking technique.

The grape is perfect in the hot, dry vineyards, and is known for peppery wine.

The heady spices of the dish will link well with the cake-spice flavours of the wine and the deep, powerful fruit flavours will stand up to the flavoursome accompaniments in the dish.

Meat Main Courses 2

Saddle of lamb with apricot, cumin and pine nut stuffing,
pommes dauphinoise, onion marmalade and port wine sauce*



Roast sirloin Italian style - olive oil roasted new potatoes with smashed garlic and herbs,
fine beans, baby tomato salad with shaved shallot, sauce Béarnaise and red wine syrup



Classic Beef Wellington with creamy potato gratin, a selection of vegetables and Bordelaise sauce*



Parma ham wrapped fillet of beef, terrine of potatoes,
wild mushrooms and Parmesan, creamed leek and truffle oil jus



Wine to match Meat Main Courses 2

Saddle of lamb with apricot, cumin and pine nut stuffing,
pommes dauphinoise, onion marmalade and port wine sauce

Barbera d'Asti 'Fiulot', Prunotto - Italy - £11.50

A classic grape variety from the North West, near Turin.

Gentle, soft, supple red and black fruit flavours from a prestigious, 5* grower.

Lamb is a classic Italian dish and the smoothness and fragrance of Barbera is a perfect match.



Classic Beef Wellington with creamy potato gratin,
a selection of vegetables and Bordelaise sauce

Château Haut-Bréga, Haut-Médoc, Bordeaux - France - £11.50

From the great wine region, north of Bordeaux. Flavours of cassis, spice and wood
combine to produce a wine of great class. Haut-Bréga has a good reputation.

Bordeaux wine is the classic match with beef

and the Bordelaise sauce is of course from the same region.