



MAINS

Please choose one main option plus one vegetarian option if required for your whole party

French trimmed herb crusted rack of Lamb served with a mint and rosemary jus

Roast sirloin of highland beef with Yorkshire pudding

Breast of pan-fried free-range chicken served with a wild mushroom jus

Roast loin of pork with Moutarde de Meaux and cream sauce

Pan fried medallions of beef fillet served with a green pepper sauce

Paupiette of turkey filled with Parma ham and gruyere

VEGETARIAN & FISH OPTIONS

Delice of salmon with ginger butter, wrapped in filo pastry with a lemon glaze

Warm seared tuna salad

Pan fried seabass over potato cakes served with julienne root vegetables

Mixed mushroom and shallot risotto topped with rocket

Mediterranean vegetable paella seasoned with saffron

Spinach and pimento pithivier served with watercress sauce

Please choose one potato dish plus two vegetables for all your main courses

One vegetable can be chosen to be served 'family service style'

Vegetables

Pureed celeriac

Buttered French Beans

Medley of peas and chantenay carrots

Sauteed sweetheart cabbage

Cauliflower Mornay

Pureed swede and carrot with chives

Roasted Mediterranean vegetables

Potatoes

Traditional roasted in goose fat

Dauphinoise

Any flavour mash: plain, horseradish, parsley,

or mustard

Pomme Anna

Crushed new potato cake

New potatoes with parsley butter

All dishes are homemade by our Executive Head Chef therefore most dishes can be adapted for your special dietary requirements (gluten free, diabetic, etc)

