



## MAIN COURSES

Beef braised in beer with caramelised onions

Pan fried supreme of chicken with a mushroom and tarragon jus

Slow roast lamb rump with a red wine and thyme jus

Roasted stuffed chicken breast served with a leek and Kentish cider jus

Kentish Cumberland sausages with a port and red onion jus

Pot roast loin of pork with an apricot and sage farce

Roast loin of port with apple sauce

Steak, red wine and mushroom open pie

Slow cooked lamb shank with a lightly minted jus

Roast sirloin of beef with Yorkshire puddings\* *(supplement)*

Braised duck breast with a an orange jus\* *(supplement)*

Roast fillet of beef with a rich merlot jus\* *(supplement)*

## VEGETARIAN & FISH OPTIONS

Wild mushroom and spinach pithivier with a light jus

Baked Mediterranean vegetable strudel with a Provençal jus

Seasonal vegetable tower with a basil pesto and virgin olive oil

Baked portobelo mushroom with char-grilled butternut squash nestled in a button mushroom jus

Baked salmon with a Dijon and dill crust, nestled in a vermouth jus

Pan fried sea bass with a sweet and sour pepper sauce