



MAIN COURSES

Please choose one main option, plus one vegetarian option if required

Pan fried lamb rump with an herb crust, mint and medlar jus

Breast of free range chicken filled with Provençale farce with a burgundy jus

French trimmed pork loin in a cream and pommery mustard jus

'Kent Korkers' in red onion and marmalade gravy

Roast ribeye of English beef with Yorkshire puddings

Medallions of beef fillet served with a Madeira jus

VEGETARIAN & FISH OPTIONS

Cheese, potato and onion wellington with a Provençale sauce

Mediterranean vegetable coulibiac with a citrus glaze

Pea & artichoke risotto

Baked delice of salmon topped with a julienne root vegetables on a potato cake & passata

Pan fried tiger prawns in sweet chilli, with basmati rice and rocket

Pan fried seabass over parmesan mash with chive beurre blanc

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 Suede & Carrot
French Beans
Vichy Carrots
Petit pois la Francais
Cauliflower Mornay
Ratatouille
Buttered broccoli
Braised red cabbage

Potatoes

Chateau
Dauphinoise
Boulangere
Mustard Mash
Horseradish Mash
Crushed New Potato
Parsley Potato

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