

ST AUGUSTINE'S

Mains

Choice of three mains, to include a fish and a vegetarian option.

Roast Sirloin of Highland Beef with Yorkshire Pudding, Roast Potatoes & seasonal vegetables
Braised Beef served with wholegrain Pomme Purée & tender stem Broccoli, crispy Onions & jus.
Roast Lamb served with Bacon Pomme Anna Potatoes, roasted Carrots, & lightly Minted jus
Chicken Supreme served with Shallot Purée, Cabbage with Bacon & a rich Mushroom sauce.
Cajon Pork Tenderloin on Champ Mash & Courgette Provençale



Vegetarian & Fish options

Baked Cod on crushed new Potatoes with tender stem Broccoli in a White Wine sauce
Crispy skin Seabass served with braised Leek & Chorizo with crispy Shallots
Gnocchi in Confit Tomato sauce with seasonal vegetables & Thyme Parmesan dressing
Baked Harissa Cauliflower with Buckwheat & Pomegranate Salad
Ricotta Spinach & Butternut Squash Lasagne