

Sample Lamb Main Courses

Rack of Lamb with a Blackcurrant and Red Wine Jus

Rump of Pink Roasted Lamb with a Mint and Rosemary Jus

Lamb Shanks braised in Moroccan Spice
on a Parsnip and Bean Cous Cous with Harissa

Roasted Fillet of Lamb served with
a Rich Red Wine Sauce with Rosemary

Lemon and Herb Crusted Rack of Lamb with grilled whole
Tomatoes and a Mint and Redcurrant Jus

(supplement of £4.25 per head for fillet or rack of lamb)

Sample Beef Main Courses

Tornadoes of Beef Rossini with Rich Burgundy Jus

Pepper Sirloin of Beef with a Rich Borderlaise Sauce

Fillet of Chargrilled Beef on a Potato Rosti with Madeira Sauce

Sirloin Beef with Watercress and Rocket Puree
served with Wild Mushrooms, Garlic and Parsley

Seared Fillet of Beef tossed in Thyme, Mint, Rosemary & Parsley
wrapped in Smoked Bacon served with a Red Wine, Mushroom,
Garlic and Red Onion Jus

Beef Fillet in Puff Pastry with Mushrooms and Cognac

(supplement of £5.15 per head for fillet or tournadoes of beef)

Sample Chicken Main Courses

Breast of Chicken with White Wine, Tarragon, Cream, Sautéed Shallots
and Wild Mushrooms

Lavender Roasted Chicken with Pine Kernal and Madeira

Corn Fed Chicken with Lemon, Ginger and Coriander

Corn Fed Chicken Breast layered with Mozzarella, Prosciutto, Garlic and
Sage

Corn Fed Chicken with Sweet Glazed Onions and Wild Mushrooms

Sample Vegetarian Main Courses

Aubergine Parmigiana

Roasted Red Peppers with Mushroom Cous Cous
With Fennel, Coriander and a hint of Garlic

Artichokes and Wild Mushroom en Croute

Courgette and Dolcelatte Risotto

Nut Roast layered with Spinach

Summer Vegetable Terrine with Puy Lentils

Roasted Red Pepper and Aubergine Roulade filled with Goats Cheese and
Feta served on a Summer Herb Salad

Millefeuille of Portobello Mushrooms and Lentils

Tomato Bruschetta with Asparagus, Gorgonzola and Basil Salad

Polenta Crusted Aubergine with Roasted Tomatoes, Buffalo Mozzarella and
Salsa Verde Dressing

Grilled Red Peppers stuffed with Herbed Ricotta and Black Olive
Vinaigrette

Gratin of Balsamic Wild Mushrooms topped with Parmesan and Fresh
Herbs