

MAIN COURSES

Rosemary braised lamb shanks with root vegetables and red wine reduction

Chicken forestiere served with mushrooms, bacon and shallot sauce

Seared rump steak in a rich red wine sauce, served with a confit of wild mushrooms, horseradish and Yorkshire pudding

Herb crusted rack of lamb [served pink] with a garlic and rosemary sauce

Supreme of chicken stuffed with brie and wrapped in Parma ham, served with a tomato passata

Prime rump of lamb with a pea and mint sauce

Slow roasted loin of pork, served with Dijon mustard and a port and thyme sauce

Pan fried breast of duck [served pink] with a cherry sauce

Char-grilled fillet steak, Roma filled tomato with mushrooms, caramelized shallots & Dijon mustard

Trio of sausage set on a bed of mash, with sauce to compliment
(freshly made from a range available from our local butcher)