



# Main Course Menu

## MAIN COURSE OPTIONS

Baked Salmon with Pak Choi and Fennel

Slow-Cooked Pork Belly with Parmentier Potatoes and Apple Purée

Salmon En Croute with White Wine Velouté and Samphire

Breast of Guinea Fowl, Bubble and Squeak Potato Cake, Pancetta Crisp, Port Reduction

Pan-Fried Rump of Lamb with a Mustard and Herb Crumb

Chargrilled Chicken Marinaded in Asian Spices served with Egg Noodles

Baked Cod with Mussels served with Vine Roasted Tomato, Red Pepper and Basil Velouté

Roast Beef with Goose Fat Roast Potatoes, Seasonal Vegetables and Red Wine Jus

Slow Roasted Persian Lamb with Herbed Cous Cous and Fresh Pomegranate

Roast Hake Served with a Herby Mash and Cream Sauce

Goat's Cheese and Beetroot Risotto with Caramelised Walnuts

Mushroom, Spinach and Goat's Cheese Wellington

Seared Duck Breast with Spiced Plums

Chargrilled Lemon and Thyme Chicken, Parmentier Potatoes, Roasted Tomato Salsa

Chicken Ballotine with Sage Stuffing wrapped in Prosciutto

Gnocchi with a Slow Roasted Tomato and Basil Sauce

Beef Brisket with Garlic Mash and Crispy Onions