

the

# MAIN COURSES

*Please note that the below are intended as menu inspirations and that from time to time certain dishes or ingredients are restricted due to market availability*

## POULTRY

---

Roasted Corn Fed Chicken Supreme, Basil Crusted Fondant Potato with a Thyme Jus

Roasted Corn Fed Chicken Supreme, Dauphinoise Potatoes, with a Tarragon Jus Supreme of chicken served on a croute with roasted baby onions button mushrooms and red wine sauce

Duck, chicken and pistachio nut ballottine with a sherry demi glaze

Breast of chicken, slow roasted with lemon and thyme over dauphinoise potato

Brandy fig and thyme filled chicken rosettes over crusted pepper baby potato

## GAME

---

Roasted Guinea Fowl Supreme, Thyme and Pancetta Potato Cake with a Masala Sauce

Pan seared duck breast sliced over truffled dauphinoise with shallot and redcurrant jus

Roast breast of duck with honey & ginger sauce and stir fried oriental vegetables

Roasted Duck Supreme, Sweet Potato Mash with a Madeira Jus

Barbary duck breast marinated in star anise and maple pan fried and served over stir fried vegetables

Roasted loin of venison with balsamic braised red cabbage and parsnip crisps

## PORK

---

Tenderloin of Pork wrapped in Parma Ham with a Sage and Onion Farce, Apple Mash with a Thyme and Garlic Sauce

Trio of pork

Prior's hall pork belly, fillet and cheek, served with glazed carrot, spiced apple purée, calvados jus

Bangers and mash. A trio of our favourite sausages served with a creamy mash, French fried onions and a rich gravy

Rosette of pork filled with brandy figs and ricotta, served with yam crisps

Belly of pork served with sweet potato chips & apple and vanilla puree

Pork belly in five spice and star anise with a palm and lime citrus glaze



# the MAIN COURSES

## **BEEF**

---

Grilled Rump of Beef, Horseradish Mash, with a Red Wine Sauce

Beef and kidney pie

Slow roasted fillet of beef with kidney and ceps pie and horseradish puree

Roast Scottish sirloin of beef with a Madeira wine gravy and tarragon Yorkshire puddings

Char grilled fillet of beef, served with thin fries, grilled cherry wine tomatoes, watercress and béarnaise sauce

Fillet of scotch beef served on a potato galette topped with wild mushrooms and a red wine reduction

Lightly smoked beef fillet with a sweet potato rosti and a merlot reduction glaze

Fillet of beef in rosemary and pecan crust with mustard Yorkshire pudding and a stout Jus

## **LAMB**

---

Confit Shoulder of Lamb with a Soft Herb Crust, Mustard Mash with a Rosemary Jus

Roast lamb shank with red wine, rosemary, caramelised shallots and garlic mash

Best end of lamb cooked pink served on potato dauphinoise with red wine & rosemary

Roasted Chump of lamb with lyonaise potatoes and homemade redcurrant jelly

Canon of welsh lamb cooked pink presented on dauphinoise potatoes with a port reduction and roasted vine tomatoes

Pan roasted lamb rumps on a parsnip and pea puree and minted lamb jus Slow roasted

Lamb rump filled with wild mushroom over beetroot fondant potato

Cannon of Cumbrian lamb with a herb crust, Fondant potato, shallot puree

Honey and coriander rack of lamb with pomegranate and bulger wheat salad



# the MAIN COURSES

## SEAFOOD

---

Braised Inverawe salmon with garlic cream, Savoy cabbage and wild mushrooms  
Sautéed pave of Loch Duart salmon, grilled Thai asparagus, purple sprouting broccoli and crushed Potatoes  
Halibut confit in olive oil with celeriac purée, red wine reduction  
Monk fish in a lime and coriander tempura with hand cut chips and pea puree  
Roast cod on a lemon and herb risotto cake with lemon and herb butter sauce  
Pan seared sea bass fillet with lemon basil oil and crushed potato cake  
Line caught sea bass served with lemon and basil infused avocado oil and a crushed new potato cake  
Darne of salmon rolled in pistachio nut and mint crust on a lime and lemon syrup  
Seared Mediterranean spiced salmon with julienne capsicum on a lemon and garlic whip  
Grilled Moroccan-style dory fillets with a sweet capsicum and couscous timbale

## VEGETARIAN

---

Individual charred vegetable and blue cheese lasagna served with slow roasted tomatoes  
Creamy mushroom stroganoff laced with cognac and served with rice timbale  
Baked capsicum with cous cous and roasted tomato dressing  
Roast butternut squash and fresh thyme risotto with shaved parmesan  
Risotto of ceps spring onion stacked with field mushrooms and pousee spinach topped with parmigiano  
Pea and leek tart with broccoli and goat's cheese glaze served with warm niçoise salad  
Roasted vegetable wellington with slow roasted tomato coulis

## PIES

---

Steak Caramelized Onion and pale Ale  
Chicken, Tarragon & Dijon Mustard  
Butternut Squash, Red Onion & Feta Cheese  
Steak, Mushroom & Red Wine

