

## **Main Course Selection**

### **Chicken & Poultry**

- Chicken stuffed with mascarpone & soft herbs, sweet potato mash and chorizo oil
- Chicken in oregano on crushed new potatoes with olive, tomato and Massala salsa
- Chicken baked in a stilton sauce with creamed leeks and celeriac
- Chicken breast wrapped in bacon with dauphione potatoes Pan-fried Gressingham duck breast with parsnip puree and blackberry coulis
- Slow roasted duck, crispy green vegetables and oyster sauce
- Duck breast with braised cabbage, smoked bacon and cranberry coulis
- Confit guinea fowl breast with tomato, basil and cannellini bean cassoulet

### **Meat & Game**

- Braised lamb shank with root vegetables Rack of lamb with herb mash and Madeira jus
- Beef bourginogne with caramelised baby onions and pancetta
- Roast beef with Yorkshire pudding and horseradish rosti
- Pork fillet with wild mushrooms and calvados sauce
- Braised belly pork with sweet and sour vegetables, crispy noodles
- Pheasant stew with chestnut and sage potato cake
- Venison steak with bubble and squeak and port sauce

### **Fish**

- Salmon, lemon and parsley fishcakes with dill mayonnaise
- Salmon fillet and prawns baked in pastry with green beans and white wine sauce
- Baked sea bream with garlic butter and roasted Mediterranean vegetables
- Marinated cod in garlic and thyme, lemon roasted chard, red wine jus

### **Vegetarian Options**

- Spinach and ricotta in a filo parcel with tomato, red pepper and pinenut salsa
- Wild mushroom stroganoff with rice
- Sun dried tomato and olive risotto cake with dressed salad
- Mediterranean vegetable strudel with wild rocket and basil pesto

All main courses come accompanied with a selection of vegetables