

Main course

Sea Bass or Sea Bream (G/F)

set on Roasted Mediterranean Vegetables with Parmentier Potatoes

Salmon Fillet (G/F)

with Fondant Potatoes, Asparagus & Butternut Squash puree

Pork Tenderloin stuffed with Chicken & Blue Vinney (G/F)

Wrapped in Parma Ham, served with Fondant Potato, panache of Vegetables and Pink Peppercorn Sauce

Lemon & Garlic Scented Corn Fed Chicken (G/F)

Fondant Potato, Panache of Vegetables & served with a Red Wine Jus

Rump of Lamb (8oz) (G/F) (Supplement £6)

Fondant Potato, Panache of Vegetables

Served with a Parsnip Puree, Redcurrants & Red Wine Jus.

Feather Blade Braised Beef with Chive Mash (G/F)

Served with a Bourguignon Sauce and Panache of Vegetables.

Mediterranean Vegetable Stack (G/F) (V) (D/F)

Served with Fondant Potato, Tomato and Basil Sauce & Panache of Vegetables

Quorn Wellington, (V)

Served with Fondant Potato, a Spinach Cream & Panache of Vegetables.