



HOT MAIN COURSES

Chicken Breast marinated in White Wine and Basil served in a Fresh Basil Sauce

Chicken Breast cooked in an Orange, Garlic and Ginger Sauce

Chicken Breast filled with Fresh Pesto, and Tomato wrapped in Pancetta

Chicken Breast cooked in Cider, served in a sauce with Mushrooms,
Apricot Jam, Cider, Cream and a touch of Curry Powder

Chicken Breast filled with Cream Cheese, Fresh Herbs and wrapped
in Parma ham

Chicken leg filled with Sun-dried Tomatoes, Onion, Garlic and Coriander

Coq au Vin

Green Thai Chicken served with Rice or Noodles

Oven-Roasted Harissa Chicken with Olives

Roasted Fillet of Beef rolled in Herbs and Wild Mushrooms and
wrapped in Prosciutto

Peppered Fillet of Beef served cold with a Stilton and Red Onion Salad

Scotch Sirloin or Fillet of Beef – Hot or Cold with Béarnaise

Fillet of Beef en Crouete

Roast Rack of Lamb with a Herb Crust

Lamb with Cherry Tomatoes, Flageolet Beans and Thyme

Lamb Fillet cooked with Juniper Berries and Port

Lamb Tagine

Slow-cooked Lamb Shanks in Red Wine with White Beans

Medallions of Pork with Calvados, Apple and Cream Sauce

Pork Noisettes with Prunes

Slow-Cooked Spiced Pork Belly with Apple and Fennel

Medallions of Venison with Cherries and Asparagus

Roast Loin of Venison on a Pearl Barley Risotto with Celeriac Puree and
a Blueberry and Game Gravy

Loin of Venison with Bacon and Irish whisky Cream

Pheasant Casserole cooked with Celery, Apple, Cider, Calvados and Cream

Roast Breast of Guinea Fowl with a Field Mushroom Stuffing

Roast Breast of Guinea Fowl with Apricot, Pecan and Cranberry Stuffing
wrapped in Pancetta

Pan-fried Duck Breast with a Mixed Berry Jus (Blackberries in season)

Pan-fried Peppered Duck Breast with a Wild Mushroom and Pepper Cream Sauce

Breast of Duck roasted with Orange and Juniper Berries

Pan-fried Seabass with a Lemon Butter Sauce

Hot or Cold Scotch Poached Salmon served with Homemade Hollandaise

Puff pastry plait filled with Salmon and Prawns in a Dill and Cucumber sauce