

Main Course

Medallions of local Aberdeen angus fillet beef with madeira sauce

Served with mustard & horseradish creamed potato, caramelised parsnip & steamed seasonal vegetables

Tournedos of salmon with spiced lentils, shallot puree & herb crème fraiche

Served with buttered new potatoes & steamed French beans topped with pea tips

English rack of lamb with anchovy herbed crust, red wine sauce & redcurrant jelly

Served with creamy dauphinoise potatoes & buttered seasonal vegetables

Roast loin of pork with caramelised apples & sweet cider sauce

Served with sautéed new potatoes & roasted vegetables Aubergine, tomato & courgette summer stack with pesto cream (V)

Free range chicken breast stuffed with asparagus & chive mousse

wrapped in prosciutto and served with a champagne beurre blanc sauce

Butternut squash, feta & mint wellingtons

Served with shallot puree & steamed summer vegetables (V)

Slow cooked lamb with capers, garlic, rosemary and mint

Served with Cornish new potato crush topped with hollandaise and served with summer salads

Barbury duck with Rockley hedgerow sloe gin jus

Served new potato crush, carrot puree & fine green beans

Ballontine of free range chicken

Stuffed with summer tomato concasse, pistachio, pomegranate and garden herbs

Served with herb mayonnaise, Cornish new potatoes & baby vegetables

Poached Salmon garnished with cucumber & lemon & served with dill hollandaise

Served with buttered baby new potatoes & summer salads

Wild mushroom risotto with parmesan wafer

Served with watercress, fennel & orange salad (V)

Summer Moroccan lamb with dates, almonds & apricots

with warm herb cous cous with pomegranate & mint

served with a selection of summer salads

Roasted joints served at the table for guests to carve: ~

Slow cooked leg of lamb

Stuffed with olives, garlic, capers, pine nuts, pomegranate seeds & herbs

Served with roasted Mediterranean vegetables, jewelled redcurrant jelly & red wine jus

Roast loin of pork with summer herb stuffing and crackling shards,

Bramley apple sauce & Somerset apple brandy gravy

Served with roasted new potatoes & seasonal vegetables

Wiltshire ham glazed in honey & mustard with Cumberland sauce

Served with minted new potatoes & a selection of summer salads