

## **Main Courses**

### **POULTRY**

#### **Coq Au Vin**

*Chicken cooked in red wine*

#### **Fricassee of Turkey & Smoked Bacon**

*Stripped turkey and lardons of smoked bacon with a cream and white wine sauce*

#### **Chicken Breast Stuffed with Mousseline of Spinach & Asparagus in a white wine & tarragon sauce**

*Succulent breast of chicken infused with a mousseline of minced chicken, spinach and asparagus and served with a white wine and tarragon sauce*

#### **Chicken Breast & Parma Ham Wrap**

*Chicken breast with spinach, wrapped in Parma ham and served with a light herb dressing*

#### **Roast Breast of Duck with Green Peppercorn Sauce**

*Individual duck breast served in a spiced green peppercorn sauce with puy lentils*

#### **Breast of Duck with Roasted Root Vegetables**

*Individual roasted duck breasts served with crisped root vegetables*

#### **Roast Guinea Fowl with Madeira Sauce**

*Roasted guinea fowl breast cooked with thyme and served with an individual bubble and squeak cake*

**All the above are served with a choice of potatoes and a selection of seasonal vegetables**

## **Main Courses**

### **MEAT**

#### **Braised Beef Steak with a Red Wine Sauce**

*Individual braised beef steak served with chunky root vegetables in a thickened red wine sauce*

#### **Navarin of Lamb**

*Tender pieces of marinated lamb served in a thyme, rosemary and red wine sauce*

#### **Pork Fillets with Red & Green Peppers**

*Tenderloin fillets of port sautéed with fresh red & green peppers, spices and yoghurt*

#### **Herb Crusted Rack of Lamb**

*Trimmed cutlets of lamb crusted with freshly chopped herbs and breadcrumbs cooked slightly pink and served with a redcurrant sauce*

#### **Venison Steaks with Lemon & Redcurrant Sauce**

*Individual venison steaks served with a lemon & redcurrant sauce*

#### **Venison & Beef Bourguignon with Wild Rice**

*Marinated venison and beef served in a traditional bourguignon sauce served with boiled wild rice*

**All the above are served with a choice of potatoes and a selection of seasonal vegetables**

## **Main Courses**

### **FISH**

Oven Baked Cod with Spiced Roasted Red Pepper Dressing

*Cod fillet served on herbed creamed potato with a spiced red pepper dressing*

Poached Salmon with Hollandaise Sauce

*7-8oz fillet of salmon served with a buttery hollandaise sauce*

Seared Tuna Steak with Salsa Sauce

*7-8oz tuna steak seared and served with a tomato salsa sauce*

Salmon & Spinach Wellington

*Whole side of salmon stuffed with spinach and wrapped in pastry. Served with a dill sauce*

**All the above are served with a choice of potatoes and a selection of seasonal vegetables**

### **TRADITIONAL ROASTS**

Roast Turkey

*Slices of turkey breast served with seasoned stuffing, chipolata sausage and cranberry accompaniment*

Roast Pork with Apple Sauce and Sage & Onion Stuffing

*Sliced loin of pork served with a homemade sweet apple sauce*

Roast Beef with Yorkshire Pudding & Horseradish Sauce

*Sliced rib of beef served with Yorkshire pudding and hot horseradish sauce*

The Carvery

*Your choice of two of the above roasted meats carved and served from a buffet point in your function room*

**All the above are served with a choice of potatoes and a selection of seasonal vegetables**