

MEATS

- Slow roast shoulder of lamb with preserved lemons, rosemary & garlic
- Venison Stew with red wine, garlic & rosemary (seasonal)
- 8-hour rare fillet of beef, served thickly sliced
- Slow roast marinated brisket of beef with a sticky balsamic & molasses glaze
- Seared venison haunch with redcurrant jelly (seasonal)
- Herb encrusted lamb cutlets with blackberry & balsamic drizzle
- Lamb stew with rosemary dumplings

FISH

- West coast langoustines served in the shell with garlic butter.
- Whole or sides of salmon wrapped in foil & roasted with lemon, garlic, butter & green herbs, or with chilli, cherry tomatoes & coriander.
- Large bowls of steamed mussels in either Thai broth, or white wine, garlic, cream & fennel
- Home hot smoked salmon with horseradish crème fraiche (served cold)
- Scallops & streaky bacon served with black pudding crumble & lemon wedges, with pea purée, chilli & mint, or just simply pan fried with butter, parsley & a few capers.

VEGETARIAN

- Roast onion, nut & stilton wellington with mustard cream sauce
- Mushroom and pecan pie served with button & field mushrooms, pecans in a rich wine sauce, topped with puff pastry.
- Whole grilled Portobello mushrooms with melted Camembert & rosemary & nut crust
- Mediterranean roast vegetable & chickpea stew cooked in tomato & white wine broth with smoked paprika & fresh herbs.
- Mushroom & walnut stroganoff. Chestnut mushrooms cooked in a rich tomato & wine sauce, finished with toasted walnuts & soured cream.

SALADS

- Pear, blue cheese & toasted pecan salad with celery, cucumber & rocket dressed with lemon & olive oil.
- Roast sweet potatoes with smoked paprika & garlic dressing, fresh coriander, toasted seeds & burnt aubergine and yoghurt drizzle.
- Tomato salad, made with cherry & plum tomatoes, fresh green herbs, red onion slivers, sea salt & extra virgin olive oil.
- Large green salad with mixed leaves, toasted seeds, cucumber, tomatoes, spring onion & herbs with a classic vinaigrette
- Pearl barley with roast beetroot, red onion & carrots with chilli & coriander dressing

HOT SIDES

- Roast whole baby potatoes, with sea salt or tossed in harissa and cumin.
- Carrots roast in fresh coriander and cumin.
- Grilled courgettes & broccoli with fresh lemon, sea salt and black pepper
- Roast root vegetables with rosemary & garlic
- Kale & Savoy cabbage braised with garlic & butter.

DESSERTS

- Giant pavlova with fresh seasonal fruit & thickened cream
- Tiramisu layer cake – a refined take on an old classic
- Sticky toffee & date pudding with hot caramel & homemade custard.
- Pears poached in orange & beetroot with cheese cake cream
- Rich chocolate mousse tart with thickened vanilla cream & raspberries