

# MAIN COURSES

## GIROLLE & MADEIRA CHICKEN

Pan seared chicken supreme filled with a wild mushroom mousseline, glazed with a Madeira jus on Dauphinoise potatoes

## CRISPY BELLY OF PORK

Orange and thyme scented pork belly, served with crisp crackling and crushed apples on buttered fondant potatoes

## SOUTHDOWN LAMB SHANK

Melting lamb shank slow cooked in red wine, garlic and rosemary, served on creamy crushed new potatoes

## SPINACH AND RICOTTA CHICKEN

Seared chicken supreme filled with wilted spinach and melting ricotta with basil, served on chargrilled summer vegetable salad, with lemon and chive new potatoes

## FEATHERBLADE OF BEEF

Prime Scottish beef cooked in a red wine and shallot sauce, served with confit garlic on rosemary roast potatoes

## CONFIT OF DUCK

Gressingham duck, scented with lemon, orange, thyme and garlic, served with a port jus on Dauphinoise potatoes

## BEEF AU POIVRE

Prime beef steak cooked slowly with mild pink and green peppercorns, finished with Brandy and cream served with summer herb roasted new potatoes

## RUMP OF SPRING LAMB

Roast rump of Mayfield lamb marinated with rosemary and mint, on a spring vegetable salad of asparagus, baby spinach, broad and fine beans, with a shallot and herb dressing

## HERB CRUSTED SALMON

On a salad of peashoot and rocket, cherry tomatoes, mozzarella, spring onions and pine nuts with a tomato and basil dressing

ALL OUR DISHES ARE SERVED WITH A MEDLEY OF FRESH MARKET VEGETABLES UNLESS STATED OTHERWISE:

Baby carrots, fine green beans, sweet sugar snap peas, mange-tout and baby corn

