

Main Courses

VEGETARIAN MAIN COURSES

Thai Vegetable Strudel <i>with Black-Eyed Beans & Spinach</i>	£10.50
Slow Baked Aubergine & Chickpea Timbale <i>with a Light Tomato Curry Cream</i>	£10.50
Gateau of Bubble & Squeak <i>with a Chestnut Crumble</i>	£10.50
Wild Mushroom, Sun Blush Tomato & Artichoke within a Filo Cage, <i>with Capsicum Coulis</i>	£11.50
Mediterranean Vegetable Brochette <i>served upon Parmesan Risotto</i>	£11.00

MAIN COURSES

Slow Braised Daubes of Beef with a Roasted Shallot & Red Wine Reduction	£11.50
Rump of Lamb with a Herb Crust served with Honey Roast Vegetables	£12.50
Honey Braised Belly of Pork with Sweet Potato Champ	£11.50
Fillet Steak with Foie Gras wrapped in Pancetta, served with a Wild Mushroom Jus	£18.95
Roast Rib-eye of Scottish Beef with Yorkshire Pudding, Gravy & Horseradish Cream	£16.95
Roast Loin of Pork with an Apple, Apricot & Sage Stuffing	£11.50
Roast Leg of Lamb with a Rosemary & Garlic Jus	£12.50
Breast of Chicken with a Coarse Grain Mustard Cream	£11.50
Pan Fried Chicken Breast with a Smoked Bacon & Mushroom Gravy	£11.50
Roast Saddle of Venison with Juniper Berry Reduction	£16.95

Crispy Duck Leg, Pheasant & Venison Sausage Cassoulet	£15.95
Peppered Duck Breast upon Thai Noodles with a Teriyaki Jus	£17.95
Loin of Hare served with Caramelised Ginger Rhubarb	£11.50

FISH MAIN COURSES

	Intermediate	Main
Grilled Salmon served upon a Smoked Haddock & Spring Onion Risotto	£4.95	£12.50
Seafood Medley Chowder topped with Spaghetti Vegetables	£5.75	£15.95
Salmon & Sole Paupiette with Sauce Veronique	£5.50	£12.50
Baked Cod with Lime & Coriander Cous Cous with a Roast Plum Tomato Coulis	£4.25	£12.50
Red Snapper on a bed of Coriander Mash with a Sweet Chilli & Mango Salsa	£5.95	£14.95
Seared Sea Bass on a Cappuccino of Langoustine & Star Anise	£5.40	£14.95
Poached Salmon with Hollandaise Sauce	£4.25	£12.50

All main courses include in the price a choice of **one** type of potato and **two** vegetables from the following selection:

VEGETABLES

Baton Carrots
 Garden Peas
 Cauliflower Mornay
 Panache of Seasonal Vegetables
 Brussels Sprouts with Almonds

POTATOES

Boiled
 Roast
 Croquette
 Creamed

The following vegetables and potatoes can be substituted for the choice above at

a Supplement of 70p per choice.

VEGETABLES

Baby Corn
Petits Pois Flamande
Carrots Vichy with caraway
Broccoli Polonaise
Ratatouille Nicose
Courgettes with Cream Sauce
Mange Tout
Bouquetiere of Vegetables
French Beans Provencale

POTATOES

Parisienne
Duchesse
Bery
Lyonnaise
Boulangere