

# Main Courses

*Slow roasted lamb shank & redcurrant jus (G)*

*Fresh chicken breast with either: Cider, leek & bacon sauce (G)*

*Tomato, olive & chorizo sauce (G)*

*Broccoli, almond & light curry sauce*

*Creamy wild mushroom sauce (G)*

*Fillet of cod topped with coriander & lime tartare, cheese & breadcrumbs*

*Butternut squash, bean & lentil cheese crumble (V)*

*Poached salmon fillet with either: Lime & tarragon sauce (G)*

*Spring onion & watercress sauce (G)*

*Cracked pepper, vermouth & cream (G)*

*Boeuf Bourguignon (G)*

*Game casserole & dumplings*

*Venison & orange casserole (G)*

*Lamb tagine with apricots (G)*

*Traditional roast carvery:*

*Topside of beef with Yorkshire pudding*

*Loin of pork with apple sauce (G)*

*Breast of turkey with pigs in blankets*

*Rosemary & garlic leg of lamb (G)*

*Steak & kidney suet pudding*

*Chicken leek & stilton pie*

*Smoked haddock with an egg & chive sauce*

*Aubergine & pepper moussaka with a ricotta topping (V)*

*Honey roasted gammon ham with a celery & raisin sauce*

*Traditional beef or Vegetarian lasagne*

*Spinach & asparagus roulade in a white wine sauce (G/V)*

*Double baked cheese soufflé (V)*

*Roasted vegetables wrapped in puff pastry (V)*

