

## FORMAL DINING MAIN COURSES

£18.00 per head

### **Chicken Vinaigrette**

Pan-roasted chicken breast served with french beans, potato fondant and a tarragon shallot liaison

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### **Fillet of Beef**

Seared beef fillet set on horseradish mash with sautéed bacon, savoy cabbage and sweet balsamic onions  
(£2.50 supplement)

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### **Barbary Duck Breast**

Pan sealed barbary duck breast with potato fondant, fine beans and a rich orange jus

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### **Chicken Breast with Bacon & Mushroom**

Baked succulent chicken breast filled with bacon and mushroom mousseline served with gratin dauphinoise, tender asparagus and tarragon jus

**Brie, Basil and Cherry Tomato Tartlet**  
served with rocket and basil oil

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**Baked Salmon Fillet**

Brioche crusted herb salmon fillet lightly baked and served with potato parisienne, french beans and lemon dill sauce

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**Roast Pork Tenderloin**

Prime roast pork tenderloin presented on black pudding and wholegrain mash served with a rich shallot jus

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**Avocado and Walnut Parcels**

Avocado, walnut and dolcelatte filo parcels served with courgette ribbons and roasted red pepper sauce

