



## **Choice of Main Courses**

This is a sample menu for guidance only – If you would like any other options please contact us

### **Pan fried Breast of Corn Fed Chicken**

With a Woodland Mushroom and Thyme Jus

### **Braised Shank of Lamb**

With a Redcurrant and Balsamic Sauce

### **Fillet of Sea Bream**

With a Vine Tomato, Shallot and Coriander Salsa

### **Roasted Loin of Locally Reared Pork**

With Bramley Apple and Thyme scented Jus

### **Slow cooked Feather Fillet of Beef**

With a Baby Onion and Pancetta Sauce

### **Seared Fillet of Peppered Salmon**

With a Bouillabaisse Veloute

### **Pot Roasted Quail Stuffed with Gloucester Old Spot Sausagemeat and Herb Farce**

With an Elderberry Jus

### **(v) Brie, Basil Pesto and Cherry Tomato Filo Tartlet**

### **(v) Root Vegetable and Thyme Stew**

With Black Pepper Dumplings

### **(v) Oven Roasted Ratatouille Strudel**

With Plum Tomato Oil

### **(v) Twice-Baked Blue Cheese Souffle**

With an Apple and Pinenut Salad