

Mains, Sharing Mains & Sides

Main Courses:

Cow

- Eight Hours Braised Blade of Beef
- Roast Sirloin of Hereford Beef
- Grilled 5oz Rump of Beef (recommended with Chimmi Churri)
- Roast 6oz Fillet of Beef

Poultry and Fowl

- Roast Breast or Leg of Chicken:
 - Plain Butter Roast
 - Stuffed (can be wrapped in Dry Cured Streaky Bacon)
 - *Lightwood Chaser & Apricot*
 - *Prune & Pistachio*
 - *Garlic, Bacon & Parsley*
 - *Basil & Mozzarella*
 - *Black Pudding, Mustard & Sage*
- Roast Breast of Duck
- Confit Leg of Duck

Pig

- Boneless Pork Loin Steak
- Grilled Pork Chop
- Twice cooked Belly of Pork
- Ballantine of Pork Shoulder, Apple & Sage
- Roast Loin of Pork
- Brown Sugar Glazed Fillet of Pork

Lamb (also available as Hogget or Mutton)

- Roast Saddle of Lamb (Stuffed or Plain)
- Roast Rack of Lamb (can be coated with a delicious Herb Crumb)
- Grilled Barnsley Chop
- Marinated Lamb Cutlets
- Slow Cooked Lamb Shoulder (various variations are available for this)
- Roast Rump of Lamb



Furred and Feathered (seasonal availability August-February)

- Roasted, Grilled, Braised or BBQ Game Birds
 - Pheasant
 - Partridge
 - Wild Duck
 - Pigeon
- Roast, Grilled, Braised, BBQ Furred Game
 - Wyre Forest Venison
 - Saddle (Best Cooked Quick & Served Pink)
 - Shoulder (Slow Braised or BBQ)
 - Haunch (Roasted MR or Marinated & BBQed)
 - Rabbit
 - Hare

Fish

- Salmon
- Hake (recommended with a Coriander, Lime Tartare & Herb Crust)
- Monkfish
- Seabass
- Sea Bream
- Cod
- Tuna Loin
- Swordfish

Vegetarian

- Risotto
 - *Mushroom*
 - *Seasonal Vegetables*
- Pansisse
 - *Roast Squash & Black Beans*
- Baked Eggs with Wild Mushrooms, Kale & Beetroot
- White Bean, Garlic & Squash Stew
 - *Grilled Leeks, Herb Crumb*
- Shallot, Balsamic & Goats Cheese Tart Tatin
 - *Apple Salad, Toasted Hazelnut*
- Quinoa, Pomegranate & Herb Salad
 - *Chilli, Lime & Molasses Dressing*



Sharing Main Courses:

- Bone in Rib of Beef (size dependent on table size)
 - *Yorkshire Puddings, Gravy*
- Stuffed Lamb Saddle
 - *Spinach, Apricot & Marjoram*
- Haunch of Venison
 - *Red Currant & Raspberry Vinegar Jus*
- Beer Can Chicken
 - *Sweet Potato Wedges, Greens, Lemon & Lime*
- Roast Rack of Pork
 - *Glazed Apples with Sage & Black Pudding*
- Stuffed Slow Roasted Belly of Pork
 - *Prune & Cider Farce*
- Slowly BBQed Beef Brisket
 - *Dirty Rice, Grilled Corn, Brown Gravy*
- Venison saddle
 - *Orange & Roast Shallot Farce*
- Breast of Turkey
 - *Wrapped in Smoked Dry Cured Bacon & Fresh Sage*
- Lamb Tagine
 - *Apricot & Almond Cous Cous, Mint Yoghurt*
- Casseroles & Stews
 - *Variety of Flavours available, with Mash, New Potatoes or Dumplings*
- Sausage & Mash
 - *Onion Gravy & Wilted Seasonal Cabbage*
- Pie and Mash
 - *Topped with Flaky Buttery Puff Pastry*
- Lasagne or Cannelloni (vegetarian option available)
 - *Garlic Ciabatta & Rocket Salad*
- Lamb Hot Pot
 - *With Braised Red Cabbage*
- Roast Fillet of Beef or Chateau Briand
- Beef or Venison Wellington
 - *Served with Buttered Mash, Red Wine Jus*



- Argentinian Style Assado Meats with Chimmi Churri Dressing, Baked Potatoes & Seasonal Vegetables

Main Courses include one choice of Potatoes and Vegetable dish.

Side Dishes:

Potatoes

- Fondant Potatoes
- Duck Fat Roast Potatoes
- Dauphinoise Potatoes (also available with Sweet Potatoes)
- Boulangère Potatoes
- Anna Potatoes
- New Potatoes
 - *Buttered, Crushed or Roasted*
- Mashed Potatoes
 - *Grain Mustard, Herb, Smoked, Olive Oil, Bacon, Mature Cheddar or your preference*

Vegetables

- Honey or Maple Roasted Root Vegetables
- Buttered Greens
- Buttered Asparagus (seasonal April-June)
- Tossed Peas & Beans
- Roasted Mediterranean Vegetables
- Roast Pumpkins & Squash (seasonal September-January)
- Selection of Seasonal Vegetables
- Braised Red Cabbage

