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## Meat main courses

**Fillet of pork, wrapped in smoked bacon**  
Stuffed with apricot, sage & onion

**Roast saddle of lamb**  
Apricot, mint & pine nut stuffing, rosemary & redcurrant jus

**Slow cooked belly of pork**  
Crispy crackling, plum & apple compote, natural gravy

**Rib of beef**  
Grain mustard & herb crust, horseradish mash, red wine gravy

**Pancetta wrapped supreme of chicken**  
Stuffed with mozzarella & basil, rustic tomato sauce

**Rump of lamb**  
Parsnip puree & ratatouille jus

**Chargrilled loin of pork**  
Savoy cabbage with pancetta, Calvados cream

**Thyme roasted supreme of chicken**  
On a baked Portobello mushroom, cauliflower puree

**Roast sirloin of beef**  
Dauphinoise potatoes, shallot jus

**Braised shank of lamb**  
Cooked in red wine, rosemary & garlic, white bean mash

**Herb crusted rack of lamb**  
Crushed new potatoes, rich mint jus

**Guinea fowl supreme**  
Filled with wild mushroom Duxelle, tarragon & tomato cream sauce

## **Pan seared fillet steak**

Fondant potato, roasted baby plum tomatoes, au poivre sauce

## **Gressingham duck breast**

Sweet potato crisps, honey & ginger roasted plums, soy dressing