

MAIN COURSES BY DESIGN...

Chicken Breast Stuffed with Apricot & Fresh Sage with Brandy Butter Cream

Roasted Pork Loin, Roasted Apple and a Cider Cream

Steamed Beef, Ale & Mushroom Pudding

Salmon Fillet with Roasted Red Pepper Puree, Parmesan & Rocket

Sea Bass with Fennel, Peppers & Roasted Tomatoes

Sweet Potato, Spinach & Feta Filo Parcel with a Rich Tomato Fondue (v)

Stuffed Butternut Squash with Mushrooms & Red Onions and a Tarragon Cream (v)

Provencal Potatoes

Dauphinoise Potatoes

Buttered New Potatoes with Garden Herbs

Carrot & Green Bean Bundle

wrapped in Smoked Bacon

Peas & Broad Beans with Lemon & Tarragon

Ratatouille

Roasted Seasonal Vegetables with Thyme & Garlic

Orange Braised Red Cabbage