

Main Courses – Meat & Fish

Roasted breast of local chicken stuffed with sundried tomato, spinach, cream cheese and basil served with a creamy white wine sauce

Fillet of Devon beef with a wild mushroom and horseradish sauce

Roasted rack of Welsh lamb with a pink peppercorn crust finished with a rosemary and redcurrant sauce

Chargrilled tenderloin of pork with a sage and cider sauce served with caramelised apples

Lamb noisettes with red wine and garlic reduction

Breast of local pheasant with Madeira, pancetta and butterbeans

Oven roasted fillet of Devon beef with a three peppercorn and brandy sauce

Crispy belly pork finished with honey and sweetened shallots

Slow roasted shank of lamb in a red wine and rosemary gravy

Poached fillet of Scottish Salmon with a caper and chive hollandaise

Chargrilled rump of lamb on Somerset Black Pudding served with a Port reduction

Chargrilled breast of local chicken with a wild mushroom and vermouth cream presented with parsnip crisps

Poached loin of Cod with a dill cream and crispy pancetta ribbons

Breast of Gressingham duck roasted rare and served with a rhubarb and ginger compote

Whole roasted poussin with caramelised root vegetables served with a light saffron gravy

Monkfish tails oven roasted in streaky bacon and served on a coarse mustard mash

Roast Sirloin of beef served pink with caramelised spring onions and a clear beef jus

Oven baked loin of cod on warm tomato with a pesto drizzle

Venison saddle with blackberries and thyme