

HOME DINING OPTIONS

MAIN COURSE



ABERDEEN ANGUS BEEF WELLINGTON, WILD MUSHROOM
DUXELLES, PARMA HAM & CRISP PASTRY, DAUPHINOIS
POTATOES, FINE BEANS AND CHANTENAY CARROTS

ROASTED EARLS COLNE LAMB RUMP, DAUPHINOIS POTATOES,
GARDEN PEAS AND MINTED JUS

PAN SEARED SEA BASS FILLET, WILTED SPINACH, LEMON AND
DILL CRUSHED NEW POTATOES, WHITE WINE CREAM SAUCE

ROASTED BUTTERNUT WELLINGTON, WILTED SPINACH, FETA
CHEESE, PINE NUTS & PESTO (V)

FILLET OF SALMON GLAZED WITH HONEY AND SOY SERVED
WITH BABY CORN, PAK CHOI, BELL PEPPER, UDON NOODLES

HERB GNOCCHI, SUFFOLK TOMATOES, BUFFALO MOZZARELLA,
SPINACH AND PARMESAN (V)

ROASTED CHICKEN SUPREME, WILD MUSHROOM & TARRAGON
FRICASSEE, JERSEY POTATOES

LAMB TAGINE, SAFFRON BRAISED RICE, APRICOT, MINT &
ALMONDS

SLOW BRAISED BEEF BOURGUIGNON WITH PANCETTA,
CHESTNUT MUSHROOMS & BABY ONIONS, DAUPHINOIS
POTATOES