

## Hot Main Course

### *(OO) Pot Roast Brisket with Red Onion Marmalade*

*Prime cuts of beef pot roasted in red wine, fresh bay and thyme, served with homemade red onion marmalade in a Yorkshire pudding*

### *(PP) Chicken d'Albiac*

*Fillet of chicken wrapped in smoked bacon, with fresh tarragon & rosemary  
White wine & cream sauce finished with toasted almonds*

### *(QQ) Chicken Prosciutto with Gazpacho Sauce*

*Fillet of chicken stuffed with sun blushed tomatoes, mozzarella & spinach*

### *(RR) Thai chicken & fragrant rice*

*Fillet of chicken with lemon grass, ginger, sweet chilli, and coriander, served with jasmine,  
Poppy seed rice and prawn crackers*

### *(SS) Slow Roast Southdown Lamb with Smoked Garlic and Wild Rosemary*

*Slow baked leg of lamb in fresh herbs, red wine, smoked garlic and fresh mint*

### *(TT) Daube de Boeuf*

*Braised Scottish beef traditionally cooked in red wine, orange,  
Fresh herbs, button mushrooms and mustard*

### *(UU) Glazed peppered pork belly on champ*

*With sour apple pie and black mustard seed sauce*

### *(VV) Braised Duck leg with Bubble & Squeak*

*Tender duck on a bubble & squeak cake with sweet mustard & bay sauce*

### *(WW) Breast of pheasant with chestnut and cranberries*

*Served on a potato patty with sage and orange scented sauce*

### *(XX) Fabulous Fish Pie*

*Cod and smoked haddock in a parsley & spring onion sauce,  
Topped with fluffy mashed potatoes and grated cheese*

### *(YY) Braised Saddle of Venison, Black Pudding and Sweet Roast Beetroot*

*With a juniper berry and chocolate scented sauce*

### *(ZZ) "Bangers & Mash"*

*Wild boar, venison & orange, pork & leek, sausages Served on chive mash  
With caramelised onion gravy and plum pickle*