

Main Courses

Sautéed Breast of Chicken with Cumin and Mint Braised Chicken with Porcini, Pancetta and Cranberries Seared Chicken Thighs with Ginger Lime Lemon Grass Chilli and Garlic Breast of Chicken with Sun Dried Tomatoes Tarragon and Paprika Roast Duck Legs with Star Anise Soy and Ginger Caramelized Duck Breast with Cinnamon Zest of Orange and Honey Roast Rack of Lamb with Rosemary and Garlic Loins of Lamb with a Red Wine and Redcurrant Reduction Stuffed Roast Leg of Lamb with Apricots and topped with Harissa Fillet of Beef with Béarnaise Peppered Fillet of Beef with a Red Wine Jus Sirloin of Beef with Wild Mushrooms and Garlic Beef Fillet roasted with Soy Sake Ginger and Chilli Sea Bream with Tamarind Lemon and Chilli Sauce Monk Fish with Pesto wrapped in Pancetta Fillets of Sea Bass served on a Crisp Risotto Cake with a Saffron Sauce Herb Crusted Fillet of Salmon with Capers and Butter Fillet of Salmon with Hollandaise