



Mains for 2010

Fish

Seared tuna loin, pickled green papaya & honey miso dressing

Grilled swordfish with hazelnut tartar sauce

Grilled sea bass fillet, chive mash and shellfish sauce

Turbot fillet with a mushroom crust & leek cream

Soft herb crusted brill fillet, tomato beurre blanc

Coriander crusted shark with chili & bean sprout salad

Grilled fillet of red snapper with lemon risotto & citrus jus

Meat

Duck confit, celeriac purée, caramelized button onions, red wine jus & parsnips crisps

Welsh rack of lamb, truffle mash & a cassoulet of green & broad beans

Slow roast fillet of beef, crushed herb potatoes, French beans & wild mushroom jus

Beef Wellington with thyme & red wine jus

Corn fed chicken breast, asparagus & broad bean risotto with crispy pancetta

Roast guinea fowl, bourguignon garnish & celeriac purée

Vegetarian

Seasonal risotto eg: roast squash & pecorino risotto

Wild mushroom & Jerusalem artichoke crumble with a grain mustard cream

Tomato, taleggio & thyme tart with basil pesto

Root vegetable galette with a thyme butter & a beetroot glaze