

Example - Mains & Bowl Food

Aromatic Thai Chicken Curry with Pak Choi and Spinach

Traditional Boeuf Bourguignon

Chicken and Chorizo Casserole

Fillet of Beef Stroganoff with Portabella Mushrooms

Slow Cooked Duck with Merlot, Plums and Red Onions

*Open en crouete of Fresh Salmon with Cherry Tomatoes, Buffalo Mozzarella
& Fresh Pesto*

Chicken Breast Wrapped in Pancetta with a Wild Mushroom & Chardonnay Sauce

Beetroot & Goats' Cheese Ravioli with Toasted Pine Nuts and Spinach (V)

Tarragon Chicken with Sweet Leeks (pastry optional)

Thai Butternut Squash Curry with Baby Corn, Pak Choi and Spinach (V)

*Braised Beef in Guinness
(pie or casserole)*

Pork Stroganoff with Leeks and Wholegrain Mustard

*Abbaccio
(Italian tender lamb casserole with pancetta, garlic and tomatoes)*

Tender, Braised Lamb Shanks with Garlic and Rosemary

Roasted Veal Loin served with a Lemon Thyme Butter Sauce

Seasonal Game Pie or Casserole with Port and Redcurrants

Galette with Roasted Mediterranean Vegetables and Soft Goats Cheese (V)

Vegan Moussaka with Aubergine, Courgettes, Scalloped Potatoes and Lentils (V)

[We cater for most dietary requirements including Vegan, Vegetarian, Paleo, Gluten Free](#)

