

MAINS

DINNER PARTY



ROAST RUMP OF LAMB

With braised lentils, fondant potatoes, red wine jus



OVEN ROASTED HAKE

Topped with herb crust, potatoes cake, greens & herb oil.



PAN FREID CHICKEN BREAST

Pomme dauphinoise, baby carrots, vine cherry tomato and lemon thyme cream.



SLOW ROAST PORCHETTA PORK

With red cabbage, sauté potatoes and port jus.

CARAMELIZED SALMON FILLET

With warm niçoise salad & balsamic glaze.

