

Mains

Slowly Roasted Shoulder of Local Lamb with a Port and Rosemary Gravy

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Breast of Chicken Roasted with Garlic, Lemon, and Thyme, served on a bed of Roasted Pepper Couscous

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Tender Slow Cooked Chuck Steak with a Caramelised Onion, Yorkshire Ale and Fresh Thyme Jus

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Slow Cooked Belly Pork with a Crispy Crackling, served with Caramelised Apple and Sage Gravy

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Roast Sirloin of Local Beef, Homemade Yorkshire Pudding, Horseradish and all the trimmings

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Fillet of Fresh Salmon, roasted with a Pesto Crust served on a bed of Crushed New Potatoes with a Sweet Red Pepper Sauce

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Local Lamb Shank, Braised in Red Wine and Redcurrant Jus

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Roast Breast of Chicken stuffed with Pork and Apple Sausage Meat and wrapped in Crispy Pancetta

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Duck Leg Confit served with a Rich, Warming Bean Cassoulet

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Fresh Fillet of Hake, drizzled with Chimichurri and served on a bed of Shredded Asian Greens

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Roasted Honey Glazed Gammon Joint

All Main Course options can be served with vegetables of your choice, and a potato option