



## Plated Mains

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- Roast chicken breast, truffle pomme puree, wild mushroom sauce, braised carrot, tender stem. (GF)
- Twelve hour braised blade of beef, horseradish mash. Bourguignon sauce, honey roast carrot, baby leek. (GF)
- Fillet of seabass, sun blush tomato, basil, olive crushed potato, asparagus, chervil velouté. (GF)
- Eight-hour pork belly, Pepsi cola jus, black pudding & herb potato cake, roast chantenay carrots, puffed crackling.
- Pan fried Scottish salmon, thyme roast fondant potato, sauteed green beans, lemon & chive Beurre blanc. (GF)
- Chicken supreme stuffed with Italian sausage, spinach & garlic, rosemary sauteed potato, fine ratatouille, balsamic roast tomato.
- Lutterworth butchers' pork & herb sausages, creamy mashed potatoes, caramelised onion gravy steamed greens.
- Roast herb crust rump of lamb, classic dauphinoise potato, braised red cabbage.
- Pan seared Gressingham duck breast, confit leg Bon Bon, charred shallot, fondant potato, cherry jus, baby carrot.
- Fillet of beef Wellington, Sixteen-hour potato, honey roast root vegetables, port jus (£12pp supp)
- Pan fried chicken breast, chicken crackling, herb infused potato fondant, hispi cabbage, braised carrot, chicken jus. (V/GF)
- Pan fried fillet of seabass, potato rosti, tender stem, French beans, Pico de Gallo salsa, hollandaise. (GF)