

## FUNCTION CATERING MAIN COURSE'S

### FISH:

Salmon & Plaice en Croute  
Fillet of Salmon with a Hollandaise Sauce  
Herb Crusted Salmon with a Lemon & Chive Butter  
Individual Fish Pie's (**Only available for fewer than 40 guests**)

### ROASTS:

Sirloin of Beef with Yorkshire Pudding  
Loin of Pork with Crackling  
Crispy Pork Belly  
Roast Loin of Pork Stuffed with Apricot & Ginger  
Roast Pork Rolled in Chinese 5 Spice with Black Pudding Stuffing  
Chicken Breast  
Turkey with Stuffing  
Roast Leg of Lamb  
Roast Nut Loaf (**V**)  
Roasted Peppers Stuffed with Savoury Rice (**V**)

**(All served with appropriate accompaniments & sauces)**

### RED MEAT DISHES:

Braised Sirloin Beefsteak in a Rich Red wine sauce  
Boneless Braised Pork Steak in an Apple & Cider sauce  
BBQ Beef Short Rib  
Ham Hock in a Honey & Wholegrain Mustard Sauce  
Baked Sliced Gammon with a Madeira Sauce

### BREAST OF CHICKEN DISHES:

Breast of Chicken in a Chasseur Sauce  
Breast of Chicken in a Mushroom Sauce  
Breast of Chicken wrapped in Smokey Bacon Stuffed with Asparagus & Cream Cheese  
Chicken Stuffed with Pate in a Rossini Sauce

### HOMEMADE PIES:

Steak & Kidney  
Steak & Mushroom  
Steak & Onion  
Chicken & Ham  
Chicken & Mushroom  
Chicken & Leek  
Homemade Vegetable Pie (**V**)

**OTHER**

Thai Green Curry with White Rice & Nan Bread  
Chicken Curry with Saffron Rice & Nan Bread  
Vegetable Curry **(V)**  
Beef Lasagne with Garlic Bread  
Vegetarian Lasagne **(V)**  
Moussaka  
Vegetable Moussaka **(V)**  
Cranberry & Courgette Bake **(V)**

**All Main Dishes are served with a Selection of Fresh Vegetables & Potatoes**

**A Fish Course can be served as an Additional Course  
Choose from:**

Herb Crusted Salmon with Chive Butter Sauce, Goujons of Plaice with Tartare Sauce, Wholetail Scampi with Tartare Sauce,  
Smoked Haddock Fishcake, Coquilles Fru De Mer