



MEAT MAIN COURSE



BEEF

Duet of beef and lamb fillets layered with spinach and mushrooms with a light port and piquant sauce garnished with mounts of **SUET DUMPLINGS**.

Scotch pan fried beef medallions with spinach **SUBRIC** and braised **BELGIAN** chicory in Burgundy sauce.*

Diced hot beef **SILVERSIDE** larded, marinated and cooked slowly in a covered casserole, sealed with a flour and water paste **A LA DAUBE**-style in a rich red wine, well-seasoned with bouquet garni and herb liquor.*

Thick petit beef filet medallions pan-fried with homemade damson relish and garnished with deep **ONION RINGS** in beer batter.

Well-hung rump steak stuffed with an oyster then **FLASH-GRILLED** and served with mashed potato flavoured with morale essence and garnished with deep-fried onion rings.

Bubble and squeak rosti with sautéed beef fillet made into **BITOKS** with a fried egg and garnished with blue **CHEESE FRITTERS**.*

A burger of beef filet containing diced peppers and shallots and served with green **FRIED TOMATOES** and red onions then topped with melted Emmental cheese.

Ripe stuffed peppers with sautéed bacon, minced lean beef, diced onions and breadcrumbs in a **DELICATE** wine sauce.

Silverside larded with pork fat, marinated with **CALF'S FOOT** then cooked **EN DAUBE** with onions, garlic, tomatoes, blanched streaky bacon, black olives, orange peel, **BOUQUET GARNI** beef stock and wine then casseroled with the lid sealed with a flour and water paste for 5 hours. *



Small rounds of beef fillet steak tossed in butter placed on a bed of leaf spinach and served with a sauce of green peppercorns and peeled, pitted **WHITE GRAPES** flashed in brandy and cream.

Prime fillet steak stuffed with mussels then pan-fried and served with rounds of parsley butter and roast potatoes **STUDD** with bay leaves.

Dragon-fired spicy beef steak with buttered sweet corn **BLACKENED** on the grill, accompanied by a peppercorn sauce with deep-fried potatoes cut julienne.

Petit beef fillet medallions marinated in a horseradish dressing overnight then fast pan-fried in very hot oil and served with a **SHALLOT REDUCTION** in red wine.

Sautéed beef Tournedos fillet half-cooked then finished in the oven with a chicken and **STILTON** mince mousse on top and accompanied by a port wine sauce.

Grilled skewers of fillet steak marinated in teriyaki, honey, lemon juice and **CRUSHED FRESH** pineapple, grilled and placed on a bed of rice with the skewer removed at the table.

Pan-fried medallions of fillet beef with open-grilled field mushrooms filled with white **ASPARAGUS** and served with Marsala sauce containing chopped shallots.

Petit beef tournedos pan-fried with **QUENELLES OF HAGGIS**, mash and sautéed turnips with a sauce Albufera of rich chicken veloute with cooked liquidised peppers and cream.

A rib of beef for two or more, sealed and fast-roasted in its own juices then carved at the table on the slant with slices of **HORSERADISH**, parsley butter and a rich sauce.

SEARED SLICED peppered beef fillet with a half-grilled onion and deep-fried celeriac crisps mounted in an accompanying half-baked capsicum and a meat jus.

Boiled silverside of beef with a caraway seed suet dumping, a clear thickened gravy, **PEAS PUDDING** and braised Savoy cabbage.

Middle cut of beef medallions sautéed in a hot pan then presented on a fried crouton with a good dollop of English **BEER CHUTNEY**.

Cote de boeuf: a rib of beef cooked for two first by **SINGEING** then roasting in the oven, allowed to rest before being carved at the table in front of the guests and served with rich gravy, mustard and creamed horseradish sauce.

Individual old fashion steak and kidney pudding with **OYSTERS**, placed in the middle, made with a rich suet pudding and served with a red wine sauce.

Beef fillet medallions fried quickly and served with a garnish of sweet marjoram-flavoured French beans, braised petit onions and **OLIVETTE** shaped potatoes.

Slowly braised beef shin in Madeira, beef stock, spring vegetables, red currant jelly, sprigs of thyme, served with polenta and sun-dried **TOMATO DUMPLINGS**.

Pre-cooked beef brisket **SEARED** on the grill and placed on boiled carrots, celery, and onion with a side sauce of green peppercorn and a soft shallot sauce.

Entrecote steak sautéed, served with a Caribbean sauce of **BANANAS**, sliced mushrooms, sweet peppers, apples and shallots flavoured with whiskey and finished with cream.

Authentic fillet steak **TARTARE** of hand-chopped fillet, salt, ground black pepper, finely-chopped capers, onions, parsley, anchovies, Worcester sauce and **RAW EGG** yolk served with slices of soft rye bread. *

Beef fillet steak sautéed then topped with a glaze of Dijon mustard, mixed with shallots and a little **BROWN SUGAR** and surrounded by a garnish of deep-fried potato skin wedges.

Golden brown seared fillet steak **CARPACCIO** thinly-sliced with a **RICH DRESSING** of capers, lemon juice, garlic, green chilli, freshly-chopped herbs and olive oil; mayonnaise and fried breadcrumbs to be offered at the table.

Grilled medallions of sirloin steak topped with slices of **GORGONZOLA** butter and served with a sage and creamed pommes puree.



Pan-fried sirloin topped with a reduction of chopped shallots, garlic, mushrooms, wine, brandy, Worcester sauce, finished with double cream and served with chips cut in **JULIENNE**.

Heavily-crushed peppered rump steak cooked on the stove, the pan de-glazed with double cream then with **BLANCHED NOODLES** added together with wholegrain mustard to flavour and served with the steak.

Marinated minute sirloin steak flash-grilled, served with horseradish puree in thick cream and thick deep-fried potatoes in their skins and seasoned with **SEA SALT**.

Tournedos of beef fillet served on a sautéed croute with a sauce **POIVRADE**, flavoured with a **SMIDGEN** of red currant jelly and garnished with deep-fried onion coated with sesame seed batter. *

Flaked corn beef mixed with cooked diced onions and potatoes all fried together in goose fat as a hash, shaped in a large flat cake, seasoned with Worcester sauce and topped with a **POACHED EGG**.

Prime Scottish beef fillet pan-fried and set on a soft herb shallow fried bread croute, spread with **VENISON PATE** and served with a mushroom jus.

ONGLET of thick flank of beef boiled, served with vegetables poached in the cooking liquor and **WHOLE POTATOES** served in their skins and accompanied by horseradish sauce. *

Boiled beef with braised cabbage parcels, glazed baby onions, barrel-shaped turnips, **GROOVED SLICED CARROTS** and served with a thyme-flavoured meat sauce.

Trois fillets: three pan-fried fillets, of beef with a sauce Bernaise, of lamb with a smooth tomato and basil sauce and of veal topped with a **CREAM MOREL** sauce.

Fillet medallions of beef sautéed, the pan de-glazed with shallots and white wine, served with fried banana wrapped in blanched leaves of spinach and surrounded with **GAME CHIPS**.

Wafer thin beef fillet marinated in soy sauce, cooked quickly by **FLASH-GRILLING** then presented on a crunchy green salad.

Blanched yellow courgettes cut lengthways, the middle hollowed-out and filled with fried **CORNERD BEEF** with wild rice, flavoured with Worcester sauce and finished in the oven.

Aberdeen Angus diced **STEWING BEEF** cooked **EN DAUBE** in a rich wine and stock base with vegetables, garlic, seasoned well and with horseradish-flavoured dumplings finished in the stew.*

Battered-out sirloin stuffed with sausage meat then rolled and tied, braised in the oven in a **MANGO** and ginger sauce and served with boiled rice.

Fillet of Scottish beef cooked **EN CHEMISE**, first singed then baked in the oven, wrapped bacon, spread with **MUSHROOM DUXELLE** then enfold in lard-based pastry and served with a meat sauce containing pate. *

Horseradish-flavoured Yorkshire pudding cooked with meat residue fat and served with a strong beef juice and cauliflower florets glazed with **MORNAY** sauce.

Grilled medallions of beef, veal and venison placed on pate croute then each with a differently-coloured peppercorn cream sauce in **PINK, GREEN AND BLACK**.

American-style beef tournedos **OSCAR** of fillet steak pan-fried, placed on a fried croute of the same size, garnished with a ball of **CRAB MEAT** topped

with tip of asparagus and finished with hollandaise. *

Marinated wafer-thin beef in soy sauce with wine, flashed-grilled and wrapped around **CRUNCHY COS** lettuce and sprinkled with sliced sautéed oyster mushrooms.

Rolled slices of **CORNERD BEEF** filled with sautéed onions, fresh chopped tomatoes, parmesan cheese, full-fat soft cheese, baked in the oven in puff pastry and placed on a bed of julienne of iceberg on serving.

Boiled British beef shredded with parboiled potatoes and onions fried together as a pancake (like Swiss rosti) with **BUTTERED SAGE**, topped with a fried egg and served with Dijon onion sauce.

Large size plate of Yorkshire pudding mix cooked with the joint sediment and served with a hot filling of **THINLY-SLICED BEEF** cooked medium rare with drizzles of thin horseradish sauce.

Forequarter blade piece of beef slowly cooked in the oven in its own juices with added stock and vegetables, rested overnight, cut and served cold with **HORSERADISH JUICE**.

BAVETTE of **BEEF SKIRT** marinated then braised in strips, with a mirepoix of vegetables, mixed spice and port wine served when tender with parsley potatoes. *

Strips of cooked cold beef sirloin tossed with raw sliced onions, grain mustard, paste shells and decorated with **EDIBLE FLOWERS** such as roses, dandelions and pansies.

Sirloin steak cut into strips, heavily-seasoned then quickly fried and served with **SWEET POTATO CAKES** and a pot of Dijon-flavoured hollandaise.

Diced shin of beef braised in the oven with red wine, mixed root vegetables and served with a side dish of **PUREED SWEDE** and parsnips topped with caramelised shallots.

Shallow-fried beef medallions sandwiched between a slice of brie and a slice of liver pate and served with **PICKLED WALNUTS** and a sherry jus.

A simply-fried sirloin steak with slices of crushed peppercorn butter placed on

the steak on serving and with a garnish of lambs lettuce and a **STUFFED BEEF TOMATO**.

Pan-fried beef fillet medallions with risotto containing garlic grilled snails surrounded with a **MARSALA JUS** and braised endives served as a garnish.

Slices of cooked carved cold topside rolled with a filling of grated horseradish, sesame seeds and orange oil and served with **LAVA BREAD**.

Grilled fillet beef medallions placed on a spring onion base, topped with **SLICES OF FENNEL** and parsley butter then surrounded with a peppercorn jus.

Minced fillet steak **TARTARE** surrounded by spicy deep-fried potato wedges **DRAPED** with anchovies fillets and served with sour cream. *

Flash char-grilled rib eye minute steak topped with peppered **CAFÉ DE PARIS BUTTER** and surrounded by fried matchstick potatoes, watercress bouquet and cooked **MUSHROOMS** in breadcrumbs. *

ALOYAU of beef, **SIRLOIN AND FILLET** cooked together by roasting on the bone, carved at the table and served with Yorkshire pudding, root vegetables, roast potatoes and gravy. *

Corned beef hash fried as a cake with sautéed red onions and diced cooked new potatoes served with **GREEN TOMATO CHUTNEY**.

Boiled **BAVETTE** of beef with boiled root vegetables and shaped turned potatoes and served with a rich stock, white in colour and **THICKENED** with flour and water. *

Steak sandwich of batted fillet quickly-grilled, placed in a toasted baguette with broken Roquefort, red onions, crushed garlic, crème fraîche and **LOLLO ROSSO** lettuce.

Mashed corned beef mixed with diced cooked potatoes and onions, flavoured with Worcester sauce then shallow-fried as a flat cake, topped with a fried egg and garnished with deep **FRIED ONIONS**.

Well-hung grilled rump steak laid on a liver pate croute with a garnish of black pudding covered with a strong **BROWN ALE** sauce.

Sliced potatoes cooked from raw **A CRU** in duck fat, placed in a heap then surrounded by **BEEF MEAT-BALLS** in a spicy sharp paprika sauce. *

Steamed steak and kidney pudding in a suet paste with a honey and stout flavouring served with **FLUFFY** crushed potatoes.

Grilled **CARPET BAG** fillet steak with an **OYSTER** placed in a pocket cut in the side, then grilled and served on a fried bread croute with Béarnaise sauce. *

Pan-fried peppered beef medallion placed on a herb and **CREAM MASH**, surrounded with flaked braised oxtail and garnished with button onion and mushrooms.

Beef fillet medallions grilled then topped with parsley and shallot butter slices with a garnish of broad bean and **BASIL CREAM BROTH** served on the side.

Fillet of aged prime beef medallions sautéed, placed on a fried croute, covered with a port sauce jus then topped with a slice of **PAN-FRIED** foie gras.

DROP-DEAD gorgeous oxtail cooked in a meat wine sauce until the meat falls off the bone and served with creamed parsnips and potato mash with black pepper.

Fillet steak stuffed with gorgonzola cheese, sautéed and served with a **SPINACH CAKE** and surrounded with a hot flavoured green pepper sauce.

Boiled, refreshed then gently poached salt beef and served with grated horseradish in cream with **STEAMED POTATOES** and carrot mash flavoured with coriander.

Aged Scottish fillet, pan-fried, placed on a base of **GREEN LENTILS**, capers and sliced artichoke bottoms in nut brown butter and served with a topping of parmesan crackling.

Envelope of beef fillet batted-out then stuffed with a fresh oyster **WRAPPED** in bacon and fried quickly, placed on a croute, cooked in dripping and served with a meat sauce.

Braised meat-balls flavoured with herbs in a slightly sour sauce with chopped onions and walnuts and finished with

natural **GREEK YOGHURT**.

Beef fillet medallion stuffed with fresh shrimps, sautéed then served with a lobster sauce with **CHOPPED LOBSTER** surrounding the beef.

Shredded oxtail wrapped in smoked cured bacon then in blanched Savoy cabbage, reheated by steaming and served with a red wine sauce containing julienne **OF GHERKIN**.

Gorgonzola mousse garnished on top with a **SHALLOT COMPOTE** served with flash-grilled beef medallions that have been marinated overnight in wine and Worcester sauce.

Pan fried sirloin steak with a '**LADY KILLER**' sauce of onions, crushed garlic, Gorgonzola cheese and brandy, finished a la crème and garnished with grilled sweet tomatoes.

A base of rich Madeira sauce layered with poached slices of celeriac topped with mounts of flaked **BRAISED OXTAIL** then finished with threads of more Madeira sauce.

Marble fat beef fillet flashed grilled then placed on a sautéed pak choi base surrounded with **TEMPURA** fried spring onion chunks and served with **PONZU** Japanese **DIPPING SAUCE**.*

Sweet potato cooked **TEMPURA-STYLE** and served with aged thinly-cut flash-grilled marble beef fillet sprinkled with lemon soy sauce and

rings of sautéed springs onions.

Boned rib of beef stuffed between the main joint and top flank, tied and roasted, carved and served with Yorkshire puddings made from the roasting fat and deep **FRIED PARSNIP** wedges.

Oxtail braised until tender then flaked, **POTTED AND SEALED** in its own cooking liquor, topped with meat dripping and served with chopped capers, shallots, gherkins with lambs lettuce and Swiss chard.

Hand-chopped fresh beef fillet steak mixed raw at the table with chopped shallots, sieved boiled eggs, capers and gherkins flavoured with Worcester sauce and bound with **RAW QUAIL'S EGGS** and accompanied by hot toast.

LAMB

Loin of lamb in breadcrumbs sautéed then topped with melted goat's cheese and served with a **LIGHT ROSEMARY** gravy.

West Country chump chops grilled and set on a bed of fresh **PEA PUREE** with a tranche of sautéed sweetbread.

English best-end of lamb **WRAPPED IN SPINACH**, cheese and puff-pastry, baked in the oven and served with a light Marsala sauce.

Braised shank of lamb with red wine **MOREL SAUCE** served with potato mash and sprinkled with parsley.

Roasted best-end of lamb and goat's cheese in breadcrumbs with a tomato **RAGOUT** and served with a **ROSEMARY** jus. *

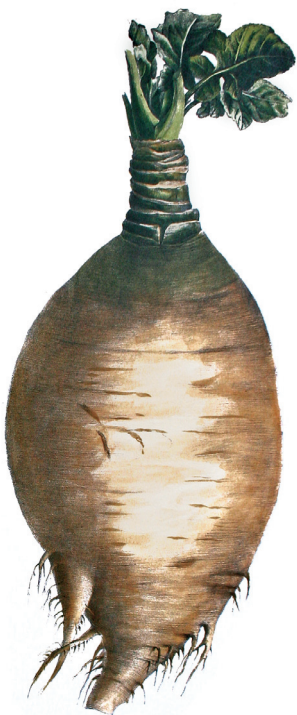
Roast chump chop of marinated lean lamb with herb-roasted couscous and **SPICY CHICKPEAS**.

Boned shoulder of Kentish lamb stuffed with chestnuts and sage **FARCE** with a **GRAVY REDUCTION** and garnished with deep-fried Dauphine potatoes. *

Shank of welsh lamb braised in a rich red wine sauce and served with **INDIVIDUAL** Yorkshire pudding and creamed horseradish sauce.

Stuffed braised **FATTY ROLLED** breast of lamb on a red cabbage bed with a cream of caper sauce.

Steamed minced lamb and onion suet



pudding in individual bowls served with a rich lamb jus with buttered runner bean and carrot slices cooked in **VICHY WATER**.

Red current glazed rack of Canterbury lamb with roasted sweet potatoes and garlic with a light rosemary jus made from the **COOKING RESIDUE**.

Marinated leg of lamb steak cut in open butterfly-style, fast-grilled then served on roasted **ROOT VEGETABLES** with a red wine rosemary sauce.

Double lamb chump chop marinated in heavy garlic flavored marinate then fried quickly and served on a bed of **FRIED SAFFRON** couscous.

North African **DICED LAMB TAGINE**, marinated then cooked in orange, ginger, saffron, Fennel, peppers, onions and apricots, slightly thickened and served with brown rice.*

Roasted best-end of lamb finished with a herb crust and served with a leek **TIMBALE** surrounded with a **PIQUANT** sauce and a slice of thyme butter. *

Battened stuffed lamb loin, cushion-shaped, braised then set on a herb crouton and surrounded by with a sauce of **FRESH TARRAGON** and wild mushrooms.

A bed of pre-boiled **CRACKED WHEAT** sautéed with onions, mushrooms and capers then topped with shallow-fried breaded lamb cutlets with nut brown butter.

A roasted canon of lamb cut and served with a rosette of **PINK SWEET** potatoes and accompanied by a port wine and orange gravy.

Marinated rack of lamb roasted and glazed with acacia honey and served with a round **HAGGIS CAKE**, the lamb cut at the table with a lamb jus rosemary flavoring being offered.

Slowly braised aromatic lamb shank in wine, selected vegetables, soy sauce and tomatoes, the sauce slightly thickened and served with **CRUSHED DRY** potatoes.

Warm individual mutton pie using the neck end in **LARD-BASED** pastry, served with a white onion sauce and accompanied by mustard chutney.



Boiled leg of Canterbury lamb cooked until soft then sliced and served with a cream of **DE-SALTED** caper sauce and batons of cut winter root vegetables.

Slow-braised English lamb shank in a red currant jelly and rosemary jus placed on a creamed polenta containing **DICED APRICOTS**.

Three-boned best end of lamb roasted, finished with three different crusts and served with rosemary-flavored potato cakes and a **RICH LAMB** jus.

Leg of lamb roasted, basted with **HEATHER HONEY** and finished with an encrusting of oat kernels then sliced and served with a rich wine sauce made from the residue.

Char-grilled marinated lamb steak with pasta cannelloni filled with **BEAN PUREE** and deep-fried potatoes **DAUPHINE** flavored with creamed horseradish. *

'BABY WELLY': singed loin of lamb layered with mushroom duxelle, wrapped in streaky bacon and baked in puff pastry and served with a minted wine brown jus.

Lamb fillet rolled in rosemary, sautéed then wrapped in filo pastry, re-cooked in the oven and served pink on **CHEESE CURD** cooked in butter with rosemary sauce.

Boned and rolled loin of lamb with a **PUREED CELERIAC** and goat's cheese **PARFAIT** with a rosemary gravy and garnished with part-cooked mids coated in herb batter then deep-fried. *

Roasted rack of lamb finished with a **CHOPPED PECAN** and breadcrumb crust with deep-fried sweet potato crisps, half-grilled onions and lamb jus.

Boned, rolled roasted breast of lamb stuffed with a mixture of strips of chicken breasts and **AUBERGINE** mixed with breadcrumbs and egg then roasted and served with a red currant-flavoured sauce.

Roasted boned and rolled best-end of lamb cut into **RONDELLE** with turned and shaped bouquets of **ROOT VEGETABLES** and served with rosemary meat sauce with a hint of red currant jelly. *

Red berry-glazed roasted rack of lamb carved at the table and placed on a bed of sautéed herbed **SWEET POTATOES** with garlic-flavoured rosemary gravy.

Individual steamed chopped lamb and onion suet pudding served with a thick wine sauce, miniature buttered carrots and sliced **RUNNER BEANS**.

Diced leg of lamb cooked as a ragout a la **HONGOISE** and finished with **PORCINI CEPES** and spinach in the stew and topped with parmesan shavings. *

Finely-minced lamb mixed with chopped shallots flavoured with coriander rolled in balls as **BITOKES**, fried in oil and served with diced **CUCUMBER** in yogurt and with warm pitta bread. *

Leek hearts stuffed with a rich lamb mince provancale then laid on a pea puree base, brushed with butter and served with a **SLICED CEPE** sauce.

Grilled saffron marinated lamb served in open pitta bread with thinly-cut salad and a side plate of snow quince containing **FRUCTOSE**, crème fraîche flavoured with vanilla.

A flat bowl of lamb stew cooked slowly in the oven with wine, onions and a good selection of root vegetables then finished with a **GLAZED COUSCOUS CRUMBLE** containing chopped nuts.

Boiled mutton flaked and presented in a white onion sauce and garnished with black olives that have been macerated in white wine with **BROWN SUGAR**.

Roasted breast of lamb rolled and stuffed with sausage meat and Pecorino cheese glazed while roasting with **PAPRIKA AND HERBS** and served with feves a la cream.

Roasted rack of lamb cooked with rosemary and served with a casserole of shallots, lentil, field mushrooms and smoked bacon and topped with a grilled **LAMB'S KIDNEY**.

Lamb loin steak pan sautéed, the pan flashed with red wine and lamb jus then thickened with aubergine caviar, garnished with **BROAD BEANS** on the side.

Minced lamb with finely-chopped onions and herbs then stuffed with a boiled quail's egg, sautéed in oil, finished in the oven and served with a **WHITE CAPER** sauce.

Meat of young goat roasted with **MALDON SALT**, served pink with a rich red wine sauce and tossed vegetables of fennel, leek, font artichoke and **CELERY BATONS**. *

A lamb trio of mini earthenware dishes, one containing a shepherd's pie, the second a lamb noisette and the third shallow-fried lamb's liver and served with turnips cooked **A CRU** with butter and sugar glaze and served with a rosemary jus.

Loin of lamb rolled in **POMMERY** mustard, roasted and served with blanched lettuce, sautéed in butter and served with a red currant-flavoured red wine sauce.

A tossed bowl of mixed lettuce with slices of roasted spicy lamb fillet with drizzles of **GAZPACHO** dressing and topped with sieved boiled eggs.

Braised **SCRAG** of lamb cooked with **OSSO BUCO** flavours such as oregano, thyme, garlic, finely-chopped vegetables, wine crumbled red chilli, plum tomatoes and orange and lemon zest. *

Marinated strips of **LAMB FILLET** tied in a knot-shape, shallow-fried, placed on a fried croute, served with a sauce of shallots, mushrooms, flambé with brandy, paprika, red currant jelly and finished with double cream to taste.

Warm pitta bread **POUCHES** filled with fried minced lamb, sultanas,

chopped apricots, chillies and bean shoots and served in a folded paper serviette for easy eating.

Boneless best end of lamb singed, covered with mushroom duxelle, wrapped in fatty bacon and baked in puff pastry and served with a sauce containing **PICKLED MELON** and chopped garden mint.

Singed Marrakech 'Tangine' lamb stew cooked in the oven with fennel, onions, ginger, cumin, coriander, zest and orange and lemon juice, **CAPSICUMS** and lamb stock with yoghurt served separately.

Diced boiled leg of mutton cooked with a good mixture of root vegetables finished with flour and stock to thickened with capers and cream added at the end and topped with a **SMALL SUET** dumpling.

Roasted boned breast of lamb rolled and stuffed with nut sausage meat stuffing, herb flavoured and served with a lamb sauce and **CRAB APPLE JELLY**.

Boned and rolled loin of lamb **POELE** in the oven on a bed of **MIREPOIX** vegetables resting on a **LAYER OF HAY** and served with a sauce made from the residue of the cooking and the vegetables as a garnish. *

Flamed fried peppered rump of lamb served with **CREAMED FLAGEOLET** beans, roasted onion halves and a rosemary sauce.

Loin of welsh lamb stuffed with apricots and **MINT-FLAVOURED** sausage meat wrapped in bacon, roasted and served on Swede puree with dill and a light orange and carrot sauce.

Fried bubble and squeak cooked in goose fat, served with a minced lamb **COHERED** with diced onions, crushed garlic, lemon zest, parsley, chilli and egg yolks then fried as a burger.

Individual baked lamb shepherd's pie using **MINCED LAMB**, cooked with chorizo sausage then finished with a sliced sweet potato topping and glazed with a cheese sauce.

Minced lamb meat mixed with chopped anchovies, onions, parsley, mint leaves, lemon zest and parmesan cheese **THEN BOUND** with a whole egg, shaped into balls, coated in

breadcrumbs, fried in hot oil and served with a sweet and sour sauce.

Lamb loin chunks marinated in crushed garlic, chopped sage, lemon juice and its zest, then **FLASH-FRIED** and placed on sautéed diced onions and peppers and served with a hollandaise sauce flavoured with mint.

Diced marinated leg of lamb slow-braised in its own juice with wine then presented in individual open bowls topped with **CUMIN GLAZED** carrots and ricotta suet dumplings.

Slowly-roasted breast of lamb, boned and tied, rubbed with garlic, fresh rosemary and thyme, cooked on a bed of root vegetables cut small and **LIQUIDISED** when cooked with cream and milk then served with the lamb.

Slowly cooked butterbeans holding a short shoulder of lamb roasted concurrently, rubbed with rosemary, garlic and cooked with diced tomatoes, carrots and onions and finished by **BRUSHING** with homemade meat glaze.

Breaded lamb cutlets cooked slowly in herbed oil and served with **PIPED DUCHESSE** potatoes topped with buttered asparagus tips to garnish.

Rolled and stuffed loin of lamb cooked on a bed of extra-thin potatoes, served with a **PORT-ORANGE** and red berry sauce flavoured with red current jelly and accompanied by the potatoes during cooking

Plain grilled boneless lamb best-end topped with a red wine butter and garnished with deep-fried match-stick potatoes and **BUNCHES OF WATERCRESS**.

Marinated lamb **FILLET WRAPPED** in smoked back bacon then roasted and cut and served pink with a French Dijon mustard sauce.

Marinated skewed cubes of lamb cooked by grilling, served with a garnish of plain peanuts, rice and pineapple chunks sautéed in butter with a little **DEMERARA** sugar.

Sliced roasted loin of lamb with a **SAUCE OF SHERRY**, shallots, honey and cream made from the residue and served with buttered mounts of nutmeg-flavoured spinach.

Slices of roasted best end of lamb laid on baked **OBLONG SAVOURY** scones flavoured with honey and mustard and accompanied by a rosemary jus reduction.

Cumin crusted lamb cutlets cooked in the oven, served with **SPINACH TAGLIATELLE** mixed with the flavouring **GREMOLATA** of chopped garlic, grated lemon zest and ground nutmeg. *

Marinated lamb rump **EMBEDDED** with crushed peppercorns, pan-fried, the pan de-glazed with a pesto cream and accompanied by a side dish of couscous.

Finely-minced lamb burger containing pre-cooked diced onions, peppers, raw egg and seasoning, grilled and served on an **OPEN WARM BUN** with a mint yoghurt dressing and sweet potato crisps.

Breast of lamb boned, rolled, tied and stuffed with pork and **HERB FORCEMEAT**, roasted and served with **FEVES** beans a la crème and a mount of mashed potatoes.

Boneless best-end part-roasted and finished in the oven in filo pastry, wrapped in bacon and duxelle and served with an aubergine and **PEPPER TOWER** with a cordon of lemon thyme reduction.

Lamb cutlets sautéed in a breadcrumb coating, served with a light rosemary gravy and buttered spinach with a **MELTED GOAT'S** cheese top.

Old-fashioned medieval-style lamb loin marinated in orange juice, **MINT AND MUSTARD**, roasted in the oven and served with a well-seasoned orange sauce.

Pressed **CHARLOTTE** of finely-minced lamb heavily flavoured with **TOMATO PUREE** and onions and served with a puree of red pepper and

aubergine and a strong lamb gravy. *

Duet of lamb **NOISETTE** gently shallow-fried, placed on round croutes, half covered with **CINZANO SAUCE** the other half accompanied by a cluster of mussels in fish sauce. *

Braised **SHANK** lamb knuckle in red wine with whole but small vegetables such as carrots, onions, leek heads and celery hearts and served with **THYME-FLAVOURED** mashed potatoes. *

Barnsley double char-grilled chump chop served with a rosemary-scented gravy and garnished with deep-fried **AUBERGINE BEIGNETS** in rich batter.

Small suet dough parcels filled with minced lamb and onions, poached gently in stock and served with a **SOUR CREAM** sauce.

Mutton boiled until soft and tender then **HAND-FLAKED**, dropped into a cream, onion and caper sauce and served with crushed potatoes.

Marinated lamb cutlets char-grilled and served on a bed of oyster sautéed mushrooms with **SWEET GARLIC RINGS** of frozen butter and a teaspoon of mint jelly just on serving.

Boneless best-end of lamb filled with shallot and garlic, singed then wrapped in a herbed puff pastry trellis, baked in a moderate oven and accompanied by a **RED CABBAGE CHUTNEY**.

Sautéed finely-minced lamb and **APRICOT MEATBALLS** sprinkled with mint leaves chopped and soaked in vinegar and accompanied by a yoghurt dip.

Lamb fillet wrapped in black pudding with **CAUL** then roasted and served with golden **FRIED SLICED** potatoes and a rosemary-flavoured lamb gravy. *

Lamb loin **NOISETTE** pan-fried then finished under the grill with a fresh mint and peppercorn crust and served with a lamb sauce with red currants.

Trimmed best-end of lamb roasted on a bed of fennel and fig, glazed with brown sugar and with a lamb gravy made from the residue, the **FENNEL AND FIGS** served as a garnish.

Noisette of lamb pan-fried and glazed with a minted hollandaise, garnished with braised fennel and a shaped,



pressed and turned-out **TIMBALE** of couscous.

Celeriac and potato Rosti petit cake with carved loin of **HOME-REARED** lamb with a garnish of whole-roasted garlic bulbs served with a light rosemary lamb gravy.

Tender marinated loin of lamb cooked until **BLACKENED** on an iron skillet and served at the table from the skillet with fried onions and roasted potatoes.

Marinated **BARNESLEY** double lamb chop, grilled, surround with a whole braised onion and pre-cooked sliced baked potatoes **SHALLOW-FRIED** in goose fat. *

Braised lamb shank in red wine with mashed potatoes containing pine nuts flavoured with nutmeg with creamed **FLAGEOLETS** beans.

Slow braised lamb shank cooked until soft and tender, removed from the bone then flaked and served on **FRIED SPICED RICE** mixed with nuts and lamb juice.

Marinated lamb kebab on a skewer with pepper and red onions, placed on a rice bed and served with a **POMEGRANATE** and sharp plum sauce.

Lamb cutlets cooked **A LA BROTH** in the oven, just covered and slowly in stock with coconut milk, broad beans, lentils and red onions.

Boned best end of lamb, singed, covered in mushroom duxelle then wrapped in bacon, baked in puff pastry, **SET BESIDE** mashed potatoes and served with a red currant sauce.

Casseroled leg of lamb boned and rolled, cooked slowly with onions, rose wine, garlic, meat stock, bay leaves, pepper, **MIREPOIX OF VEGETABLES**, herbs and a small amount of anchovies.

Diced shoulder of lamb cooked slowly in a casserole with garlic, red onions, **SOUP WHITE WINE**, finished with sliced pumpkin and sprinkled with lots of parsley.

Marinated rump of lamb grilled with a **BURNT FLARED** surface and served with artichoke bottoms filled with white beans a la crème.

An oblong mount of creamy mashed



potatoes topped with sliced roasted loin of boneless lamb, surrounded with **WHITE BUTTER BEANS** and sprinkled with chopped parsley.

Best end of lamb brushed with garlic and herbs then roasted, finished and glazed with a **BRIOCHE CRUMB** topping and served with ruby port sauce flavoured with red currant jelly.

Moroccan-style lamb stew marinated overnight then cooked slowly with vegetables with cumin seeds, coriander, sultanas and **FRIED ALMONDS** and served with a couscous salad topped with spring onions, mint and lemon juice.

Herbed lamb Lincolnshire **PIGS IN BLANKETS** sausages wrapped in bacon, slowly grilled and served on a bed of crushed potatoes with spring onion rings and accompanied by a sauce **CHASSEUR**. *

Spicy and herbed lamb meatballs singed then cooked in a sweet and sour sauce and served with **YELLOW PASTE** made with flour, semolina and eggs and dusted with butter.

Honey glazed shank of welsh lamb braised in the oven and served with sliced potatoes cooked in the oven with milk and with **CRACKED PEPPER** to flavour.

HAM AND PORK

Loin of pork almost pan-fried, cooked with a glazed top of **SHREDDED COCONUT** bound with honey and served with wok-fried cabbage and water chestnuts.

German ploughman's of blue brie, black forest rolled ham, smoked cheese and German **TILSITER**, garnished with **PUMPERNICKEL**, gherkins and radishes with stalks.*

Crispy pork loin stuffed with a flaked crab stuffing roasted to **CRACKLING STAGE** and accompanied by a sweet chilli dressing.

Thick char-grilled gammon steak with fresh caramelised **WHITE PEACHES** and a thin rich Cumberland sauce with red wine.

Peruvian-style raw fish slices of swordfish marinated **CEVICHE** with deep-fried **CORN FRITTERS**. *

Roast rack of pork served crisp with poached artichokes cooked in a blanc and filled with **CHINESE LYCHEES** and served with a rich Armagnac jus.

Seasoned pork fillet of salt, pepper and cepe powder then pan-fried with white pudding and served with **APPLE PUREE** and calvados cream sauce.

Slices of warm Serrano ham with nut-brown butter, polenta gnocchi and finished au gratin sprinkled with **CHOPPED SAGE** and parsley.

Haricot bean cassoulet provancal with bacon pieces and **SMOKED MIXED** meat sausages cooked in the cassoulet.

Potato, stilton and sage **DAUPHINOISE** with warm sliced smoked gammon and a light fresh white **MILK BREAD** sauce. *

Breaded fried fillet of pork with a rich black pudding and a sweet and sour reduction of beetroot in a **GRILLED GIANT** mushroom.

Toulouse sausages wrapped in pancetta, grilled slowly and served with **MUSTARD MASH** and a whole stuffed onion baked in the oven.

Sopa estilo pueblela, a Mexican dish: a **SOUP MEAL** of pork, onions, corn kernels, courgettes, toasted chillies, tomato puree and topped with diced avocado and grated cheese just before serving.

Ham n' haddie: smoked haddock fillet poached in milk and cream and served with slices of **HONEY ROAST** ham with a light sauce made from the poaching liquor.

German Bratwurst sausage lightly grilled then placed on a **CREAMY CELERIAC** and potato mash with a rich meat diable sauce.

Roasted middle-cut crispy belly of pork on a fan of **SAUTÉED PUMPKIN** with a frothy coconut milk sauce surrounding the dish.

Belly pork roasted until soft and served with singed sautéed **HERBED SAUSAGE** meat and a light cream sauce flavoured with whiskey.

Sculptress: minced belly pork sausages with **WHOLEMEAL BREAD**, sage, thyme, red wine, garlic to taste and served with a pork jus and Boulangerie potatoes.

Savoury pork sausage meat flavoured with **SAGE AND APRICOT** then cooked in a pastry turnover and served with a light horseradish sauce with cracked pepper.

Marinated braised double pork loin chop in Cote du Rhone sauce, garnished with a lattice **POTATO BASKET** filled with potato fried balls then dusted with crumbled sage.

A pork escalope stuffed with black pudding and Swiss Emmental then covered with Dijon mustard-flavoured bread coating, **SHALLOW-FRIED** and served with apple puree.

Roasted spiced belly pork laid on a buttered vegetable leaf bed with black pudding rounds, **NOURISHED WITH** port wine sauce and a pot of bramley apple sauce.

Battened breaded pork fillet stuffed with black pudding, shallow-fried and served with a **CREAMY GREEN** pepper sauce flavoured with mustard.

Loin of pork roasted and glazed with **MARMALADE SYRUP**, sliced and served with button onions in a blanched scoped-out tomato half and a rich pork jus.

Boneless loin of pork tied and roasted with Somerset cider, sliced and garnished with fried **BLACK PUDDING**, resting on apple puree and a calvados sauce made from the residue from the roasting tray.

Homemade coarse pork, apple and mixed herbed sausages cooked slowly on the grill and served with sautéed sliced mushrooms and buttered **POPPY SEED** noodles.

Baekenoff: a slowly-cooked casserole containing alternative layers of **SLICED POTATOES**, marinated

shoulder of mutton and pork and onions, finished with potatoes with the marinate liquid added to reach the top layer, then cooked.

Belly pork roasted and finished by caramelising with a brown sugar top, sliced and served with a **FENNEL RISOTTO** and sweet apple sauce.

Slices of German black forest air-dried ham with a **BEETROOT RISOTTO**, cooked in vegetable stock in the oven and topped with a sliver of white pudding.

Well-boiled hock of ham flaked and rolled in a thin brown flour **PANCAKE**, cooked in butter then topped with a glazed blue cheese Mousseline sauce.

Marinated char-grilled wild boar fillet placed on a bed of **ROASTED APPLES** with a sage and cider sauce with slices of woodland sautéed mushrooms.

Pork fillet singed, topped with **APPLE SLICES** then wrapped in bacon and placed in a pastry jacket baked and served with a port juice gravy.

Fried petit gammon steak with poached **PIG'S TROTTERS** cooked as **CREBEENS** in mixed herbs and with diced vegetables served set in the brine.*

Sautéed fillet of pork cooked in breadcrumbs with slices of rich **BLACK PUDDING**, garnished with a sweet and sour reduction of beetroot and served in a giant mushroom.

Hand-made pork and apple sausage **SLOWLY GRILLED** then placed on a bed of provancale vegetables with a little red onion sauce.

Boneless pork chop braised in the oven with **RED WINE WHITE BEANS**, celeriac, carrots, onion chunks and topped with a sugar-glazed fan of apple slices.

Double pork chop baked in the oven, finished with a topping of sliced apples, butter and **BROWN SUGAR** and served with a chilli paprika sauce finished a la crème.

Pieces of pork fillet wrapped in Parma ham, floured and fried in butter then served in a roasted pepper half lined with **CREAMED POLENTA**, all topped with deep-fried leek strips.

Pork loin steaks cooked in the oven with bacon and **SLICED POTATOES** then finished with black pudding and served with a red onion marmalade.

Rubbed loin of pork with rosemary slowly roasted and served with **FLAGEOLETS** of beans and accompanied by **RHUBARB AND SMOKED GARLIC** chutney.*

Braised Caribbean-style pork chops cooked in root vegetables with a sweet ginger sauce and garnished with caramelised **SAUTÉED BANANAS**.

Homemade pork sausages flavoured with cider and served with sautéed sliced apples, **FLUFFY MASH** and a sauce containing Dijon, calvados, shallots, a little honey, crushed junipers and double cream.

Cold boiled green gammon glazed with brown **DEMERARA SUGAR** and served with a bowl of apricots, pears, peaches, figs and plums in a syrup with a little essence of mustard (senape). *

Breaded pork chop shallow-fried then garnished with buttered asparagus points and served with a demi-glace sauce containing **SHALLOTS**, mustard, vinegar and julienne of gherkin.

Middle-cut belly of pork roasted in fennel seed, salt, garlic, nutmeg and **STAR ANISE** then sliced and served on a bed of sauerkraut cooked with apple and chorizo.

Finely-minced pork and apple sausage flavoured with cider with **JUNIPER BERRIES** added and served with a sweet and sour shallot relish.

Traditional sheftalia, Cyprus sausages of fatty, coarse pork minced with grated onion and **CHOPPED PARSLEY** and served with onion sauce and a timbale of sautéed aubergine.

Mexican rolled **BURRITOS** pancakes filled with cooked **PORK MINCE** and grated onion, gratinated with a cheese sauce, browned and served with guacamole and lime puree.*

Cold sliced boiled **COLLAR OF HAM** glazed with honey and served with sun-dried apricot and fried frog's legs in garlic.

Petit **PATTIES** filled with tender pork

flavoured with coriander and served with a portion of sliced poached apricots and some **RED ONION** marmalade. *

Paste cannelloni of soft hock ham covered with a **BROAD BEAN CREAM** sauce and accompanied by grilled panchetta of cured belly pork served crisp.

Rolled and stuffed warm roulade of smoked ham with crabmeat, sweet corn, Worcester sauce, **TABASCO** and mustard surrounded by a cream sauce with mushroom and grated cheese to glaze.

Aged and sliced smoked ham arranged on a plate with fresh ginger and diced sweet potato cohered with honey vinaigrette sautéed in oil and butter, served with a **EGG COOKED** en cocotte topped with a garlic and caper cream sauce.

Pot roasted pigs cheek including part of the tongue and **SNOUT COOKED** with root vegetables in ale served with a glazed polenta as a side dish.

Sautéed pork fillet placed on a sauce **SOUBISE**, a thick white milk sauce containing pureed white onions without colour, **NUTMEG-FLAVOURED** and served with buttered broad beans. *

Charred barbequed herbed pork sausages with a **CORN PUDDING** of corn nibs mixed with beaten eggs and melted butter then baked in an individual mould and turned out on serving.

Well-marinated pork fillet roasted and wrapped in a **TORTILLA** pancake made from **TORTILLA FLOUR** served and surrounded with a guava-base barbeque sauce. *

Pan-fried boneless breaded pork chops surrounded by purple sprouting broccoli and topped by **SLICES OF APPLE** cooked in butter with caper buds.



Free-range roasted loin of pork glazed with chopped garlic, grated lemon and nutmeg a la **GREMOLATA** and served with a **POTATO CAKE** heavily-flavoured with apple. *

Warm red cabbage and apple braised until extra soft with slices of smoked cured pork loin and covered sparingly with a **SOUR PINEAPPLE** jus.

Wafer-thin pancakes rolled and filled with minced ham and chicken in a béchamel sauce then glazed with a cheese sauce containing **HOLLANDAISE** and whipped cream.

Pork fillet rounds wrapped in curd belly pancetta, shallow-fried and served with a **SAGE NOODLE** au beurre and a small potato and bacon cake.

Pot-roasted loin of pork cooked on a bed of large-cut **MIREPOIX** vegetables mixed with soy sauce, wine and honey, this mirepoix served with the pork and a few **PITTED LYCHEES**. *

Boiled **SLIPPER** of bacon larded with fat and cooked with white whole onions, served with **PEAS PUDDING** and parsley sauce containing the chopped onion with which the ham was cooked. *

Envelope of battened-out pork fillet, filled with **APPLE PUREE** and almond nuts, sautéed in oil and butter and served with a cider, mushroom cream sauce.

Pork fillet medallions sautéed in bread crumbs, served with a warm rolled herb pancake filled with marinated in **WINE RAISINS**, sliced mushrooms and pitted grapes.

Homemade bacon and mixed herbed sausage cooked by grilling then served on **CREAMED MASH** and buttered mushy peas and sprinkled with rocket leaves.

Roasted whole pork fillet wrapped in smoked bacon, spread with stilton then roasted, sliced and presented with a port sauce containing **PURPLE SHALLOTS**.

Sliced warm boiled green gammon finished with a sugar, glazed and served with a **WHITE ONION** sauce and a pot of Piccadilly pickle containing sliced gherkins.

Belly of pork cooked slowly in the oven

then dished up in its juices,
ACIDULATED with cider and apple
puree, served with sautéed calabrese
and sprinkled with pine kernels.

Flattened pork fillet coated in flour, egg
and breadcrumbs then shallow-fried in
ANCHOVY-SCENTED butter and
served with a shallot and Madeira
cream sauce on the side.

LE POTE homemade casserole of
lentils, green bacon, onions all cooked
together with kitchen made sausages
finished with a **NUTMEG** and bay leaf
flavouring. *

Fillet of pork with cheese, parsley and
paprika, wrapped in **SMOKED
BACON** then baked in a cheese-
flavoured pastry and served with a
paprika and tomato cream sauce.

Pan-fried breaded pork cooked in oil
and butter and served with a
SMOOTH PORT SAUCE and a
stewed **RAGOUT** of red cabbage and
the dried juniper berries. *

Loin of pork served in slices with black
pudding, wrapped in bacon and grilled
with a garnish of roasted onion chunks
in mash potato and surrounded by a
pork **BALSAMIC JUS**.

Pan-fried bone-less breaded pork chop
surrounded by **PURPLE
SPROUTING** broccoli and topped
with slices of apple cooked in butter
with caper buds.

Waves of thinly-sliced **MUSTARD
GRAIN** cured ham served with celeriac
REMOULADE - cohered in capers,
gherkins, chopped hard boiled eggs,
anchovy essence and mustard-
flavoured mayonnaise. *

SLOWLY-BRAISED belly of pork
cooked in the oven then sliced and
placed on a creamed white onion and
butternut squash base and surrounded
by batons of glazed in butter salsify.

Pork belly rolled and stuffed with diced
mushrooms, breadcrumbs, sausage
meat and shallots, roasted with a
crackling top and served with an apple
jus made from the residue and poached
spring **ONION ENDS**.

Sliced potatoes cooked in Somerset
cider with very thin batted-out pork
loin, chopped onions and finished on
top with golden-brown **PORK
CRACKLING**.



German sauerkraut strudel using thin
pastry made from strong flour,
MELTED BUTTER, beaten eggs and
vinegar, rolled and filled with coarse
pork salami and served with warm
pickled vegetables.

Sautéed **BLACKENED PORK
FILLET** that has been marinated in
black treacle, balsamic vinegar and
served with a mustard cream sauce and
a portion of mashed swede and potato
mix.

Pork chop bathed in an **EXOTIC
INFUSION** of coconut milk, soy
sauce, lemon gras and chopped bay
leaves, cooked in the oven slowly and
served with sliced baked sweet potatoes
and sauce made from the juices.

HOG'S PUDDING the lungs, heart,
liver (pluck) and fatty pork mixed with
whole **OAT GRAIN GROATS**, placed
in hog casting then boiled until tender
and served with a rich gravy and
mashed vegetables a la crème. *

Fillet of pork medallions sautéed in
breadcrumbs and garnished with
turned **DWARF VEGETABLES** and
Marsala wine sauce scented with fresh
mint.

Sliced and roasted tenderloin of pork
set on a morel and **COTES-DU-
RHONE** wine sauce with bouquets of
stewed apple set on the plate

Poached eggs set on a bed of
CRABMEAT sitting on a toasted split
muffin then covered sparingly with a
vinegar-flavoured sabayon.

Braised belly pork topped with a layer
of sliced in half-sautéed jumbo scampi
then finished with a glaze of
BREADED PAPRIKA CRUMBS and
served with a sage and thyme juice

Roll pork loin stuffed with prune and
sausage meat then roasted and
garnished with deep-fried breaded
PETIT PROFITEROLES filled with
apple puree and served with cream
caper sauce.

Thin slices of pork fillet dipped in beaten egg and parmesan, shallow-fried and served with blanched tomatoes and glazed with **EMMENTAL CHEESE** and gravy juice

Grilled horseshoe-shaped gammon steak with jam made from sweet tomatoes, sugar, cinnamon, saffron threads, olive oil and **TOASTED SESAME** seeds.

Prime pork mince enclosed in a natural sausage skin made from cleaned intestines mixed with herbs, spices, bound with rusk then grilled and served with **CRUSHED PARSNIPS** and onion jus.

PIGS FRY of poached liver, sweetbread and heart cut into chunks, coated with herbed and **WELL-SEASONED FLOUR**, pan-fried, served with matchstick fries and sprinkled over with Worcester sauce *

Sliced boiled bacon shank cut warm, placed on a bay leaf-flavoured potato base and served with home made **PICCALILLI PUREE** and white onion sauce.

Puff pastry lined with onion marmalade and toasted nuts with sealed pork fillet encased in it, baked in the oven and served with a **CALVADOS** pork jus.

Minced lean pork mixed with finely-diced bacon, **CHOPPED CHESTNUTS**, parsley, lemon zest, raw eggs and sautéed diced onions with garlic then rolled in balls, gently fried and finished in white onion and caper sauce.

Rosemary-braised dwarf carrots served as a garnish with roasted loin of pork, cut cold then coated in flour, eggs and breadcrumbs, shallow-fried with gherkin strips **QUICKLY SINGED** and sprinkled over the pork.

Bone-less and tied loin of pork roasted with the crackling until crispy then sliced and placed on a blanched and **SAUTÉED KALE** base and surrounded by coffee-flavoured cream sauce.

Extra-soft roasted pork belly rubbed over with **SEA SALT**, then sliced and placed on spiked mashed potatoes with baked braised red cabbage.

Sliced fillet of pork sautéed in flour in

an oil-flavoured with **LOVAGE THEN** presented on a creamed sweet corn puree and served with a herbed apple and mint sauce.

Sweet and sour braised red cabbage surrounded by slices of **JUST-WARM** smoked belly of pork, a nice apple-flavoured meat gravy and caramelised petit onions.

Braised cabbage topped with caramelised sliced apples, creamed potato in **PIPED SWIRLS**, both served as a garnish to roasted shoulder of pork cooked soft and tender with gravy to moisten the dish.

Sliced roasted loin of pork smeared with fresh pea puree, **ENCIRCLED** with rich port gravy containing tomato puree and wine vinegar.

Tower block of mashed potatoes well buttered and creamed, surrounded with tender roasted suckling pig smeared with **APPLE COULIS** and moistened with rich gravy.

Boiled green gammon studded with gloves then finished and basted in the oven with **BROWN SUGAR** and served with a sweet meat and apricot sauce and an individual onion **TARTE TATIN**. *

Pork belly roasted slowly with a honey glaze then served with a **PUREE OF TURNIPS** flavoured with cumin and a pot of tomato chilli jam.

Roasted belly of tamarind-glazed English pork with **SAUTÉED SWEET** potatoes cooked from raw in herbed oil with mild chilli and diced fresh pineapple.

Roasted sliced pork loin cooked and basted with cassis, served with a **POLENTA CAKE**, spring onions and shallow-fried with a herb sabayon.

Marinated double pork chop started by grilling then finished until tender sliced and served with a **BLACK PUDDING** mash and apple, sage and onion salsa.

Middle-cut gammon steak smeared with cinnamon and **WELSH HONEY**, grilled until golden-brown and served with oven cooked cherry tomatoes on the vine.

Pork fillet wrapped in cured ham, shallow-fried in butter until soft and tender and served on a bed of creamed cabbage with **CANDIED APRICOTS**

and chunky apple sauce.

Pork fillet slightly batted-out, passed through a mixture of **BEATEN EGGS**, grated parmesan then shallow-fried until golden-brown and garnished with candied button onions.

Pork loin rolled and stuffed and roasted with cider juice then glazed **WITH MOLASSES** until golden-brown and served with pineapple rings pre grilled and a sauce made from the residue.

Pre-boiled green gammon sliced then breaded and **SHALLOW-FRIED** in oil and butter and topped with green herbed butter and sugar glazed apricot halves.

Finely-minced pork mixed with raw eggs, well-spiced and highly seasoned, shaped into balls, deep-fried **IN BEER BATTER** and served on a paper dish with a sauceboat of tomato sauce.

Roasted boned and rolled stuffed loin of pork cooked with a whiskey-flavoured mustard topping and served with a **SHREDDED POTATO** cake sautéed in sage butter.

Thick-sliced bacon braised with Savoy **CABBAGE LAID** as a base for sautéed red mullet and served with a white wine and coriander reduction.

Well-cooked belly of pork, flaked and spiced then tossed with **FINELY-CUT** and fried celery batons and bean shoots and flavoured with cracked pepper.

Fillet of pork wrapped in bacon then slowly grilled and served with fried **CRACKED WHEAT** and Roquefort cheese sauce.

Roasted belly pork stuffed with **HAGGIS PLACED** on diced onions and potatoes, flavoured with lavender and marjoram and accompanied by chestnut sauce.

A batted pork fillet schnitzel fried in bread crumbs and butter, served with a sauce made from **CHOPPED SHALLOTS** and paprika, finished with sour cream and garnished with a sprinkling of sliced fried ceps.

Breaded pork chop pan-fried and served with slices of **ORANGE AND HAZELNUT** butter with a side dish of creamed spinach and chopped fennel.

Roasted belly pork cooked with a

lemon and paprika coating and served with **DRESSED LEEK** cooked in cider and a meat sauce flavoured heavily with lemon.

Long pork sausage shaped into round **WHEELS AND GRILLED**, placed on a bed of well-browned fried onions and served with a side dish of paprika flavoured **SPAZLI**. *

Pre-roasted pork loin cut into thick chops then coated in flour, egg and bread crumbs, shallow-fried and garnished with **APPLE-FILLED** ravioli brushed with warm butter.

Pork fillet medallions sautéed in flour and butter, the pan flashed with white wine, cream and a **LITTLE HONEY** and surrounded by purple sprouting broccoli.

‘Pigs in blanket:’ large pork sausages wrapped in bacon then cooked in the oven in a Yorkshire pudding mix and served with **RICH ONION** meat sauce

Breaded pork loin fried in butter and served with a wedge of savoury French **PRUNE TART** and flat cup mushrooms filled with spinach and garlic a la cream.

Pork chop pan-fried and finished in the oven with rubbed sage and served with a white **BEAN CASSOULET** with a meat foam sabayon as a cordon over the food.

HOG’S PUDDING: finely-chopped fatty pork mixed with boiled whole de-husked oat grains, nutmeg, parsley and paprika cooked until tender in a **HOG’S CAST** and served with a rich red wine sauce.

Breaded and herbed pork fillet sautéed in butter and oil and served with courgette deep-fried in beer batter and a pesto and **PARSNIP MASH**.

Pressed ham **HOCK** served with **APRICOT CHUTNEY**, sliced beetroot with raw red onions and new potatoes, rolled in rubbed sage and brushed with butter. *

Spare ribs baked in the oven with a sauce of crushed garlic, chopped onions, honey, Dijon, **WINE VINEGAR**, ginger stem, tomato paste, olive oil, brown sugar and Worcestershire sauce.

Pig’s tripe slivered in slices and brushed with an extra-chopped chilli oil and

served with twists of paprika-flavoured **PUFF PASTRY STRAWS** and warm mashed parsnips.

Blanched cabbage tops holding a sautéed pork loin chop with a good helping of crackling, served with a wine mushroom sauce and topped with **MILLED BLACK** pepper.

Freshly-made jumbo sausages cooked by grilling, served with a **POMMERY** mustard sauce and sautéed potatoes cooked with sliced onion **LYONNAISE**- style. *

Slice of cold braised belly of pork with shelled Dublin bay prawns split lengthways with folded dressed poached **LEEK HEARTS** topped by a grain mustard dressing.

Pickled green gooseberries and **DAMSON PLUMS** served with sliced of boiled and glazed green gammon with a white onion sauce.

Pig's fry of liver, heart and sweetbreads poached until tender, cut into cubes then sautéed with a **FLOUR COATING** in butter with sage and served with boiled Savoy cabbage and white onion sauce.

Middle-cut roasted marinated belly of pork, sliced and served with a **TERIYAKI** stir fry of thinly-sliced **RED ONIONS**, green peppers and mange tout with a dome of soft buttered green noodles. *

Slowly-cooked, rolled and stuffed **BELLY OF PORK** with a sausage meat filling, glazed with a honey topping, sliced and served on braised Savoy cabbage flavoured with smoked paprika.

Sautéed medallions of pork fillet presented on grilled egg plant, served with a **BASIL-FLAVOURED** mash and surrounded by a **TAPENADE** jus.*

Pan-fried pork fillet, the cooking pan de-glaze with a light red wine and reduced with a game sauce, the pork covered then garnished on top with

sliced **SAUTÉED APPLES** and oyster mushrooms.

Bed of sliced roasted butternut squash flavoured heavily with sage, topped with well-cooked and **SOFT SUCKLING** pig and surrounded by strips of honey-glazed crackling.

Sautéed pork fillet cooked in a pan de-glazed with roasted peppercorns, coriander seeds, Marsala and double cream and served with **PIPED SWEET** potato mash.

Crispy roasted belly of pork served with **SUET DUMPLINGS**, cooked in meat stock with honeyed homemade sausages and accompanied by a sour tomato sauce.

Blanched belly of pork finished in the oven with a honey roast glaze then topped with **SAUTÉED SCALLOPS** and served with feve beans in shallots and cream sauce.

Wedge of honey glazed black forest ham with **POACHED PEARS** in a minted liqueur and garnished with lettuce leaves and asparagus tips.

VEAL

Pan-fried prime veal chop, the pan flashed with shallots, **FRESH HERBS**, white wine and double cream and accompanied by honey roasted parsnips.

Thick slice of veal filled with sliced mushrooms and celeriac puree cooked in **CLARIFIED BUTTER** and served with a cream of chive sauce.

Battened veal loin **OLIVES** rolled in fresh sage stuffing, tied and cooked in a cream sauce and garnished with **FOLDED DRESSED LEEK** finished au gratin. *

Medallions of veal fillets pan-fried in oil butter and crushed garden herbs, the cooking pan de-glazed with **PERNOD** and double cream and served with a root vegetable gateau .

A thick veal chop stuffed with cream spinach and herbed cheese then baked in the oven and served with a fresh **TOMATO JUS**.

Lightly-steamed veal quenelle mixture cooked in **DARIOLE MOULDS**, turned out and surrounded by a lime-flavoured white sauce a la cream.



Marinated veal loin medallions overnight in oil, wine, herbs then sautéed pink, the **PAN DE-GLAZED** with white vinegar, cherries, cream and a teaspoon of Dijon and serve with buttered green noodles.

Veal steak from the loin passed through flour and egg wash containing crushed pecans then sautéed slowly and served with fried **GRATED SWEET POTATOES** and veal jus.

Thick veal medallions sautéed and served with layers of **CHEESE POTATOES** and a sauce of baby onions, button mushrooms and lardoons in a meat sauce.

Veal chop cooked in butter slowly on the bone in the oven, served with potato balls and set in a **GLOBE ARTICHOKE** bottom surround with a creamed jus-lie.

Thick slice of veal filled with part-cooked celeriac and mushrooms then sautéed in flour and **CLARIFIED** then served with a chopped chive cream sauce.

Escalopine of veal **ESTERHAZY** shallow-fried in breadcrumbs and served with a demi-glace containing julienne **OF TONGUE**, gherkins and shallots with lemon wedges. *

Escalope of veal part-sautéed and finished in crème of **PAPRIKA SAUCE** with thinly-cut blanched salsify and mushroom and finished by **SUR CLOCHE**.*

Fillet of veal passed through flour, egg and fluffy breadcrumbs then pan-fried and served with roasted parsnips, salsify and **GARLIC CHIPS** with a sour cream dip.

Escalopines of veal assembled **MILLE-FEUILLE-FASHION** with giant mushroom and white boiled onion rounds and served with a cream of caper and black olive sauce.

Veal chop cooked gently in breadcrumbs with a garnish of **SEMOLINA CROQUETTES**, olive-shaped potatoes in a globe artichoke and a tomato sauce.

Veal medallions passed through flour then butter, fried and served with a **EUCALYPTUS HONEY** cream sauce, almond potato balls and slices of wild grilled mushrooms.



A veal chop slowly grilled then spread with a topping of herb and mustard-flavoured **SCRAMBLED EGG** then glazed with thin slices of Emmental cheese until brown.

Medallions of veal fillet pan-sautéed then finished with a **STILTON SABAYON**, glazed until golden brown and accompanied by a shredded celeriac and potato rosti.

Breaded escalop of veal pan-fried in oil and butter, placed on a bed of **CELERIAC PUREE** and served with fresh lime sauce containing pink grapefruit segments.

Mignons of veal fillet sautéed in oil and butter, placed on blood oranges, **SLIGHTLY CARAMELISED** and served with a green pepper sauce flavoured piquante sauce.

Battened loin of veal rolled and stuffed **PAUPIETTE**, braised in the oven, served with a **PINK PEPPERCORN** sauce and garnished with garlic sautéed sliced courgette.*

Roasted veal cutlet mounted on a thick potato and **BATTER PANCAKE** and served around the dish with a cream of mushroom and spinach sauce.

Medallion of veal fillets sautéed in butter, served with a **CREAM WALNUT** sauce and garnished with courgettes and carrots cut lengthways and cooked by blanching then grilling.

Deep-fried veal strips **DIPPED IN VINEGAR** then in beaten eggs with cream and grated cheese, coated with breadcrumbs, deep-fried in hot oil and served with buttered pasta.

VITELLO TONNATO of cold sliced veal covered with a loose sauce of mashed tinned fish mixed with mayonnaise until smooth, flavoured with lemon juice and garnished with **LEMON WEDGES** and capers. *

Pan-fried veal loin steak coated in an egg and cheese dip and served with small **WHOLE-SAUTÉED** chicory topped with a mustard cream sauce.

Old-fashioned raised veal and ham pie made with hot water crust pastry and served with beetroot **CARPACCIO** and a pot of **ORANGE CHUTNEY**. *

Thinly-cut veal chop slowly cooked in the oven, finished with nut-brown butter containing sage and garnished with **POACHED PEACHES** holding short cut salsify.

Fillet of veal stuffed with a mushroom **DUXELLE FARCE**, wrapped in puff pastry, baked and served with green peppercorn sauce and a grapefruit salad.

EMINCE of veal cushion sliced small and very thin, passed through curry powder then **FLASH-FRIED** in herbs and finished in double cream. *

Veal loin poached in the shape of a butterfly with a light Dijon cream sauce, **PUFF PASTRY DIAMONDS** and oven-cooked leek stems.

Veal sweetbreads sautéed in butter, placed on a **SHALLOT PUREE** base, surrounded with large butter beans and pan-fried cepes with a game sauce.

Breast of veal rolled with a **CHESTNUT STUFFING**, then roasted with a herbed and paprika top and served with honey glazed whole shallots and a rosemary jus.

Battered-out veal escalope folded into a cushion with a **SAUSAGE MEAT** filling, tied and sautéed, finished gently in the oven then served with a mushroom and red wine sauce.

Fried veal fillet medallion topped with cepes and asparagus then glazed with butter sauce and a fried beef fillet medallion and **LIVER PARFAIT** and topped by a Marsala sauce.

Sautéed veal collops glazed with leek and **BLUE CHEESE** sabayon then placed on a celeriac Rosti and surrounded by a herbed and perfumed veal sauce.

Veal sweetbreads cooked in a **BLANC** then larded with bacon, baked in the oven in a lard pastry and served with **HOT MUSTARD** and shallot cream sauce. *

Veal burger of minced fillet mixed with shallots, garlic, chopped peppers, mixed herbs and seasoning then shaped and **QUICKLY SHALLOW-FRIED**, placed on a bed of sliced lettuce and served with sour cream.

Brown sautéed veal escalope finished in a sauce of shallots, paprika, sour cream, capers and julienne of carrots and garnished with **DEEP-FRIED PARSLEY** sprinkled on top.

EMINCE of veal flash-cooked in hot oil, finished a la crème and served with a sage and **SHALLOT SUET DUMPLING** topped with sautéed chopped black pudding. *

Medium sliced collops of veal pan-fried in flour and butter, the **PAN SPLASHED** with Madeira wine and double cream, the meat covered with the sauce and garnished on top with strips of warm ham, tongue and mushrooms.

PICCATA of veal passed through a mixture of beaten eggs, **PARMESAN** and seasoning then sautéed in butter and served with buttered spinach, lemon juice and sour cream. *

Roasted veal fillet, sliced then placed on a bed of buttered noodles, served around with a **JASMINE TEA SAUCE** and garnished with sliced boiled Jerusalem and slivers of sautéed morels.

Knuckle of veal cut through the skin in rounds then cooked in a wine sauce with onions, root vegetables and tomatoes, garnished with **POACHED CHESTNUTS** and glazed shaped turnips and served with potato puree.

Slices of braised cold veal served **VITELLO TONNATO** with **POUNDED TUNA** fish mixed with mayonnaise, lemon juice, capers, peppercorns and a little meat glaze. *

SALTINBOCCA of veal scaloppina skewered flat to **PARMA HAM** with sage then sautéed in butter, covered with nut brown butter and served with a saffron risotto.

Homemade veal and chicken sausages cooked in the oven a la **YORKSHIRE**

pudding and served with a red wine meat and cucumberland sauce.

Steamed fillet of veal wrapped in a spinach pasta parcel, poached then topped with **BLUE CHEESE** sauce, whipped cream and hollandaise added the glazed.

Dutch fillet mignons sautéed then placed on thick potato rings with their skins on, covered with a rosemary foam and **SCATTERED** with sautéed small wood cepes.

PICCATE of pork fillets cut into scaloppina then floured, dipped in beaten egg with **GRATED STILTON** then shallow-fried and served with a rich tomato sauce. *

Delicate veal and oyster sausage bound with egg, herbs and white breadcrumbs fed into **INTESTINE SKINS**, cooked in the oven and served with rich egg mash containing diced black pudding and shallot gravy.

TURKEY

Turkey escalopines pan-fried then placed on a fondant potato cake and surrounded by **MOUNTS OF CRANBERRIES** with turkey jus.

Seared turkey breast slices in fresh thyme, lemon juice, chicken stock, white wine and cream sauce and served with fresh **CRANBERRY INFUSED** with sherry.

A turkey steak, butterfly cut, sautéed in butter, garnished with sweet corn and **PUMPKIN FRITTER**, pigs in blanket and served with rich meat gravy.

Sliced turkey escalopines shallow-fried and served with a green sauce of parsley, capers and shallots and **SOAKED WHITE BREAD**, crushed pepper corns, anchovies, mild vinegar and a little cream.

Battened-out turkey escalope filled with crack wheat and sausage meat then rolled and tied, braised in red wine, set on a **SPINACH BED** and served with a sauce diable made from the cooking liquor.

Braised turkey breast **BALLOTINE** of onions, sausage meat with sage, tied and baked with a light **RED WINE DIABLE** tomato sauce. *

An escalope of **CAPON** breast coated with flour, egg and breadcrumbs then

shallow-fried and garnished a la Viennoise with sieved egg yolk, egg white, capers and anchovies, all laid in neat line, the **ESCALOPE COVERED** with a little black butter.

Turkey breast escalope stuffed with veal mince, **CHOPPED CHESTNUTS**, apricots, walnuts and bacon then boiled when chilled and served sliced on a tuna mayonnaise base.

Julienne of finely-cut turkey breast mixed with mustard mayonnaise, placed on a **LETTUCE BED** then sprinkled with spicy breadcrumbs and garnished with white peaches.

Breast of turkey roasted on a bed of apples and chopped leek, sliced and served with a **RED POMEGRANATE** fruit sauce made with the residue and with apples from the cooking.

Honey basted duck breast cooked in the oven, sliced and presented on a lime and **WHITE ONION CONFIT**, served with turnips, cooked from raw in butter and steam and finished with brown sugar to colour.

‘Humble pie:’ layers of cooked and diced small sausages, **COOKING APPLES**, cranberries and vegetables cooked in short crust pastry in an individual earthenware dish.

Sliced roasted turkey breast served with a **SUCCOTASH** of **BROAD BEANS** and sweet corn kernels reduced in double cream, garnished with deep-fried banana and a chipolata wrapped in bacon. *

Slice of raw turkey breast coated with flour, egg and breadcrumbs then pan-fried and served with **SCALLOPED** sliced potatoes **COOKED IN MILK**, cracked pepper and butter. *

Pre-roasted turkey breast cut in thin slices then shallow-fried with a coating of breadcrumbs containing chopped nuts and served with a cranberry **PORT SAUCE** with crunchy chestnuts to the side.

Battened-out turkey scaloppina grilled then placed in soft **PETIT NAAN BREAD** pockets with spicy yoghurt dressing, slices of plum tomato and a thin layer of crème fraîche.

Battened-out turkey escalope rolled with chopped apricot, **MUESLI** and blackcurrants, wrapped in Savoy

cabbage leaves then steamed in cling film and served with a white sauce.

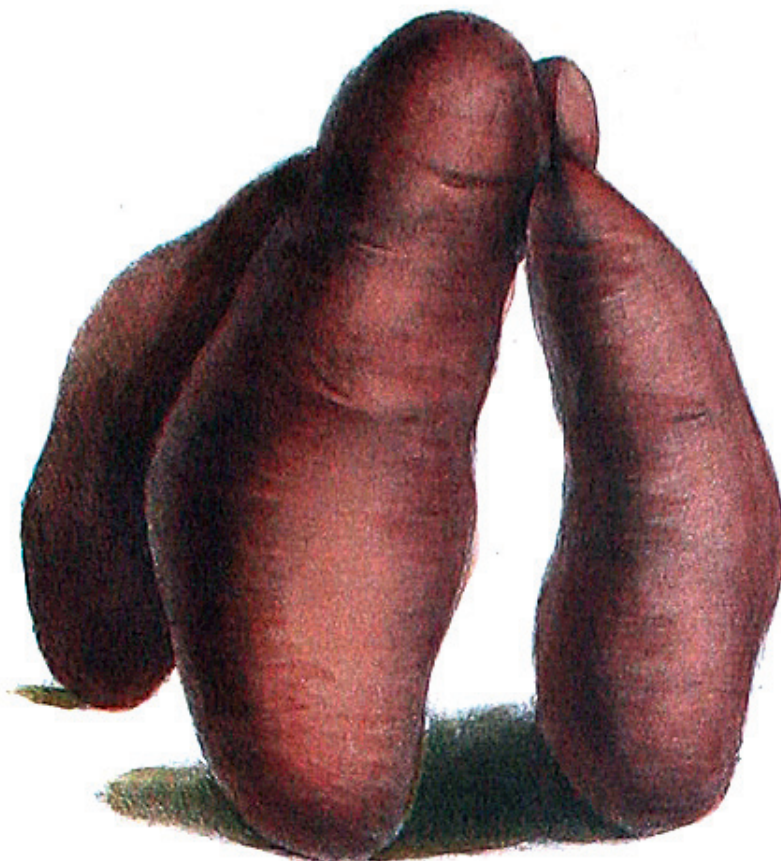
Braised **GRENADINE** of turkey breast fillet, larded with streaky bacon and cooked in a white sauce containing **SLICED CARROT**s, celery and chunks of onions. *

Slices of baked potatoes sautéed in duck fat, topped with a grilled steak cut from the breast and served with a **WHISKEY SABAYON** and sprinkled with fried rosemary.

Stuffed cored whole apples cooked with a minced turkey and mushroom filling and served with a **CREAMED HERBED** sauce flavoured with saffron and nutmeg.

Spiced smoky turkey breast chunks on a skewer with red onions, red peppers, marinated then **CHAR-GRILLED** and served with a tomato garlic relish on the meat.

Cooked down peeled sliced apple and grated beetroot in butter, red wine, vinegar and **RED CURRANT JELLY**, used as a base then topped with roasted turkey breast cut at thick angles.



NOTES

MEAT MAIN COURSE

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