



Wine to match Meat Main Courses 1

Honey glazed Gressingham duck breast with potato and root vegetable terrine, creamed Savoy cabbage with pancetta, Grand Marnier infused duck jus

Fleurie, Clos des Quatre Vents - France - £13

The classic medium bodied red of France, from the Gamay grape and the master Beaujolais producer, Duboeuf. Delicious strawberry flavours with a soft, gentle style. Very drinkable.

The fragrant style of Fleurie will marry with the 'sweet' flavours of the glaze and orange jus as the wine carries plenty of juicy, summer fruit flavours.



Moroccan spiced pork fillet with minted potatoes, aubergine purée, saffron and honey glazed carrots in a Marsala jus

Shiraz Viognier, Yalumba, Barossa Valley - Australia - £12

This legendary winery produces intense Shiraz with cassis and flavours with 5% white Viognier to lift the wine, a very fashionable winemaking technique.

The grape is perfect in the hot, dry vineyards, and is known for peppery wine. The heady spices of the dish will link well with the cake-spice flavours of the wine and the deep, powerful fruit flavours with stand up to the flavoursome accompaniments in the dish.

Meat Main Courses 2

Saddle of lamb with apricot, cumin and pine nut stuffing,
pommes dauphinoise, onion marmalade and port wine sauce*



Roast sirloin Italian style - olive oil roasted new potatoes with smashed garlic and herbs,
fine beans, baby tomato salad with shaved shallot, sauce Béarnaise and red wine syrup



Classic Beef Wellington with creamy potato gratin, a selection of vegetables and Bordelaise sauce*



Parma ham wrapped fillet of beef, terrine of potatoes,
wild mushrooms and Parmesan, creamed leek and truffle oil jus

