

Main Course Menu

Lamb

Mixed Grill (Including lamb chops, homemade hamburgers, sausages and bacon)

Potato Wedges, Grilled Tomatoes and Seasonal Vegetables

Roast Lamb with Honey, Rosemary and Garlic

Tender leg of lamb which is marinated in fresh rosemary, garlic and honey served with traditional baked vegetables and minted peas

Lamb and Rosemary Pot Pies

Tender chunks of lamb in a red wine, vegetable and rosemary sauce encased in flaky pastry served with a creamy garlic mash and seasonal vegetables

Tuscan Lamb Casserole

Italian style tomato based casserole with chunky pieces of lamb, vegetables and lima beans. Served with a creamy garlic mash and seasonal vegetables

Lamb Korma

Tender lamb pieces browned and then cooked with garlic, ginger, onions, yoghurt, tomatoes, coriander, turmeric and cloves. Serve with fluffy steamed rice.

Savoury Wine Chops

Tender forequarter lamb chops slowly cooked in a tomato, mustard and vegetable sauce served with Fluffy mashed potatoes and seasonal vegetables

Main Course Menu

Beef

Individual Home Made Chunky Beef and Burgundy Pie

Single serve pie made of tender beef cuts in a burgundy style sauce served with cottage potatoes and seasonal vegetables

Roast Beef with Red Wine Sauce

Traditional roast beef served with an assortment of fresh roasted seasonal vegetables and red wine sauce

Roast Beef with Yorkshire Pudding

Traditional roast beef served with an a British classic, gravy and roasted seasonal vegetables

Beef in Guinness

A great meal for St. Patrick's Day or good Winter's night – tender chunks of beef slow cooked in beef stock and Guinness. Served with Champ (mashed potatoes with spring onion or shallots) and fresh vegetables

Beef Schnitzel

Crispy crumbed beef schnitzel served with an onion marmalade and accompanied with scalloped or cottage potatoes and seasonal vegetables

Beef and Burgundy Pies

Tender chunks of beef in a red wine sauce with vegetable encased in flaky pastry and served with creamy mashed potatoes and seasonal vegetables

Cottage Pie

A combination of beef and vegetables cooked in a tasty beef sauce and topped with a creamy mashed potato topping and served with an assortment of vegetables in season

Steak and Kidney Pie

A good old fashioned winter favourite served with lashings of mashed potatoes and steamed or baked vegetables.



Meat Balls in Napoli Sauce

Traditional Italian style meatballs in a tomato and basil sauce served with noodles or mashed potatoes and seasonal vegetables.

Beef Satay

Tender strips of beef, onions and red capsicums combined with a peanut and coconut sauce are served on a bed of rice with stir fried vegetables.

Corned Silverside

Old Fashioned Irish recipe served with mustard or onion sauce, scalloped or mashed potatoes and seasonal vegetables

Marmalade Glazed Corned Beef

Twice cooked corned silverside basted and glazed with a marmalade sauce and served with seasonal vegetables.

Main Course Menu

Pork

Roast Pork

Tender roast leg of pork served with crispy crackling, apple sauce and a golden gravy. Accompanied by baked seasonal vegetables and roast potatoes.

Pork Schnitzel

Tender fillets of pork in a crispy coating served with onion gravy and seasonal vegetables

Sweet and Sour Pork

Marinated pork quickly cooked with crispy vegetables and a sweet and sour sauce served with fried rice and stir fried vegetables

Pork in Plum Sauce

Succulent pork strips coated in a delicious plum sauce and served with stir fried vegetables and steamed rice

English Pork Sausages (Bangers and Mash)

Traditional thick pork sausages are cooked to perfection and served on a bed of mashed potatoes and covered in onion gravy

Main Course Menu

Chicken

Chicken Parmigiana

Lightly crumbed breast fillet topped with Neapolitan sauce, shaved ham and melted cheese. Chips or potato wedges and seasonal vegetables to accompany.

Chicken Florentine

Breast fillet of chicken filled with ricotta, spinach and Parmesan cheese served with scalloped potatoes and seasonal vegetables

Southern Fried Chicken

Tender fillet of chicken in a crispy coating served with cottage potatoes, honey carrots and seasonal vegetables

French Herbed Roast Chicken

Moist and Juicy chicken basted in fresh herb butter and seasoned. Served with a selection of baked seasonal vegetables.

Chicken Kebabs

Honey Soy marinated chicken skewers served on a bed of savoury rice and a selection of stir fried vegetables

Butter Chicken

Tender chicken cooked in a creamy, curry infused butter chicken sauce and simmered until tender. It is finished with fresh coriander and served with steam rice.

Baked Chicken Maryland

Tender and moist chicken Maryland seasoned in garlic and herbs roasted to perfection, served with baked potatoes and seasonal vegetables



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Catch of the Day - Fish

Crumbed, Battered or Grilled Fish

Fresh fish fillets cooked to your liking served with chips or wedges and a selection of fresh salads.

Pan Fried Whiting/Blue Grenadier or fish of the day

Pan Fried Fish Fillets served on a bed of savoury rice accompanied with a tomato and caper salsa and fresh salad greens

Seafood Voulavents

A fresh selection of seafood poached in wine and blended with creamy bechamel sauce fills a crisp pastry case and is served with fresh seasonal vegetables

Crumbed Calamari

Tender crumbed calamari rings served with hot chips, lemon and a crisp garden salad

Parmesan Crumbed Fillets

Fresh fillets coated in a parmesan and herb crust and served with chunky potato wedges and Vegetables or chips and salad

Grilled Fish

Fresh fillets of fish are lightly seasoned and grilled. This is served with lemon wedges, lemon sauce or tartare and fresh mesculin greens

Salt and Pepper Squid

Pineapple cut squid is coated in a salt and pepper seasoning and pan fried until tender. Served with chips or wedges and fresh garden salad



Main Course Menu

Pasta and Rice

Roast Vegetable Lasagne

Layers of roasted vegetables, pasta, Napoli sauce and béchamel sauce make up a delicious lasagne which is served with salad and herb/garlic bread and or/chips

Beef and Basil Lasagne

Layers of pasta with Bolognese sauce and béchamel sauce make up this old favourite which is served with salad and herb/garlic bread and or/chips

Ravioli

Small parcels of filled pasta (meat or cheese fillings) served with a choice of sauces: creamy mushroom, Napoli or Bolognese

Cannelloni

Spinach and Ricotta filled cannelloni tubes covered in Napoli sauce and topped with parmesan cheese and fresh parsley

Pasta Bolognese

Traditional style home made Bolognese sauce served with your favourite pasta

Gnocchi

Fluffy potato gnocchi is served with a choice of sauces – Bolognese, Napoli, creamy mushroom, pesto or sage and garlic.

Tortellini

Fresh beef tortellini is topped with a creamy carbonara sauce.

Fried Rice

Traditional Chinese dish flavoured with sesame oil, spring onions, bacon/barbecued pork, diced vegetables, soy sauce and eggs

Main Course Menu

Vegetarian

Home Made Quiche

A variety of flavours available served with a salad of the day

Eggplant Parmigiana

Layers of baked eggplant, Napoli sauce and assorted cheeses

Vegetable Tart

Crispy shortcrust pastry encases a variety of seasonal vegetables baked in light cheese custard

Tofu and Asian Vegetable Stir Fry

A selection of Asian vegetables with marinated tofu pieces in a light oyster or honey soy sauce

Pasta with tomato and fresh herb sauce or creamy mushroom sauce

Choice of fresh tomato and basil sauce or a creamy mushroom and spring onion sauce served with your choice of pasta

Roasted Vegetable Lasagne

Layers of fresh pasta, roasted vegetables, Napoli sauce and béchamel sauce

Vegetable Curry with Saffron Rice

A selection of fresh seasonal vegetables in a light spicy coconut and curry sauce served on a bed of saffron rice



*** Please note

Special diets such as coeliac, diabetes, lactose intolerance etc, can also be catered for.