

Lindsey Allan Catering



~ MAIN COURSES ~

Fillet of Beef with Grainy Mustard & Crème Fraîche Sauce

-

Fillet of Beef with Béarnaise Sauce

-

Slow Roast Short Rib of Beef with Rich Beef Gravy & Horseradish Potato Cake

-

Roast Rack of Lamb with Herb Crust & Port Sauce

-

Loin of Lamb with Caper & Red Wine Sauce

-

Moroccan Rack of Lamb with Spiced Cous Cous

-

Duck Breasts with Spiced Plum Sauce

-

Roast Duck Breasts with Star Anise & Orange Sauce

-

Chinese Style Roast Belly Pork

-

Slow Roast Belly Pork with Parsnip Puree & Cider Gravy

-

Venison Fillet with Blackberry Sauce

-

Guinea Fowl with Cranberries & Sage

-

Cod with Mussels & Grainy Mustard & Tarragon Sauce

-

Seabass with Saffron Sauce

-

Bacon Wrapped Monkfish with Tomato & Red Pepper Sauce

-

Filletts of Sole on Pea & Pancetta Puree