

in-house dining uk

www.inhousedininguk.com Tel: 07980 241 671 Email: hello@inhousedininguk.com

Main Courses

Prime English Beef fillet

dusted with cracked black pepper served with a Thyme and Stout Gravy and topped with a herb scone.

Medallions of Beef topped with a blue cheese mousse

On Celeriac Mash and Roasted red onion sauce

Pan Fried Duck Breast on a Roasted potato with Kirsch sauce

And garnished with fresh cherries

Succulent Chicken Supreme pan fried laid upon garlic roasted cream potatoes

with thyme roasted carrots finished with a sage Veloute

Lamb Wellington with a rosemary and blackpepper pastry

chateau potatoes and redcurrant sauce

Mutton Medallions

presented with truffle mash and shallot infused mushy peas

Medallion of Pork

Roasted with crispy Rosti Potato's black pudding faggots and rich red wine and coarse grain mustard jus

A Breast of Guinea Fowl

filled with a Farce of Pork and Thyme with
A shallot jus and green bean bundles

A Double Lamb Noisette Roulade

filled with a blend of Basil Chopped Chive and caramelised Apricots

Breast of Chicken

Stuffed with a Roasted Pepper Mousse cooked on a bed of Spanish onions Leeks and White wine finished with cream and Watercress

All served with Fresh market Vegetables and Potatoes to suit Dish and Season



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Roast Dishes

Traditional Horseradish Roast Striploin Beef
and Thyme Yorkshire Puddings

Roast Loin of Pork
served with smoked Bacon and black pudding seasoning
and caramelized Apples

Roast Leg of Lamb
with a Rosemary Yorkshire pudding and Port Jus

Roast Chicken Fillets
with Sage and Onion Stuffing and Kilted Cumberland Sausage

Roast Turkey Breast
accompanied by Chestnut and Sausage Stuffing and
Smoked pigs in blankets

Fish Dishes

Baked Salmon Supreme
topped with crispy Pancetta and chive butter sauce

Mussel Shallot
simmered in a red onion, white wine and sweet
vegetable sauce

Poached Seabass
resting on a chive Potato cake with white wine and
fennel cream

Cont.



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Vegetarian Dishes

Fennel, Pistachio and Gruyere in a Brioche Bun

With a watercress dressing

Mediterranean Vegetable Tartlet

Filled with a tangy tomato sauce and topped with roasted vegetables and herbs

Pear and Wensleydale Tart

with a cranberry compote and shallot reduction

Garlic Mushrooms

Roasted in Garlic brioche breadcrumbs topped with Parmesan

Aubergine and Spinach Korma

Large Chunks of Aubergine simmered in a korma sauce and topped with wilted Arancini spinach and coriander.

