Hot main courses

Apricot and herb stuffed pork tenderloin with a creamy shallot sauce

Chicken wrapped in parma ham stuffed with brie with a leek and tarragon sauce

Rosemary and garlic crusted rack of Exmoor lamb with a port and honey sauce

Pan fried duck breast on a bed of red onion confit with a honey and redcurrant sauce

Spinach, sun dried tomato and cream cheese roulade with fresh dressed rocket

Roasts; chicken with herb and sausagemeat stuffing, beef with horseradish, pork with apple sauce, lamb with mint and redcurrant jelly, all carved at the table with seasonal vegetables and homemade gravy.