

Poultry

‘Agrodolce chicken’ - a reduction of aged balsamic, rosemary and honey, topped with a grilled portobello mushroom

Chicken cordon bleu - breast stuffed with thinly sliced ham and swiss cheese rolled in herbed breadcrumbs, pan-fried and served with a dijon cream sauce

Citrus chicken tagine with saffron orzo

Coq au vin

Chicken curry

Chicken, artichoke, and feta pie

Chicken stuffed with chevre, sun-blushed tomatoes and fresh marjoram

Chicken supreme with fine herbs and tomato concasse

Grilled chicken breast with baby fennel and sun-blushed tomatoes

Baked lemon oregano poussin

Pan-fried chicken breast with fresh tomato and basil coulis

Moroccan chicken with chargrilled vegetable and harissa couscous

Lemongrass chicken with ginger, chillies, and shitake mushrooms

Chicken piri piri

Pecan crusted chicken breast, sautéed in garlic butter

Poached chicken florentine with roasted red pepper coulis and ceviche of artichokes

Stroganoff of chicken on a bed of buttered noodles

Traditional crispy roast chicken with natural pan gravy

Turkey escalope with damsons

Roasted lemon and thyme corn fed poussin

Roast turkey breast with trimmings

Corn fed poussin stuffed with wild rice and apricots

Beef

‘The worlds most extravagant burger’ pure Aberdeen Angus with shaved black truffles and arugula-cornichon relish on a whole-wheat bun

Beef stroganoff with buttered noodles

Beef bourguignon with winter vegetables

‘Bourbon Street’ New York strip steak, marinated with bourbon and brown sugar

Brandy flamed sirloin or fillet ‘au poivre’

Cottage pie with rosemary whipped potatoes

Chilli rubbed sirloin steak

Chilli con carne with coriander-lime rice

Fillet mignon with sauce béarnaise or whole grain mustard demi glace

Horseradish and whole grain mustard crusted beef fillet

Moroccan-rubbed french cut rump steak with sweet potatoes

Fillet steak topped with stilton

Medallions of beef diane - pan seared and finished with mushrooms and shallots in a brandy mustard sauce (can be made without alcohol)

Spicy beef tenderloin brochette with a cilantro-lime pesto

Traditional English roast beef with Yorkshire pudding and horseradish sauce

Beef Wellington with red wine sauce

Châteaubriand with pan jus

Meat loaf with caramelised onion gravy



H O T E N T R E E S

Lamb

Grilled lamb fillet served with rosemary jus
Braised lamb shanks with rosemary polenta
Centre cut Cornish lamb rack with a redcurrant demi glace or mint pesto
Roasted lamb racks with puy lentils
Garlic and rosemary lamb chops
Irish stew with fine herb dumplings
Lamb, eggplant and prune tagine with saffron orzo
Lamb casserole with vegetables and barley
Pistachio encrusted rack of lamb with natural jus
Shepherds pie with rosemary whipped potatoes
Spicy lamb brochette with a minted-cucumber yogurt dipping sauce
Roast leg of lamb with rosemary honey glaze
Braised lamb shanks with lentils and roasted tomato
Sliced leg of lamb with mint and honey sauce

Veal

Veal chops with dijon and tarragon sauce on bubble and squeak cakes
'Oscar' - medallions of veal with lime-bay crabmeat and asparagus topped with sauce béarnaise
Roast veal noisettes with sweet potato, pancetta and sage jus
Veal escalope diane
De Luxe signature Veal T-bone with sage compound butter
Grilled veal fillet with pan glazed jus
Pan fried veal noisette with marsala sauce
Pan fried calves liver with crispy sage
Veal fillet zurichoise

Pork

Chilli-rubbed pork tenderloin with apricot-ginger glaze
'Cracklin' roast fresh ham with cider-mustard gravy
Grilled lime pork tenderloin with warm onion-jalapeño salsa
Smoked 'super tender' gammon hock osso bucco
Honey mustard glazed gammon with pineapple salsa
Grilled pork fillet with mustard and poppy seeds
Smoked 'super tender' gammon hock with pepper sauerkraut, potato and dijon
Maple-mustard pork chop with caramelised apples
Pork medallions with cointreau and ginger
Smoked pork loin with apple-fennel chutney
Spare ribs with honey jalapeño marinade
Traditional roast pork with crackling stuffing and apple sauce

Game

Aromatic pheasant with blueberries
Chargrilled boneless quail with a cherry reduction
Duck breast with a fresh orange and cointreau sauce
Haunch of venison with essence of blackberry
Guinea fowl with a lemon and thyme stuffing
Game casserole with stilton dumplings

