



Durrants

MAIN COURSE

1.	Chicken Fillet with an Ivory Cream & Mushroom Sauce	£14.95
2.	Chicken Supreme Chasseur	£15.45
3.	Chicken Fillet in a Creamy Black Pepper Sauce with a hint of Mustard	£15.50
4.	Chicken Supreme, Stuffed with Ricotta Cheese & Herbs Served with a Sweet Red Pepper Coulis	£15.95
5.	Supreme of Poached Chicken, Stuffed with Brie & Asparagus Wrapped in Bacon, Served with a Madeira Jus	£16.00
6.	Chicken Fillet in a Tomato, Mushroom & Cream Sauce	£15.45
7.	Roast Sirloin of Beef & Yorkshire Puddings served with a Port Wine Jus	£16.35
8.	Beef Olives served in a Rich Red Wine & Tomato Jus	£15.65
9.	Individual Fillet of Beef Wellington Served with a Red Wine Jus	£17.10
10.	Pan Fried Fillet Steak served with a Creamy & Whole Peppercorn Sauce	£16.95
11.	Pan Fried Fillet Steak served with a Cream & Brandy Pepper Sauce	£17.00
12.	Tournédos Rossini	£17.10

13.	Pan Fried Fillet Steak served with Dolcelaté Cheese, Cream, Mushroom served in a Red Wine Sauce	£17.10
14.	Beef Schnitzel	£15.65
15.	Mushroom & Prosciutto wrapped Beef Fillet with a Rich Cianti Sauce	£17.10
16.	Roast Loin of Pork with Herb Stuffing & Apple Sauce	£15.40
17.	Medallions of Pork served with a Tomato & Basil Coulis	£15.45
18.	Pan Fried Medallions of Pork served with a Creamy Paprika & Fennel Sauce	£15.40
19.	Sautéed Pork Fillet topped with Herb Crust served with a Creamy Apple Jus	£15.95
20.	Lamb Shank served in a Rich Red Wine Gravy	£16.20
21.	Noisettes of Lamb served with a Port Wine Jus served in a Tomato Concasse Garnish	£17.30
22.	Saddle of Lamb with Rosemary Stuffing served in a Red Wine Jus	£16.40
23.	Leg of Lamb with Apricot Stuffing served in a Mint Jus	£16.25
24.	Rack of Lamb accompanied with a Redcurrant Jelly served in a Red Wine Jus	£17.30
25.	Herb Crust Lamb Loins served in a Port Wine Sauce	£17.30
26.	Barbarie Duck Breast with a Honey Sauce	£17.30

27.	Sautéed Guinea Fowl Supremes on a Bed of Roasted Mediterranean Vegetables	£17.30
28.	Veal Parmigiano	£17.25
29.	Veal Saltimbocca (Veal stuffed with Spinach & Bel Paese Cheese served with a Cream Sauce)	£17.30
30.	Turkey & Trimmings	£15.40
31.	Salmon Fillet served with a White Wine Cream & Prawn Sauce	£15.95
32.	Sautéed Cod Fillets on a Bed of Spinach served with a Cream Sauce	£15.95
33.	Salmon Supremes Marinated with Coriander & Lime served with a Creamy Champagne Sauce	£16.50

All Main Courses are served with:
 Creamed Potatoes
 Julienne of Shredded Vegetables
 Honey Roasted Turned Carrots
 Roasted Turned Potatoes