



PANGDEAN OLD BARN

MAIN COURSE SUGGESTIONS

Here is a selection of our most popular main courses, all of which are served with a generous selection of seasonal vegetables or salads and a choice of potatoes.

We aim to source as much of our products directly from the surrounding farmers and producers, all our produce is GM and additive free and can be organic if required.

All menus typed in bold are at the base price shown in our brochure

CHICKEN

We generally use breast, either with skin on and pin bone in or skinless and boneless

Stuffed with:

- **Chorizo and Morcilla, wrapped with Serrano ham and served with romesco sauce, or**
- **Sausage meat, couscous and pistachio, wrapped in Serrano ham served with a mustard and Madeira sauce, or**
- **Sun blushed tomato, chilli and couscous, wrapped in Serrano ham and served with an Espagnole sauce, or**
- **Parmesan and spinach mousse, served with a sage velouté, or**
- **Mozzarella, sundried/blushed tomatoes and pesto, wrapped in Serrano ham and served with a roasted red pepper jus**

Pot Roasted

- **With wild mushrooms, creme fraiche and finished with chives, or**
- **With Cider, confit garlic and finished with butter and soft herbs**

Char-grilled

- **Barbequed marinated chicken breast served with three sauces of your choice**

Spit roasted

- **Marinated whole chickens, spit roasted served with three sauces of your choice**

Pies

- Chicken and mushroom pie with Pangdean puff pastry
- Chicken leek and ham hock pie with Pangdean puff pastry
- Roast turkey breast with duck, and an apricot, bacon and herb stuffing served with cider gravy

BEEF (Sirloin, Rib Eye, Fillet, Rump, Bavette)

Slowly Roasted joints or pan fried steaks, served with choice of hot sauces:

- Peppercorn, wild mushroom, mustard, béarnaise or red wine jus

Slowly Braised

- Diced beef Daube finished with porcini butter
- Stuffed and rolled topside of beef served with its own braising juices

Chargrilled

- Any cut marinated and barbecued served with three cold sauces of your choice

LAMB

- Lamb Tagine with Mediterranean vegetables, couscous and rosemary focaccia
- Roast leg of lamb on a bed of roasted Mediterranean vegetables with a port and rosemary sauce (Homemade Mint Sauce served in ramekins on table)
- Braised lamb shanks with chasseur sauce
- Boned rolled leg of lamb with olives, chilli, garlic and red pepper stuffing, served with a fresh tomato and white wine sauce (Homemade Mint Sauce served in ramekins on table)
- Moroccan spiced lamb kebabs on fresh herb couscous with raita
- Marinated chargrilled lamb steaks served with three sauces of your choice
- Roasted marinated lamb rump with crushed niçoise potatoes and minted yoghurt sauce

PORK

- **Roast pork tenderloin with a mushroom, lemon and thyme stuffing wrapped in bacon, served with cider gravy**
- **Roast pork tenderloin stuffed with onion, sage and chestnuts served with salsa verde**
- **Crispy pork belly served with a cider, sage and mustard gravy and caramelised apples**
- **Pork schnitzel with a smoked tomato and caper sauce**
- Whole pig spit roasted served with homemade sage and onion stuffing and three sauces of your choice (subject to guest numbers of over 80 adults)

ADDITIONAL MEATS

- **Aromatic crispy duck leg on a bed of creamy mash with a braised duck croquette and spiced Griottine cherry sauce**
- Pan-fried guinea fowl breast and confit of leg on a bed of creamy mash served with plum and balsamic sauce
- Marinated char grilled venison steaks in rosemary and juniper served with port and allspice jus
- Venison, smoked bacon and mushroom pie served with creamy mash
- **Sausage and mash – delicious locally made Cumberland sausages with creamy mash and served with onion gravy and mustard**

FISH

- Pan Fried cod fillet on a warm potato bacon, egg and soft herb salad
- served with smoked paprika aioli sauce
- Herb crusted cod fillets served with a champagne sauce
- Fillet of sea bass on sautéed mixed greens with lemon and herb butter
- Salmon fillets with beurre blanc topped with tomato and basil salsa

VEGETARIAN

- **Vegetable and cheddar pasty, with toasted walnuts, sweet onion, and a roasted pepper pesto sauce**
- **Goats cheese, sunblushed tomato, olive and chive polenta, pan fried and served with a green pesto sauce**
- **Nut roast with sundried tomatoes and macadamia nuts on a bed of roasted vegetables with red wine jus**
- **Puff pastry case filled with mushroom duxelle and layered Mediterranean vegetables and red wine sauce**
- **Pumpkin, spinach and pine nut Wellington served with a red wine jus**
- **Celeriac, purple kale and mushroom pie, served with a mustard red wine jus**
- **Seven spice filo parcel with red chard, spinach and feta, served with a warm roasted red pepper sauce**

If you are having spit roasted or chargilled meats with salads and sauce we usually suggest one of the following as the vegetarian option as they serve well with the salads and sauces:

- **Goats cheese, sunblushed tomato, olive and chive polenta, topped with seasonal chargilled vegetables, pan fried and served with a green pesto sauce, or**
- **Marinated halloumi and Mediterranean vegetable kebabs**