



Pork and Lamb

- **Pork medallions with Porcini mushroom sauce**- Tender pork medallions sautéed and topped with a porcini mushroom reduction
- **Beer marinated pork tenderloin**- Whole tenderloin marinated in beer and spices and then roasted with a sweet honey glaze
- **BBQ Pulled Pork**- Pork that is slow cooked for hours to create a tender melt in your mouth BBQ pork sensation
- **Apple and Mushroom Stuffed Pork Chops**- Boneless pork chop stuffed with apples and mushrooms served with a creamy port reduction
- **Crisp Pork Medallions with Creamy Caper Sauce**- Pork tenderloin medallions flash sautéed to sear in the juiciness finished with a creamy caper sauce
- **Rosemary and Caramelized Apple Pork Roast**- Rosemary studded pork roast roasted to perfection served with caramelized apples.
- **Shepherds Pie**- Traditional Shepherds pie of minced lamb and vegetables topped with creamy mashed potatoes. The best Shepherds pie this side of Ireland. Also available with beef.
- **Tagine of Lamb and Apricots**- Lamb seared and then slow cooked with carrots, onions and apricots. Unbelievable flavor!
- **Lamb Spiedini**- Brochette of lamb, onions and peppers that has been marinated in lemon zest, olive oil and rosemary and then grilled to sear in the flavor
- **Stuffed Leg of Lamb**- Boneless leg of lamb butterflied and stuffed with garlic, sun-dried tomatoes, pine nuts, bread crumbs and goat cheese then roasted