Joe La Noce's Fine Food For Film Summer Meat Dishes

Lamb Brochette With Garlic And Mint Fused Olive Oil

American Lamb, Skewered With Pepper, Tomato And Onion Finished With A Garlic And Mint Fused Olive Oil.

Black Angus Sirloin With Roma Tomato Salad.

Roasted With A Black Pepper And Course Salt, And Accompanied By A Vine Ripe Tomato And Sweet Onion Salad Seasoned With White Balsamic And Parsley.

Angus Beef Brisket With Horse Radish Crème Friache

Slow Braised With Onion, Garlic, Celery And Carrot, Slice And Accompanied By House Made Crème Friache.

tree Range Cornish Game Hens.

Roasted With Lemon, Orange, Extra Virgin Olive Oil, And Fresh Rosemary.

free Range Chicken With BBQ

Grilled With Sea Salt, Cracked Pepper, Finished With A Ancho Chili Barbeque Sauce.

Pork Tenderloin Tonnato

Braised Pork With Herbs And Spices And Finished With A Sicilian Tuna, Caper Tomato, Garlic, Lemon And Anchovie Aioli.