



# HOG & MEAT ROASTS

## Rolled roast leg of pork

With crispy crackling, carved by the chefs & served in a roll with sage stuffing, apple sauce & mustards

## Roast silverside of beef

With sea salt and cracked pepper, carved by the chefs & served in a baguette with sage stuffing, horseradish cream & mustards

## Roast haunch of venison

Carved by the chefs served in artisan bread with sage stuffing, caramelised red onions & mustards (seasonal)

## Roast turkey breast

With lemon thyme, carved by the chefs, served in a roll with sage & onion stuffing, finished with mustards & cranberry sauce

## Roast chicken breast

Wrapped with streaky bacon & cracked pepper, carved into a roll with sage & onion stuffing & cranberry sauce

## Honey & mustard seed roasted ham

Carved by the chefs, served in a roll with sage & onion stuffing, finished with a selection of mustards

## Roast vegetables & herbs with halloumi (v)

Served in a bread roll along with homemade sage & onion stuffing & tomato salsa

## Homemade soya and mixed bean patty (ve)

Served with smoked cheese & sage stuffing, served in an artisan roll with red onion chutney

## SAMPLE SIDE DISHES

Homemade coleslaw

Green leaf salad

Sea salted chips

Cajun spiced potato wedges