

THE ROAST OF SHERWOOD

Wintertime Roast Menu

Please choose 2 Roast Meats from the list below:

1. The Roast of Sherwood' Hog Roast

Marinated with rosemary, garlic, fennel, seasoning & rapeseed oil, we slow roast a whole pig in a specially designed oven for 5-6 hours and with crispy crackling on the side.

2. Roast Turkey Crown w/ Lemon & Thyme Butter Glaze

We will not disappoint with this traditional roast Christmas turkey dish. With lashings of our own Lemon & Thyme Butter Sauce, we will make sure your turkey sandwich is tender & juicy.

3. British Beef Brisket

Using grain fed British beef, we hand cure & season with Deli Spices; our salt beef is like no other.

4. Roast Boneless Leg of Lamb

Marinated with rosemary, thyme, garlic, rapeseed oil & seasonings.

5. Boneless Prime Rib of Beef

Rubbed with our special blend of seasonings our prime rib is Slow Roasted, served pink & w/ Au Jus.

6. Poussin with Garlic & Rosemary

Lemon and rosemary infused poussin are basted with a wine and garlic stock.

Served along with a choice of a freshly baked specialty granary baps, golden brioche & gluten free rolls or atop a crispy salad.

Vegetarian Dishes (Please choose 1)

1. Vegetable Au Gratin

A medley of seasonal vegetables baked to perfection in cheese and white sauce, total indulgence! (V)

2. Winter Mushroom Risotto

Creamy risotto with mushrooms is a delicious classic. (V)

3. Tangy Penne Pasta

Penne pasta tossed in a tangy tomato sauce and finishes with fresh basil and seasonal vegetables. (Vegan)

Sides: (All Served)

1. French Onion Breaded stuffing: tossed in French onion soup, clarified butter, crushed cranberries, parsley, thyme, slow roasted. (V)

2. Glazed Sweet Potato Salad: w/ spring onions, parsley & glazed with a rosemary-honey vinaigrette. (Vegan)

3. Roasted Brussels Sprouts With Grapes and Almonds: w/ olive oil, balsamic vinegar, fresh thyme, and salt and pepper to taste.(V)

4. Festive Sauces & Gravies

5. Christmas Mince Pies

Included complimentary Christmas wouldn't be the same without.

All prices are individually quoted based on your requirements. If you have any questions or requests or require a quote, please feel free to discuss them with our chefs & management team.

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