

# 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 & olive 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 2)**

### **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 seasonal mushrooms is a tasty classic.(V)

### **3. Tangy Penne Pasta**

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

### **4. Roasted Peppers Stuffed with Feta Cheese**

These protein-packed stuffed peppers make a filling vegetarian alternative main. (V)

## **Sides: (All Served)**

### **1. Warm Winter Salad**

With quinoa, sprouting broccoli & a zingy dressing, This simple salad has lots of zing, it makes a tasty side on a chilly day. (V)

### **2. Glazed Sweet Potato Salad**

With spring onions, parsley & glazed with a rosemary-honey vinaigrette. (V)

### **3. Roasted Brussels Sprouts With Grapes and Almonds**

With olive oil, balsamic vinegar, fresh thyme, and salt and pepper to taste.(V)

### **4. Festive Sauces & Gravies**

Complimentary Christmas mince pies included, it just wouldn't be the same without.