



## HOST A ROAST

Host a roast is a beautifully cooked roast dinner with all the trimmings. For a bit of fun we suggest that you nominate a carver on each table, who gets given a chef hat, apron and will then be invited into the kitchen one at a time to be briefed by our chef on their duties to carve at the table accompanied by their own serving waiter, who will bring the hot plates, vegetables and extra sauce to the table.

### ROAST JOINTS INCLUDE

Loin of pork, seasoning, apple sauce and crispy cracking.

Sirloin of beef, Yorkshire puddings and horseradish.

Boneless leg of lamb, mint sauce.

Boned and rolled saddle of lamb, apricot stuffing.

Whole roasted free range chicken, smoked bacon, glazed shallots.

Filet of Beef Wellington.

All the above would be served with traditional vegetables, duck fat roasted potatoes, red wine gravy and traditional accompaniments

### HOST A DISH

This option still allows a sense of theatre at the table but is a little simpler to serve as it's already portioned. So a dedicated host from each table serves the main course from a large dish.

Fisherman's pie, crushed potatoes.

Pulled beef and ale pie, triple fried chips.

Bangers and mash, red onion gravy

Mixed grill platter, onion rings, portobello mushrooms, barbecue relish

Shepard's pie

Filet of Beef Wellington.

All the above would be served with vegetables and potatoes to suit each dish