

Roasted Joints Menu

Whole Roasted Striploin of Belted Galloway Beef

Roasted Cumbrian Leg of Lamb Studded with Garlic and Rosemary

Roasted Loin of Pork Stuffed with Sage and Onion

Roasted Pork Belly with Honey and Star Anise Glaze

Roasted Shoulder of Pork rubbed with Five Spice Mix and Roasting Juices

Roasted Lamb Shoulder Stuffed with Apricots and Cumin

Roasted Rib of Beef with Horseradish and Beetroot Glaze

Slow Roasted Pork Belly Stuffed with Plums and Vanilla

Roasted Cumbrian Ham with Honey and English Mustard Glaze

Roasted Lambs Leg Stuffed with Dates, Figs and Cinnamon

Roasted Sirloin of Beef with Chilli, Ginger and Soy Glaze

Slow Rotisserie Roast Lamb Leg with a Piri Piri Glaze

Roasted Lamb Shoulder Stuffed with Cranberries and Mint

Roasted Rib of Beef served with Guinness and Roasting Juice Sauce

Rotisserie Roasted Pork Belly with a Spiced Orange Glaze

Roasted Free Range Chicken Stuffed with Lemon and Thyme

Slow Roasted Haunch of Cashlie Estate Venison with Real Ale and Red Currents

Roasted Loin of Cashlie Estate Red Deer with Rosemary, Garlic and Whole Shallot

Herb Fed Bronze Turkey with Steaky Bacon and Thyme

Rolled Crown of Gressingham Goose

Whole Duck, Rubbed in Chinese Five Spice and Aromatics
