

# Gourmet 'Sous-vidé' Meats in a Bread Roll

(The slow food revolution - guaranteed to melt in your mouth)

## available as:

### Beef

*Using slow pot roasting process – 5-6 hours on average*

Traditional Slow Roasted Beef in Red Wine Jus

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Tender Slow Pot Roasted Beef 'Rhineland' in Balsamic Vinegar, Sultana & Honey Reduction

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### Pork

*Using slow cooking process – 5-6 hours on average*

Tender Slow Roasted Honey Pork in Apple Cider Jus

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Tender Slow Roasted Pork in Sweet Champagne Sauce

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### Lamb

*Using slow cooking process – 5-6 hours on average*

Tender Slow Roasted Lamb, Marinated in Garlic and Fresh Rosemary served in Red Wine Jus

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Traditional Slow Roasted Boneless Leg of Lamb served with Balsamic Vinegar Reduction

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### Chicken

Slow Roasted Spanish Style Chicken in Extra Virgin Olive Oil & Fresh Garlic Basil Pesto

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Tender Slow Baked Chicken Maryland 'Spanish Style' in Tomato Sauce with Roasted Almonds