

Gourmet 'Sous-vide' Meats in a Bread Roll

(The slow food revolution - guaranteed to melt in your mouth)
\$18.50 pp (lamb 20.50pp) minimum 50 people

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

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

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

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