

# YOUR ROAST PACK

Our roast packs have been curated in partnership with local farmers and producers to bring you the very best of Devon.

## Your choice of:

**Beech Ridge Free Range  
Chicken**

**Dartmoor Farm Beef Topside  
Joint**

**Pork Belly**

**Devon Pork Chipolata  
Sausages**

**Assortment of Root  
Vegetables**

**Chicken Gravy**

## Chefs Tips

### Yorkshire Puddings

One cup (a mug will do) of strong flour, milk and eggs. Put into a bowl and whisk until smooth. Add in an extra egg and some vegetable oil. Gently whisk and place in the fridge for an hour (everything is better after a rest). Preheat a roasting tin with beef dripping or oil (be generous). Pour in the batter and pop into the oven. They are ready when fully risen and golden brown.

### Roast Potatoes

Peel potatoes and cut into chunks (not too small) and pop in a pan. Cover with water and a good amount of salt, bring to the boil and simmer for about 10 minutes. Drain through a colander and allow to steam. Get a hot roasting tray (plenty of beef dripping or vegetable oil) and add the potatoes (along with some rosemary and couple cloves of garlic). Pop in the oven and they're ready when crispy and golden brown.

Ensure all food is piping hot throughout before serving (and poultry juices run clear).