elgūsto

SPRING

ENTERTAINING COLLECTION 2023

Sunday Roast MENU PLANNER



RELIABLE | RESOURCEFUL | INTERESTING | INSPIRING

The Menu

main.

STANDING RIB ROAST WITH BLUE CHEESE SAUCE

CRISPY SMASHED POTATOES

ASPARAGUS & BRIE PASTRIES

ROASTED BUTTERNUT WITH AIOLI & PEPITAS

PEAR, PARMESAN & WALNUT SLAW

FRENCH STICK

dessert.

CHOCOLATE ORANGE PAVLOVA WITH
CARAMELISED PEARS

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ENTERTAINING PLANNER

OCTOBER 2023

PULL-APART SAUSAGE ROLLS

A DIFFERENT TAKE ON SERVING HOMEMADE SAUSAGE ROLLS.

PREP TIME: 30 MINS | TOTAL TIME: 1 HR



STANDING RIB ROAST WITH BLUE CHEESE SAUCE

A SPECIAL CUT OF BEEF DESERVES SPECIAL TREATMENT. HERE, SAGE IS TIED TO THE OUTSIDE OF THE STANDING RIBS THROUGHOUT THE ROAST, IMPARTING ITS UNIQUE FLAVOUR TO EVERY MOUTHFUL. THE BUTTERY, CREAMY GORGONZOLA SAUCE IS THE PERFECT COMPLEMENT – FINE DINING, AT HOME.

PREP TIME: 15 MINS | TOTAL TIME: 3 HRS



CRISPY SMASHED POTATOES

DELICIOUS ROASTED BABY POTATOES WITH BUTTER AND HERBS.

PREP TIME: 20 MINS | TOTAL TIME: 1 HR



ASPARAGUS & BRIE PASTRIES

TENDER ASPARAGUS AND MELTED CHEESE, ENVELOPED IN A DELICIOUS CRUNCHY PASTRY, SERVED WITH A HERBY HONEY DRIZZLE.

PREP TIME: 20 MINS | TOTAL TIME: 45 MINS



ROASTED BUTTERNUT WITH AIOLI & PEPITAS

THIS EASY BUTTERNUT RECIPE INVOLVES SIMPLY CUTTING THE PUMPKIN IN HALF, SEASONING WITH A DELICIOUS MOROCCAN SPICE MIX, ROASTING, THEN DRESSING WITH A SIMPLE AIOLI AND HERBS, WITH PEPITAS FOR ADDED CRUNCH.

PREP TIME: 10 MINS | TOTAL TIME: 1 HR 40 MINS



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PEAR, PARMESAN & WALNUT SLAW

PERFECT MATCH WITH ROAST PORK OR CHICKEN, THIS CRISP SALAD TAKES SLAW TO A NEW LEVEL.

PREP TIME: 20 MINS | TOTAL TIME: 20 MINS



FRENCH STICK

CRAVING A CRUSTY FRENCH STICK? MAKE YOUR OWN WITH JUST FOUR INGREDIENTS.

PREP TIME: 20 MINS | TOTAL TIME: 1 HR



CHOCOLATE ORANGE PAVLOVA WITH CARAMELISED PEARS

PERFECT CENTREPIECE FOR ANY OCCASION.

PREP TIME: 45 MINS | TOTAL TIME: 2 HRS





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