

The Cellar

Relaxed Dining at Weston Hall

From Home

Weston Hall Ultimate Lamb Sunday Dinner

Leg of Lamb Ingredients

1 boneless leg of lamb

The zest of 2 lemons

100g of capers

Half a bunch of fresh parsley

3 cloves of garlic

Salt and pepper for seasoning

Roast Potatoes and Carrots Ingredients

1kg maris pipers potatoes

1kg carrots

Chopped rosemary

Chopped thyme

4 crushed garlic cloves

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**Weston Hall Ultimate
Lamb Sunday Dinner**

Minted Peas with Bacon

Ingredients

10 rashers of bacon

500g peas

Chopped mint

Gravy Ingredients

2 tablespoons of butter

2 tablespoons of flour

150ml port

2 tablespoons of redcurrant jelly

1.6L of beef stock

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Weston Hall Ultimate Lamb Sunday Dinner Leg of Lamb Method

Blend the lemon zest, capers, chopped parsley, garlic and pinch of salt and pepper into a paste

Open the leg of lamb up, and rub the paste into all the meat using all the mixture

Roll the lamb back up using either butcher rope or foil

Place into the oven on 200 degrees and cook for 1 hour and 20 minutes

Save the juice from the meat for the gravy.

Roast Potatoes and Carrots Method

Peel the potatoes and cut in half

Boil or steam the potatoes for 20 minutes and then drain

Keep the potatoes in the pan with the lid on, and then rough up the potatoes

Peel and cut the carrots to your desired size

Heat up oil in a roasting tin and place in the potatoes and carrots adding the garlic, thyme and rosemary

Cook on 190 degrees for 35-40 minutes, until golden and crispy

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Minted Peas with Bacon Method

Slice the bacon into lardons. Cook in a frying pan until crispy, and drain off the excess oil

Boil the peas in a separate pan. Once cooked, drain off.

Add the cooked peas and chopped mint to the frying pan of bacon and mix thoroughly to bind the flavours together.

Gravy Method

Heat the butter in a saucepan on a medium heat, with the saved juice from the cooked meat

Mix the flour into the mixture, until smooth.

Add the port and redcurrant jelly, cook on a low heat until sticky

Stir in the stock and simmer for 5 minutes.

Serve and enjoy.