PICK THE FOURNOS ROAST THAT'S PERFECT FOR YOUR OCCASION

From dinner at home to a director's lunch at the office. Our select range of roasts are succulent, superbly cooked and so simple... because all you do is heat and eat (and of course, take all the credit)







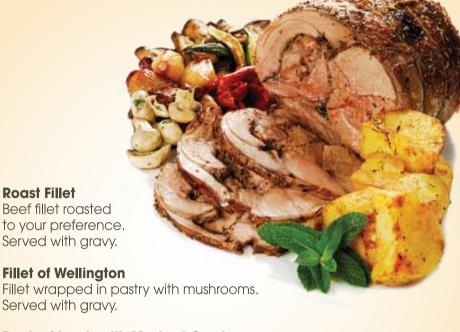
Roast Leg of Lamb

Whole or deboned leg of lamb, skilfully seasoned and roasted to your preference. Supplied with gravy on the side.

Deboned & Stuffed Chicken Stuffed and deboned chicken roasted to perfection?

Roast Whole Sirloin

Whole strip loin seasoned and roasted to your preference.



Rack of Lamb with Mustard Crust

Lamb loin on the bone cooked to your preference, topped with mustard crust and supplied with gravy on the side.

Roast Pork Belly with Fennel Seed

Roast pork belly with a fennel seed crust, cooked to perfection and supplied with gravy on the side.

Rotisserie roasted chicken seasoned with fresh rosemary, thyme, garlic, onion, salt and pepper. There's no fuss or waste and Fournos chickens offer great value for money.



Roast Chicken

Freshly prepared & roasted

Gammon

Come on, come on - it's simple, moist and delicious. The work is done for you, simply reheat and add the glazing or serve as is.

No further cooking is required.

Cooked Gammon

Fournos gammon has already been deboned, cured (pickled), smoked, cooked and then lightly glazed.

Fournos Gammons are supplied with:

- Additional glazing
- Roasting tray for reheating
- Concise and easy reheating instructions
- A hygienic reusable box with lid

