

NEWLY WEDS FOODS

BURGER COMPETITION ENTRIES 23RD AUGUST 2018

1 Oh La La Burger

Brioche bun, truffle mayo, comte cheese, sautéed chanterelle mushrooms, 21 day dry aged beef burger with bourgeon flavoured seasoning, brie, sauce au tomato, marbonne tomato and French crisp lettuce. Served with a beef demi-glace dipping sauce.

2 Oouey Goouey Burger

Toasted brioche bun, sweet chilli jam, thick disk of goats cheese, bacon pieces, extra thick burger enriched with umami, thick layer of smooth peanut butter.

3 The Best Known Korean Burger Ever...

Burger bun with sesame seeds, honey, chilli and soy sauce, fake cheese slice, sweet pickled red onions and carrots, pork burger with Bulgogi seasoning and spring onions, deep fried noodles with more honey, chilli and soy and kongnamal muchium (seasoned beansprouts).

4 Yorkshire Burger

Locally raised beef dry aged for a minimum of 28 days cooked over a smoky pit of responsibly sourced Yorkshire oak chips. Served between Yorkshire pudding batter buns and complemented by Masham real ale chutney, melted Wensleydale sauce and topped with a dressed Yorkshire salad. Served with chunky chipped Bannister potatoes.

5 Napton Burger

Napton Water Buffalo burger with mozzarella, smoky bacon, tomato and spicy mayo in a toasted wholemeal deli bun.

6 Jackfruit Burger

Panko crusted jackfruit burger, sriracha mayo, radish and carrot slaw topped with coriander.

7 Louisiana Burger

Louisiana blue pork burger with southern fried onion strands.

8 Woodland Burger

Squirrel meat patty topped with Applewood smoked cheese, wild garlic leaves, woodland mushrooms (oyster, chanterelle, porcini), sloe & crab apple jelly with a wild thyme infused brioche bun.

9 Beef and Horseradish Burger

Beef and horseradish based burger, stuffed with stilton, predust, batter, panko crumb served on a brioche bun with bacon dust mayo and salad.

10 Pig Burger

Pork burger, crispy bacon, bacon dust mayo, pork crackling and shredded pork with a BBQ sauce

11 Garlic and Lemon Lamb Burger

Garlic and lemon minced lamb burger topped with feta infused black and green olives. Topped with pickled red onions with a chilli sprinkle in a stone baked Greek flatbread.

12 Who Shot The Buffalo?

A succulent thigh burger in a crunchy flour breader with crispy celery and creamy blue cheese sauce. Comes with a syringe of buffalo sauce for the ultimate customisation

13 Flexi-Mexi-Carne Burger

A delicious beef patty made with 50% minced steak, cannellini beans, red kidney beans, red onions, lime zest, fresh coriander and a spicy birds eye chilli seasoning. Smothered with melted Monterrey Jack cheese and drizzled with a red enchilada sauce (salsa roja) and topped with fresh kibbled jalapenos. Served with skinny fries and smoked chipotle mayo.

14 The Breakfast Burger

Toasted butter crumpets, cheese slice, mini breakfast omelette with sausage pieces, bacon cubes and sliced mushrooms.

15 Yorkshire Pudding Burger

A generous crispy Yorkshire pudding at the base with a large slice of slow cooked rolled beef brisket, topped with rich beef gravy and succulent fried onions. Encased with an upturned crispy smaller pudding.

16 Yorkshire Burger

Charcoal burger topped with Wensleydale cheese, rhubarb and chilli jam and crispy parking crumble, wrapped in a Yorkshire pudding.

17 The Sunday Dinner Burger

Roast beef burger with melt in the middle gravy centre, topped with horseradish sprout slaw, honey dusted crispy parsnip and carrots and pigs in blankets on skewers. Wrapped in a Yorkshire pudding.