



CLASSIC HOG ROAST - Menu 1

A Whole Roasted Pig

Locally Sourced, Roasted Low & Slow, Carved & Served to Your Guests

Local Bakery Baps

Floured White & Granary

Vegetarian/Vegan Option

Bramley Apple Sauce

Crunchy Golden Crackling

Sage & Onion Stuffing

Mixed Leaf Salad

Deli Leaves, Cherry Tomato, Spring Onion & Cucumber

Homemade Classic Coleslaw

White & Red Cabbage, Carrot, Red Onion & Real Mayonnaise

This Menu Includes:

A 'Porky Pig' Chef/s to Set Up, Roast, Carve & Serve the Hog Roast

Bio Degradable Plates, Cutlery & Napkins

A One to Two Hour Serving Window

A Gazebo for the Hog Roast & Lighting if Needed

A Clothed Serving Table, with Chafing Dishes and Service Bowls

Upgrade your Hog Roast!

Please see below and mention in the message box for a full breakdown & quote.

CLASSIC HOG ROAST - Menu 2 (Buffet Style)

As menu 1, however with genuine crockery and cutlery along with waiting staff to clear.

Plus Hot New Potatoes!

CLASSIC HOG ROAST - Menu 3 (Family Style)

As menu 2, with crockery and cutlery however served to your guests tables on platters and in bowls. Plus Hot New Potatoes & Crusty Bread & Butter

Extras (Based on 100 Guests)

Additional Salads (Menu Available)

£1.50-£2.00 Per Head

Hot New Potatoes

Dressed with Olive Oil, Sea Salt & Cracked Pepper

£1.50 Per Head

Cheese & Biscuits with Grapes, Chutneys & Butter

(Served on Disposable Platters & Left For Your Guests to Enjoy)

£5.00 Per Head