



CLASSIC LAMB ROAST - Menu 1

A Whole Roasted British Lamb

Studded With Rosemary & Garlic

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

Local Bakery Baps

Floured White & Granary (Pita & Wraps Available)

Vegetarian/Vegan Option

Mint Sauce, Mint Yogurt & Sriracha

Sage & Onion Stuffing

Classic Greek Salad

Feta Cheese, Sliced Cucumber, Red Onion, Cherry Tomatoes, Shredded Iceberg & Fresh Mint
Dressed with Lemon Juice & Olive Oil

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 Lamb Roast

Bio Degradable Plates, Cutlery & Napkins

A One to Two Hour Serving Window

A Gazebo for the Lamb Roast & Lighting if Needed

A Clothed Serving Table, with Chafing Dishes and Service Bowls

Total Cost of Package:£ Plus VAT

Upgrade your Lamb Roast!

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

CLASSIC LAMB 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 LAMB 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

Please let me know if you would like to go ahead and confirm the date and the package/extras and I'll book you in on that day. If you do confirm, I will send you a booking form which asks a few questions and outlines further details.

Typically we will ask for a 25% deposit with the final balance a month before the date of your event.

Kind regards,