



Succulent Pig - Hog Roast and Catering

Wedding Menu 6

Afternoon Vintage Cream Teas with Evening Hog Roast.

Wedding Breakfast.

Reception Drinks served on arrival

Reception Drinks served on arrival (provided by you and served by Succulent Pig staff)

Followed by

Vintage cream Teas

Selection of Sandwiches with white and Brown Bread.

Salmon and Cucumber

Ham and Mustard and plain Ham

Tuna and Mayo

Creamy Egg and Cress (vegetarian (Vegetarian))

Avocado paste with Sliced Cherry Tomato (vegan)

Cheese and Onion (vegetarian)

Roast Beef with Horseradish

Dressed with Rocket.

You can discuss

Selection of Cakes

Scones, Jam and Clotted Cream.

Battenberg cake

Lemon Drizzle cake

Carrot Cake

Chocolate fantasy cake.



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Tea and Coffee served at the tables.

We will supply the

VINTAGE CHINA TEA PARTY SETTING

This will include tea pots for 4-6 cup servings, sugar bowl, Clotted cream and jam bowl, milk and cream jugs, the cake and sandwich stands

Tea Cup and Saucer

Side Plate

Wine Glass

Tumbler

Tea Spoon

Evening Hog Roast

A free range pig (extra meats can be quoted) roasted to perfection with Golden Crackling Sage and

Onion Stuffing, 100 pork and leak sausages

Apple Sauce, soft floured rolls,

Choose your potato option from

Roasted New Potatoes in Garlic and Rosemary or Minted New Potatoes tossed in Melting Butter.

Loose leaf salad with whole and half cherry tomato.

A Mixture of Freshly Spring Leaves. Including Lambs Leaves, Curly Endive and Lollo Rosso. With Spring

Onions,



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Diced Cucumber and halved and whole cherry tomatoes. Hand-Dressed by our chefs

Pasta salad with Garlic and Herb Dressing

Tricoloured pasta twists, tossed with diced cucumber, Spring Onion.

Chopped tomatoes and celery mixed with Garlic and Herb Dressing.

Tomato and Mozzarella salad

Well sourced Tomatoes, sliced and layered with sliced Mozzarella. Drizzled with pesto dressing, seasoned

with

rock salt, cracked black pepper and fresh basil. Adding colour and a vibrant flavour

and a Creamy Handmade Coleslaw

Sliced red and white cabbage, chopped red and white onion and grated carrots

Mixed with a thick cream mayonnaise.

Vegetarian Option

Spanish Quiche and Roasted Root vegetables cooked in spice mixed with rice and

stuffed into a red pepper

We will supply disposable quality foam plates and plastic knives and forks and high quality serviettes for the evening food.

Service included

This Service Includes:

front of house to serve your reception drinks on arrival if required,

Serve your Cream Teas and clean down the tables of the cream tea service.

Professional chef and Assistant to prepare and make all your sandwiches fresh on site and display all your sandwiches and cakes on to our Tiered cake stands and sandwich plates

To Roast Your Meat 'From Scratch' At Your Venue.

Prepare All Salads and side Dishes to Be Created Freshly On Site.



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Supply Gazebos Which We Roast and Serve Under.

(Should The Weather or Yourselves Require It)

Any Left-Over Meat to Be Either Carved and Served On a Platter, or to Be Disposed of.

Any other agreed service as stated in Contract or Quotation.

All Refuse to Be Discretely Removed and Disposed of Off Site for Your Convenience

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