



Succulent Pig - Hog Roast and Catering

HOG ROAST MENUS FOR PARTIES, CORPORATE, CHRISTENINGS, CHRISTMAS AND WINTER FUNCTIONS.

Menu 2

. (All meats supplied by award winning butcher The Butcher of Brodgate)

A Slow Roasted Whole Free Range fruit fed Pig with golden crackling, carved and served by our professional chefs

and / Or

Either Lamb or Beef or Chicken or Turkey,

Or

Three Meat Slow Roast
Joints of Pork, Joints of Lamb and topside of Beef
Served with the following,
Freshly made Apple Sauce or accompanying condiments

Or

Hog roast themed BBQ, Choose one of the above meats and then you get
Four flavours of sausages, Burgers to feed your number of guests, tray of Cajun chicken with peppers and onion, tray of BBQ chicken with peppers and onion, Roasted Halloumi in spice with peppers and onion, fried onions, and assortment of sauces.

Homemade Sage and Onion Stuffing

Soft floured bread rolls

Home Made Vegetarian Option
Spanish/Mediterranean Quiche.

This Service Includes:

Professional Succulent Pig staff to roast your meat at your venue. Carve your meats, and set up a service using our chafing dishes for hot food and a salad table. All food is served buffet style. All dishes to be created freshly on site. We bring with us a flame retardant gazebo to cover the cooking and serving area (should the weather or yourselves require it.)

We provide serving tables laid with linen.

Any left-over meat to be either carved and served on a platter, or wrapped and handed to you
We take away our rubbish at the end of the evening

Anthony Round - 07972684332