



Succulent Pig - Hog Roast and Catering

HOG ROAST MENUS FOR PARTIES, CORPORATE, CHRISTENINGS, FUNCTIONS.

Menu 3

Hog Roast with chosen meats with Salad or Seasonal Vegetables
A Slow Roasted Whole Free Range Pig supplied by the award winning butcher
The Butcher of Brogdale
Carved and served by our professional chefs with golden crackling.

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

Accompanying Dishes;

Choose from

Minted new potatoes tossed in melting butter
Fresh new potatoes cooked with fresh mint and tossed in butter.
Or slightly spiced potato wedges.

Freshly prepared salad

A Mixture of Freshly Spring Leaves. Including Lambs Leaves, Curly Endive And Lollo Rosso.
With Spring Onions, Diced Cucumber and halved and whole cherry tomatoes. Hand-Dressed by our
chefs

Pasta Salad

Tricoloured pasta twists, tossed with diced cucumber, Spring Onion.
Chopped tomatoes and celery mixed with Garlic and Herb Dressing

Tomato and Mozzarella Salad



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Well sourced Tomatoes, sliced and layered with sliced Buffalo Mozzarella. Drizzled with pesto dressing, seasoned with rock salt, cracked black pepper and fresh basil. Adding colour and a vibrant flavour

Creamy Handmade Coleslaw

Sliced red and white cabbage, chopped red and white onion and grated carrots
Mixed with a thick cream mayonnaise

Home Made Vegetarian Option

Spanish/Mediterranean Quiche.

This Service Includes:

Professional 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 supply disposable plates and plastic cutlery
We bring with us a 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 all our rubbish at the end of the evening.

Anthony Round - 07972684332