



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

### **Menu 4**

#### **Bespoke Hog Roast Menu**

This is designed for those Special occasions that you want extras added and is an option where you build your requirements with the help of the Succulent Pig Hog Roast catering team, and can include any of the above menus from number one to Three

This is where you may wish to be having

#### **Hot Seasonal Vegetables,**

Roasted Batons of Parsnips with Honey Glaze

Cauliflower and broccoli

Green beans and Carrots

Chefs Gluten free red wine gravy

#### **Desserts added- ask for options**

White chocolate and raspberry brulee cheese cake is recommended

#### **Cheese boards and fine Biscuits**

Cheese boards made from a choice of 3 or more Handmade cheeses from the Canterbury Cheese makers

Tea and Coffees

Waitresses and Front of House staff.

You may wish to have Crockery and Cutlery hired in.

Glassware and table linen Quoted

We can also obtain quotes for Marquees, toilets, tables and chairs, Generators and Walk in fridges. (Supplied by Third party companies that we work with at their prices)

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