



Succulent Pig - Hog Roast and Catering

Wedding Menu 1

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

Wedding Breakfast.

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

Choose from Seasonal Vegetables or Salads.

Seasonal vegetables include

Roasted baton Parsnips in with honey glaze, Cauliflower and Broccoli, sliced carrots, Green Beans

Chefs home made Gluten free gravy.

Or

Salads

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, 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

Toasting Drinks served

Your **Wedding Cake**, cut by you then removed by our chefs, cut and portioned and plated with fruit coulis, Summer Fruits, chantelle cream, or cut and portioned and wrapped in a serviette.

Served buffet style or to the tables

Optional Extras (Individually quoted on request)

Salmon Steak enpapillote cooked in white wine, dill, parsley lemon and lime



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Whole Dressed Salmon for salad Bar or Roasted Whole Salmon Sides

Teas and coffees served buffet style or to the tables

Cheese boards

Evening Guests

Finger buffet or Hog roast themed BBQ (quoted separately)

Service included

This Service Includes:

Skilled Succulent Pig Staff To Roast Your Meat 'From Scratch' At Your Venue.

All Dishes To Be Created Freshly On Site.

Supply Gazebos Which We Roast And Serve Under (Should The Weather Or Yourselves Require It)

Main Course To Be Served As A Buffet; Succulent Pig Chef To Carve Meats Whilst Waiting Staff Serve The Accompanying Dishes To Your Guests, One member of staff will attend tables replenishing wine and water as requested

A Serving Table Laid With our Table Linen, Tables To Be Laid With Crockery, Cutlery And Napkins if required

Toasting Drinks served to the tables,

Wedding Cake or chosen Dessert To Be Served By front of house staff to tables

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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