



# Succulent Pig - Hog Roast and Catering

## Wedding menu 2

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

### Selection of Canapés

Topside of Beef roasted and carved into a mini Yorkshire pudding

with and without a dash of horseradish

Button mushrooms filled with various flavoured cheeses and cooked in the oven.

Mini Vegetable quiches.

Avocado with mozzarella on crostini.

Avocado with sliced cherry tomato on crostini.

Duck pate served with sliver of orange on toast.

Salmon Canapés.

Medallions of Sausages from the Butcher of Brogdale cut to bite size and presented on a cocktail sticks: Pork and leek, pork and sage, lamb and mint, hot rod (slightly chilli flavoured) Served warm

Tray of mixed fruit consisting of melon cubes, passion fruit and grapes served on a cocktail sticks.

Or

### Antipasti Picnic / Canapés

Assortment of Italian Hams

Including; Parma Ham, Prosciutto Ham, Salami, Pepperoni, Sun Dried Tomatoes, Artichokes

Green and Black Olives, Parmesan, Mozzarella, Artisan Breads, Medallions of Sausage

Avocado with mozzarella on crostini.

Avocado with sliced cherry tomato on crostini.

Pizza Bites with an Olive Oil Balsamic Dip.

Served as a picnic from a buffet table.

Succulent Pig Staff will also circulate the above on black slates to assist service.

## Wedding Breakfast

A choice of one or two meats from the following: Free range fruit fed pig with golden crackling, spring saltmarsh lamb, free range chicken, local Kentish beef, free range turkey; roasted to perfection. Sage and onion stuffing, apple sauce served in soft floured rolls.

Select from the following:



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Roasted new potatoes in garlic and rosemary or minted new Potatoes tossed in melting butter.

## **Seasonal Vegetables:**

Roasted baton parsnips in honey glaze, cauliflower and broccoli, sliced carrots, green beans  
Chefs home made gluten free gravy.

Or

## **Freshly Prepared 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**

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

## **Creamy Handmade Coleslaw**

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

Mixed with a thick cream mayonnaise

## **Vegetarian Options**

Spanish Quiche or Roasted Root vegetables cooked in spice mixed with rice and stuffed into a red pepper.

## **Toasting Drinks served**

## **DESSERT**

## **Your Wedding Cake provided.**

Your Wedding Cake, cut by you then removed by our chefs, cut and portioned and plated with fruit coulis, summer fruits and Chantilly cream, or cut and portioned and wrapped in a serviette.

## **Optional Extras**

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

Whole Dressed Salmon for salad Bar or Roasted Whole Salmon Sides

Teas and coffees served buffet style or to the tables.



## Succulent Pig - Hog Roast and Catering

Cheese boards

### **Evening Guests**

Finger Buffet or BBQ/Hog roast BBQ (priced separately)

Please be aware that some of our range of salads and desserts may contain allergens. Please ask for details.

We will be only too happy to discuss your requirements. Please feel free to call us on 07972684332 to discuss the above or email us with your questions.

### **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

**Anthony Round 07972684332**