



Succulent Pig - Hog Roast and Catering

Wedding Menu 3

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

Selection of Canapés served by Succulent Pig staff.

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 a 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 and apple sauce and soft floured rolls.



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Select from the following:

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

Choose Either

Seasonal Vegetables

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

Or

Freshly prepared Salads

Loose leaf salad with halved and whole cherry tomatoes

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 creamy mayonnaise

Vegetarian Option

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

Toasting Drinks served

Desserts

White chocolate and raspberry crème brulee cheesecake dressed with fruit coulis, summer fruits, and Chantilly cream.

Lemon torte.

Chocolate fantasy gateau.



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Fruit salad with fresh cream.

Wedding cake cut and portioned and wrapped in serviettes, placed on a tray.

Optional Extras (Individually quoted on request)

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

Cheese boards

For evening guests.

Evening finger buffet or Evening BBQ/hogroast themed BBQ (range of options offered) Quoted separately

Example menu

Remaining hog roast pork pulled with cider and BBQ sauce, Up to Four flavours of sausages, 100% handmade Beef Burgers , BBQ spare Ribs 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. Salads can be added, Suggested serving with Slightly spiced potato Wedges.

We can customise the package to suit your requirements and make it easier for you to choose the menu to suit your needs at very reasonable prices. We will be only too happy to discuss your requirements call,

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



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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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