



Succulent Pig - Hog Roast and Catering

Bespoke - Wedding Menu 4

This is a **Bespoke Wedding Hog Roast Menu** where we meet at your home address to work with you and build your own personal wedding breakfast reception and catering plan.

This is designed for you to look at all our menus and decide which parts of them you would like to have dependent on your budget.

This is the option where during the consultation with Anthony you will manage for you any extras like marquees, dance floors, tables and chairs, toilets, bar, plate hire and glass hire, and table linen.

Walk in fridges, and toilets. Anthony will take your requirements and will obtain quotes for you from at least two companies and he will manage any agreed hire by you, all you have to do is pay the third party companies direct.

Anthony does not charge for this service as it forms part of your overall Wedding Management by Succulent Pig.

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

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,



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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