



Frinton Golf Club

Hog Roast Menu

Both menus can be amended to your taste or you can add more items to a certain menu, please let us know and we can re quote you.

www.frintongolfclub.com
jamesoxley@frintongolfclub.com
01255 682454

SLOW ROASTED HOG MENU

(Served in Chafing Dishes)

A Main Course Portion of Crackling Topped Belly Pork Slices and
12 hour Slow Roasted Cider Pulled Pork, Leek and Sage Stuffing
Accompanied with a Selection Of Mustard and Apple Sauce

(A Choice of Potato)

Hot Mint Buttered New Potatoes

Garlic and Rosemary Roasted

Crème Fraiche New Potato and Chive Salad

Sweet Mustard Dressed Potato Salad

Salad Selection

Chef's Salad

Mixed Wild Leaves, Tomatoes, Red Onion, Cucumber and Croutons and French Dressing

Roast Moroccan Vegetable Giant Cous Cous salad

Sweet Chilli Charred Broccoli

Coronation Coleslaw

Selection of Locally Made Bread and Butter

(Curry, Cheese and Onion, Cobber and Tomato Bread)

£17.50 a head

*Other roasted meats can be added Marinated Sirloin Steak or Chicken Breast or
Slow Cooked Moroccan Lamb*

All Prices are inclusive of staff, crockery, cutlery, table linen and VAT.

Extra courses can be added to complete your meal: Canapés, starter, dessert or a cheeseboard etc.

We are also more than happy to design a totally bespoke menu for your event.

PLEASE MAKE US AWARE OF ANY FOOD ALLERGENS WHEN BOOKING