

## 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.

## 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 Mustards 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 Chili 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

Prices excluding VAT

Items included: crockery and cutlery, table linen, serving equipment and fuel.

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

Serving Staff can be added on if required.