



Hog Roast Menu £21.50+VAT


Traditional buffet style or Family Sharing style of service optional.


 Indicates vegetarian  Indicates Vegan


Whole Spit Roasted Pig

Served with a homemade apple sauce, cider gravy, pork & sage stuffing, crackling and soft flour rolls

For Vegetarians/Vegans (choose one option)

Smokey Mexican Black Beans with Sweet Potato & Paprika 

Lentil Bolognese Stew with Chickpeas & Kale 


Sweet Potato, Lentil & Coconut Curry 

Salads/Sides

Salads


Caesar Salad with Croutons & Parmesan Shavings


Greek Salad with Basil olive Oil Dressing


Chick Peas Infused with Roasted Bells Peppers 

Celery, Apple, Grape & Walnut Salad


New Potatoes with, Sour Cream & Chives


Herbed Quinoa Carrot Salad 

Spicy Bean Salad with a fresh Chilli Dressing 


Mixed Vegetable Saffron Rice 


Cucumber & Mint Pasta Salad

Lemon, Coriander & Minted Couscous 

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil 

Pesto & Rocket Pasta Salad

Buckwheat with Roasted Med Vegetables 

Mixed Leaf Green Salad with Oil & Balsamic 

Chunky Coleslaw

Hot Sides

Cumin Roasted Carrots & Red Onions

Garden Peas with Fennel & Thyme

Seasonal Market Vegetables & Fresh Mint

Oven Roasted Root Vegetables 

Roasted Mediterranean Vegetables 

Braised Red Cabbage with Apple

Three Green Vegetables (Sugar snap peas, Fine Green Beans &

Fresh Garden Peas.)

Buttery New Potatoes with Fresh Herbs

Roasted Thyme & Garlic Baby Potatoes 

Creamy Mashed Potato

Dessert

* Indicates served warm & requirement to access to oven facility


Glazed Lemon Tart

Banoffee Pie

Black Forest Gateau

Dark Choc Truffle & Salted Caramel Torte

Mixed Red Berry Cheesecake

Eton Mess ( opt)

Lemon Posset

American Double Chocolate Brownie (nut free)

Dark Chocolate Fondant*

Sticky Toffee Pudding*

Lemon infused Treacle Tart* with Clotted Cream


White Chocolate & Madagascan Vanilla Mousse

Vanilla Panacotta Red Berry Pudding

St Clements Cheesecake

Exotic Fresh Fruit Salad 

Strawberry Fool Stack with Shortbread Biscuit

Chocolate (& avocado) Mousse w' Raspberries & Pistachio 

Vanilla Crème Brulee

Gluten Free Brownie

Baileys Milk Chocolate Mousse

Individual Passion Fruit Pavlova





Est 2005

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie
(£2.00 supp)

Sharing platter – Selection of our favourite & best miniature deserts; ideal for sharing.
(£2.00 supp)

Selection of English & Continental Cheese & Biscuits (£4.00 sup)

Additional Mixed Berries to be served with your Dessert choices (£1.50 sup pp)

Cheese Towers (photos & quote available on request)

Add a cold plated appetiser - £5.00pp+VAT

Prosciutto Ham served with a baked fig compote & red amaranth
Caprese Salad; Buffalo Mozzarella, beef tomato & basil 🍷 or 🌱
Chicken Liver Parfait served with caramelised red onion marmalade
Smoked Salmon served with fresh lemon & dill mayonnaise

Traditional Soup; choose from (Watercress, Butternut squash or Cauliflower & Chive) 🍷 or 🌱
Classic Chicken Caesar Salad topped with parmesan shavings

Evening food options:

£9.50pp+VAT (no dessert & no salads)
£15.50pp+VAT (with salads & no dessert)

Minimum order of 80 people. Lamb roasts are also available, prices available on request.

This price includes; white linen cloths, white linen napkins, crockery & cutlery.

Uniformed staff are available at £14 per hour, per staff member.

Tea, coffee, glassware, soft & alcoholic drinks are also available.

Total Hospitality Ltd registered in England and Wales Company Number. 5712388

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