



## Hog Roast Menu

Traditional buffet style or Family Sharing style of service optional.

 Indicates vegetarian  Indicates Vegan


### Whole Spit Roasted Pig


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

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#### **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 




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### 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





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**Trio of desserts** – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, mini double chocolate brownie  
(£3.00 supp)

**Sharing platter** – Selection of our favourite & best miniature desserts; ideal for sharing.  
(£3.00 supp)

**Selection of English & Continental Cheese & Biscuits** (£5.00 sup)

**Additional Mixed Berries** to be served with your Dessert choices (£2.00 sup pp)

**Cheese Towers** (photos & quote available on request)

**Add a cold plated appetiser - £6.00pp+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:**

£10.50pp+VAT (no dessert & no salads)

£16.50pp+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 £16 per hour, per staff member.

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

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