

Hog Roast

Our traditional Hog Roast is our most famous event.

We slow-cook our locally reared pigs for a minimum of seven hours until the pork falls off the bone and melts in the mouth



Our Hog Roasts are served the traditional way, with the juicy pork sandwiched in buns and loaded up with apple sauce and crackling

Our range of salads and sides are the perfect complement to any plate

We also provide vegetarian and vegan options and can cater to any allergies. Please get in touch and let us know your requirements



Hog Roasts

Traditional Hog Roast

Hog Roast for Up to 100 People

This comes with:

- **Slow Roasted Hog**
- **Rustic Breads and Baps**
- **Bramley Apple sauce**
- **Sea Salted Crackling**
- **Our Special Homemade Stuffing.**
- Disposable Plates
- Disposable Napkins
- Disposable Cutlery
- This includes a Chef and a Server

Priced at £800

For more than 100 people please add £8.00 pp

Option 50

Hog roast for up to 50 people

This comes with:

- **Slow Roasted Hog**
- **Rustic Breads and Baps**
- **Bramley Apple sauce**
- **Sea Salted Crackling**
- **Our Special Homemade Stuffing.**
- **Fresh Mixed Leaves Salad.** Mixed Leaves, Vine Tomatoes, Cucumbers, Sweet Peppers, and Red Onion
- **Home Made Creamy Coleslaw**
- **Pasta Salad.** Pasta with a selection of Roasted Mediterranean Vegetables and Fresh Herbs. Tossed in a Nut Free Pesto Sauce
- Disposable Plates
- Disposable Napkins
- Disposable Cutlery
- This includes a Chef and a Server

Priced at £900 (Monday-Thursday Price is £720)

Option 100

Hog roast for up to 100 people

- **Slow Roasted Hog**
- **Rustic Breads and Baps**
- **Bramley Apple sauce**
- **Sea Salted Crackling**
- **Our special homemade stuffing.**
- **Fresh Mixed Leaves Salad.** Mixed Leaves, Vine Tomatoes, Cucumbers, Sweet Peppers, and Red Onion
- **Home Made Creamy Coleslaw**
- **Pasta Salad.** Pasta with a selection of Roasted Mediterranean Vegetables and Fresh Herbs. Tossed in a Nut Free Pesto Sauce
- Disposable Plates
- Disposable Napkins
- Disposable Cutlery

This includes a Chef and a Server

Priced at £1200 (Monday to Thursday price £960)

For more than 100 people please add £12.00pp (Monday to Thursday price £9.60 pp)

Extra Salads

If you want to more Salads, you can add any of below

- **Beetroot.** Sliced Beetroot topped with Feta Cheese
- **Cucumber and Mint.** Tangy Cucumber Mint Salad Finished with Natural Greek Yogurt
- **Stilton and Walnut Salad.** Rich Blue Cheese and Crunchy Walnuts. Tossed in Home Made French Dressing and Crunchy Leaves
- **Caesar Salad.** Romain Lettuce. Fresh Shaved Parmesan Cheese. Sea Salted Home Made Croutons. Bound with a Homemade Caesar Dressing.
- **Bean and Rice.** Classic Mix Five Bean Salad. Sweet Roasted Red Peppers. Basmati Rice and a Balsamic Glaze
- **Corn On the Cob.** Sweet Juicy Corn on The Cob. Drizzled in Salted Butter
- **Hot New Potatoes.** Baby potatoes in a Parsley Butter
- **Summertime Salad.** A Crunchy Mix of Celery, Vine Tomatoes, Orange Segments, Watermelon with a mix of Micro Herbs

Priced at £1.50 PP

Desserts

- **Chocolate Torte.** Rich Belgium Chocolate Truffle on a Sponge Base
- **Strawberry Prosecco Cheesecake.** A light refreshing Mascarpone Mix with a hint of Prosecco
- **Eaton Mess.** Meringue, Chantilly Cream and Fresh Raspberries
- **Lemon Tart.** Tangy Lemon Tart encased in a Short Crust Pastry

Priced at £4.00 pp

Vegetarian / Vegan

- **Roasted Vegetable Mediterranean Tart.** Great Mix of Mediterranean Cuscut, Roasted Vegetables. Bound in, a Tomato Herb Sauce
- **BBQ Jackfruit.** Pulled Jackfruit in a Smokey BBQ Glaze

Priced at £ 4.00 PP

Dietary Requirements/ Allergies

We can cover all requirements.