



Succulent Pig - Hog Roast and Catering

HOG ROAST MENUS FOR PARTIES, CORPORATE, CHRISTENINGS, CHRISTMAS AND WINTER FUNCTIONS.

Hog Roast - Menu 1

A Slow Roasted whole Free Range fruit fed pig with Crackling and two flavours of handmade sausages

Prepared, cooked and carved by our Professionally qualified Chefs served with Sage and Onion Stuffing, and apple sauce to soft floured rolls and a small disposable plate and serviette.

Home Made Vegetarian Option

Spanish/Mediterranean Quiche and Vegan Option stuffed peppers with roasted root vegetables and rice n spice.

This Service Includes:

Professional Succulent Pig staff to roast your meat at your venue. Carve your meats, and set up a service using our chafing dishes for hot food and a salad table. All food is served buffet style.

All dishes to be created freshly on site. We bring with us a Gazebo to cover the cooking and serving area (should the weather or yourselves require it.)

We provide serving tables laid with linen.

Any left-over meat to be either carved and served on a platter, or wrapped and handed to you

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