



Succulent Pig - Hog Roast and Catering

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

Wedding Menu 5 Winter and Christmas - Menu and Catering.

Mulled wine prepared and in jugs for serving (Optional)
A Slow Roasted Whole Free Range fruit fed Pig with golden crackling. Carved and served
by our professional chefs

and / Or

Either Lamb or Beef or Chicken or Turkey,

Or

Three Meat Slow Roast
Joints of Pork, Joints of Lamb and topside of Beef
Served with the following,
Freshly made Apple Sauce or accompanying condiments

Or

Hog roast themed BBQ, Choose one of the above meats and then you get
Four flavours of sausages, Burgers to feed your number of guests, tray of Cajun chicken
with peppers and onion, tray of BBQ chicken with peppers and onion, Roasted Halloumi in
spice with peppers and onion, fried onions, and assortment of sauces.

Home made Sage and Onion Stuffing

Soft floured bread rolls

Home Made Vegetarian Option
Spanish/Mediterranean Quiche.

Accompanying Dishes.

Choose from

Minted new potatoes tossed in melting butter
Fresh new potatoes cooked with fresh mint and tossed in butter.

Hot Seasonal Vegetables,
Roasted Batons of Parsnips with Honey Glaze
Cauliflower and broccoli
Green beans and Carrots
Chefs Gluten free red wine gravy
Hot seasonal Vegetables can be replaced with Salads
This Service Includes:



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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

Service included

This Service Includes:

Skilled Succulent Pig Staff To Roast Your Meat 'From Scratch' At Your Venue.

All Dishes To Be Created Freshly On Site.

Supply Gazebos Which We Roast And Serve Under (Should The Weather Or Yourselves Require It)

Main Course To Be Served As A Buffet; Succulent Pig Chef To Carve Meats Whilst Waiting Staff Serve The Accompanying Dishes To Your Guests, One member of staff will attend tables replenishing wine and water as requested

A Serving Table Laid With our Table Linen, Tables To Be Laid With Crockery, Cutlery And Napkins if required

Toasting Drinks served to the tables,

Wedding Cake or chosen Dessert To Be Served By front of house staff to tables

Any Left-Over Meat To Be Either Carved And Served On A Platter, Or To Be Disposed Of.

Any other agreed service as stated in Contract or Quotation.

All Refuse To Be Discretely Removed And Disposed Of Off Site For Your Convenience

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