

HOG ROAST EVENT MENU 3

45.00 PER GUEST

MINIMUM 40

ADD CANAPÉS FOR THE ARRIVAL OF YOUR GUESTS

FREE-RANGE LOCALLY BRED PULLED PORK, SLOW ROAST SHOULDER OF HOGGET, RIBEYE STEAK TAGLIATA CARVED FROM OUR FLAME GRILL

A SELECTION OF ARTISAN BREADS AND ROLLS AND FOCCACIA,
HORSERADISH BUTTER, WHOLEGRAIN MUSTARD AND HONEY BUTTER, SORREL AND MINT BUTTER

SERVED WITH YOUR CHOICE OF THREE SALADS

CHICKORY AND COS CAESAR SALAD

CAPRESE SALAD, (BEEF TOMATOES, MOZZARELLA, FRESH BASIL, OLIVE OIL)

GREEK SALAD (RED AND GREEN PEPPERS, RED ONIONS, FETA CHEESE, TOMATOES, CUCUMBER, KALAMATA OLIVES)

ROAST BEETROOT, BLOOD ORANGE, SWEET DILL PICKLED CANDYSTRIPE BEETS

HOME-MADE RED AND WHITE COLESLAW WITH SULTANAS

WALDORF SALAD (GREEN APPLES, CELLERY, WALNUTS, HOME-MADE MAYONNAISE)

SALAD NIÇOISE (FRENCH BEANS, CHERRY TOMATOES, SWEET RED ONION, NEW POTATOES, SOFT BOILED FREE-RANGE EGGS, KALAMATA OLIVES, LEMON DRESSING)

BBQ'D HONEY SWEETCORN

HONEY AND MUSTARD NEW POTATO SALAD WITH SCALLIONS

MINI DESSERTS

PLEASE CHOOSE THREE

4.50

KIR ROYAL JELLY WITH FRESH BLUEBERRIES

TIRAMISU, COFFEE SYRUP

ETON MESS

MANGO MOUSSE, PASSION FRUIT COULIS

RHUBARB AND CUSTARD

BLACK FOREST TRIFLE

SALTED CARAMEL CHOCOLATE POT

GOOSEBERRY FOOL, ELDERFLOWER SYRUP

PEAR AND GINGER CHEESECAKE

KIRSCH POACHED DARK CHERRIES, CLOTTED CREAM

STRAWBERRIES AND CREAM

PLEASE NOTE PRICES ARE EXCLUSIVE OF VAT

DO ALSO, REMEMBER TO MAKE MENTION OF ANY DIETARY REQUIREMENTS OR ALLERGEN CONCERNS WHEN PLACING YOUR ORDER.