



THE OXFORD HOG ROAST CO
hogroastoxford.com

BBQ MENU SUGGESTIONS

HOME-MADE 100% LOCAL GRASS-FED BRITISH BEEF
OR
WILD VENISON BURGER
MELTING MATURE CHEDDAR CHEESE, CRISPY ONIONS

GIANT WILD BOAR HOT DOG,
CRISPY ONIONS, SWEET PICKLED SLAW

GLOUCESTER OLD SPOT SAUSAGE

VIETNAMESE BONELESS CHICKEN THIGH, SOY, CHILLI, GINGER GLAZE

SOUR CHERRY BARBARY DUCK BREAST (HALF)

SEARED TUNA, SALSA VERDE
ADDITIONAL 5.00

MAPLE GLAZED BRITISH PORK LOIN CHOP

GRASS-FED AGED SIRLOIN, SAUCE BERNAISE
ADDITIONAL 5.00

WHOLE SIRLOIN TAGLIATA, SAUCE BERNAISE
ADDITIONAL 5.00

KING PRAWN, LOBSTER TAIL, SCALLOP SKEWER, SEAFOOD BUTTER
ADDITIONAL 12.00

GRILLED HALF LOBSTER TAIL THERMIDOR
ADDITIONAL 10.00

GRIDDLED TOULOUSE SAUSAGE, REDCURRANT GLAZE

SELECTION OF CONDIMENTS

SERVED IN YOUR CHOICE OF

HAND-MADE BRIOCHE BUNS OR SOFT WHITE ROLLS.

VEGETARIAN AND VEGAN BBQ

SPICY JERK AUBERGINE

SOY AND MIRIN PORTABELLO MUSHROOM, SALSA VERDE

TANGY KATSU PULLED JACKFRUIT, HOME-MADE CHILLI, RED ONION, AND LIME SALSA

SPICY FELAFEL BITES, SMOKED PAPRIKA MAYO

ONION BHAJI, MINTED YOGHURT, SPICED MANGO, AND NIGELLA SEED CHUTNEY

SERVED IN A GRIDDLED FLATBREAD

SELECTION OF CONDIMENTS

SALADS

2.50 EACH

GREEK SALAD, HERILOOM TOMATOES, RED AND GREEN BELL PEPPERS, CUCUMBER, FETA, BLACK KALAMATA OLIVES

MINTED TABOULEH, LIME DRESSING

ROQUETTE PESTO, ROAST RED PEPPER, CHERRY TOMATO, PARMESAN PASTA

WATERMELON, STRAWBERRY, MINT, CAPRESE SALAD, RASPBERRY VINAIGRETTE

CAESAR SALAD WITH HOME-MADE DRESSING, WHOLEGRAIN CROUTONS AND SHAVED PARMESAN (CAN BE SERVED WITH OR WITHOUT ANCHOVIES)

CHARRED SWEETCORN, SCALLION, CHILLI, MIXED PEPPER, SMOKED BACON

SWEET PICKLED SUMMER MIXED CABBAGE SLAW, SULTANAS

ISRAELI COUS COUS, FRESH CHOPPED MINT, PEPPADEW PEPPERS, SCALLIONS, BLOOD ORANGES, POMEGRANATE AND ORANGE VINAIGRETTE

SUMMER PANZANELLA SALAD, CAPERS, HOME-MADE LABNEH, BLOODY MARY

BLACK RICE SALAD, RADISH, ORANGE PIMENTO, FRESH MANGO, APPLE CIDER DRESSING

MOROCCAN HARISSA AND RAS EL HANOUT CHICKPEA SALAD, FETA AND PRESERVED LEMONS

CLASSIC WALDORF SALAD, GREEN APPLE, CELERY AND TOASTED WALNUTS, FRESH MAYONNAISE

GRIDDLED PEACH, PANCETTA DUST, CRISPY COS, BUFFALO MOZZARELLA, HONEY ROASTED PECANS

(Additional 1.00)

NIÇOISE SALAD, FINE GREEN BEANS, LITTLE GEM LETTUCE, BLACK OLIVES, NEW POTATOES, CHERRY TOMATOES, QUAILS EGG, VINAIGRETTE

(Additional 1.00)

SOFT LEMON DRESSED SUMMER MIXED LEAF TOSSED SALAD, PEPPERS, CARROT, RED ONION, CUCUMBER.

HONEY AND WHOLEGRAIN MUSTARD POTATO SALAD

BUTTERED, MINTED NEW POTATOES.

DESSERTS

8.00

LEMON MERINGUE PIE

DARK CHOCOLATE DELICE, FRESH RASPBERRY

RHUBARB AND GINGER CRUMBLE, CRÉME ANGLAISE

TIRAMISU, COFFEE SYRUP

ETON MESS

LEMON CHEESECAKE, MACERATED BERRIES

SALTED CARAMEL CHOCOLATE POT

STRAWBERRIES AND CREAM

STICKY FUDGE BROWNIES, ORANGE FLOWER CREAM

NIBBLES FOR COFFEE

4.00

DARK CHOCOLATE TRUFFLES

ASSORTED MACARONS

TURKISH DELIGHT

FUDGE BROWNIE BITES

ALL PRICES INCLUDE QUALIFIED CHEFS AND WAITING STAFF
PRICES ARE NOT INCLUSIVE OF TABLEWARE OR VAT