




HOG ROAST









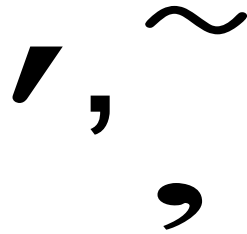
£500 – DIY – Supplied pig enough to serve 100 people all ready to roast in the hog roast machine. (Crackling already started off for you) You cook the pig and you serve it. Rolls & Sauces are included. Customer is required to clean the equipment or pay £50 surcharge

£610 – up to 100 people – 2 chefs, fresh white baps made on the day, apple sauce, mustard, & tomato ketchup. Everything is done for you

£715 – up to 250 people – As above but pig large enough for up to 250 people.

£1.50 per person for salads – can offer variety of salads – leaf, potato, coleslaw and pasta, all homemade & prepared fresh on the day with dressings & sauces to accompany your dish.





COLD HOG ROAST
ACCOMPLIMENTS
(£7.00 a head)

- ~ Vegetable Pasta
- ~ Tomato & Bacon Pasta
- ~ Green Leaf Salad
- ~ Celery & Nut Salad
- ~ Tomato & Mozzarella
- ~ Couscous Salad
- ~ Fragrant Rice
- ~ Potato Salad
- ~ Curried Coleslaw
- ~ 3 Bean Salad
- ~ Fried Onions
- ~ Vegetable Quiche
- ~ Ham & Cheese Quiche
- ~ Finger Rolls
- ~ Burger Rolls
- ~ Burger Cheese
- ~ Pickled Onions
- ~ Pickled Gherkins
- ~ Sauces: - Tomato, Salad Cream, BBQ
- ~ Pickles: Burger Relish, Mustard
- ~ Vinaigrette Dressing.

This includes polystyrene plates, good quality cutlery and paper napkins.