

Welcome to our Hog roast section

This side of our outside catering as become very popular over recent years. I feel that's due to the visual and the cooking aromas of the day long cooking of the succulent pig.

We can provide our hog roast service for 100 to 600 people with our newly purchased spitting pig titan machines which are fuelled by bottled gas so no electric is needed which is a hidden bonus on rural events.

Hog Roast North west

Menu A

£5.65 Per Head

Whole Suckling Pig carved and served with cider apple sauce with homemade stuffing on freshly baked oven bottom rolls.

Chefs tip great for evening wedding suppers, corporate days & celebrations.

Menu B

£9.95 Per Head

Menu A with the below extras

Salads please pick 3 from the list below

Classic ceasar

Piri pili riced & Mixed pepper

Waldorf salad

Napoli tomato pasta salad

Mixed salad & balsamic dressing

Beetroot, green bean & tomato

Potato & chive

Luxury coleslaw

Tomato red onion & pesto

Cous cous and char grilled vegetables

Potato dish

Rosemary scented potatoes or minted new potatoes

Menu C

£12.95 Per Head

Menu B with the below extras

Salads please pick 3 from the list below

Chocolate fudge cake with pouring cream

Fresh cream gateaux

Caramel cheesecake and coulis

Profiteroles with fudge sauce

Tropical fruit skewers with fruit coulis

Glazed lemon tart

Dipped white & dark chocolate strawberries

Chocolate chip brownies

Continental cheese