

HOG ROAST MENU 2018-19

Our Sussex Pigs are turned for up to seven hours which keeps the meat moist, cooked over our Oak Fire Pit giving the meat a delicious Smokey flavour and is hand carved at your Venue by our Chefs.

MAIN

Slow Roasted Sussex Free Range Pig, Sea-salt Crackling
Lemon, Sage Pork Stuffing
Farm Baked Braeburn Apple Lavender Sauce
Roasted Baby Potatoes, Parsley & Garlic Butter
Piccalilli, Mustards, Pickles & Brioche Bun

SALADS

Please choose four salads to accompany your Hog Roast

Vine Tomato, Shaved Red Onion, Balsamic Oil, Fresh Basil
Creamy Nicola Potato Salad, Sweet Onion, Fresh Parsley
Moroccan Spiced Roasted Peppers, Aubergine, Cracked Wheat, Lemon Zest, Fresh Herbs
Braised Beets, Lemon Juice, Greek Yoghurt, Chopped Mint
Greek Salad, Mixed Peppers, Tomato, Onion, Cucumber, Barrel Aged Feta, Fresh Oregano
Dry Roasted Chickpeas, Red Pepper, Fresh Coriander
Rocket, Balsamic Oil, Parmesan Shavings
Thai Spiced Yellow Rice, Aduki Beans, Shredded Baby Spinach
White Slaw, Lemon Juice, Black Pepper
Shaved Courgette, Carrot, Lemon Tahini Dressing
Roasted Baby Potatoes, Fresh Thyme Butter
Penne Pasta, Ranch Dressing, Lemon, Parmesan Shavings

*All served family style on sharing boards, slates and in bowls to each table
Served with a selection of condiments in mini Kilner jars*

Circa Hog Roast Wedding Breakfast £42.50 Plus VAT Per Guest

*Add Canapés and Dessert from our Gelato Bike to make your menu £50 Plus VAT Per Guest
For your Vegetarian Guests we'd ask you to pick four choices from the
Hot Vegetarian BBQ Menu to be served to them on individual slates*