



## **Eat @ Parties**

### **Hog Roast Menu**

A hog roast is a great way to feed a lot of people at once and create a visually stunning centre piece to your event. Ever popular and by comparison very cost effective.

We also understand that not every event is for large numbers. With this in mind we offer a few variations on the theme. You don't have to go the whole hog to enjoy a beautiful pulled pork sandwich.

### **Whole Pig options**

#### **The Traditional Hog (80 people plus)**

A whole pig, roasted slow to produce melt in the mouth meat. Then turned up to achieve that beautiful crispy crackling we all love.

Presented and Carved as your guests require.

Served on soft white and granary rolls.

With Bramley Apple Sauce and Sage and Onion Stuffing. Oh and don't forget that delicious roast gravy.

£6.00 per head.

#### **The Pimped up Pig**

Why not go the whole hog and enjoy a little luxury

With this option you get the Traditional Hog with the following delicious side dishes. Please choose 3 dishes from the following.

Herby baby roast potatoes, buttered boiled new potatoes, dressed up mixed leaf salad, creamy coleslaw, giant cous cous salad, potato salad, rich tomato penne pasta salad, The all in one mixed salad.

£8.00 per head

## **Pulled Pork Options**

### **20+ people**

With this option you get the same amazing tasting hog roast sandwich but we create it using the collar or 'secrato cut' instead of the full pig.

We slow roast it then pull it apart before serving. The only downside is there is no Crackling. We can always arrange if required.

The up side is we can cater for far smaller numbers than we can with a full pig.

**You can still choose from**

**The Traditional Hog**

or

**Pimped up Pig**

**The only difference really is the presentation**

**We even keep the price the same**

**Traditional £6.00 p/head**

**Pimped £8.00 p/head**