

## Herb \& Spice Hog Roast

This is a delicious option for your summer BBQ or Garden Party. A succulent whole roasted Pig cooked for 5 - 6 hours on our spit Grill.

The price includes the following:
The Hog
A Chef to carve and serve
Fresh Apple Sauce
Stuffing
New Potatoes
Soft Bread Rolls
Includes staff for service and clearing of food
1 Pig will serve 100 people

## Vegetarian Option <br> Warm Mediterranean Vegetable Tartlets

Add salads to your Hog Roast ...For example-Please see salad list for more suggestions

## Deep-Fried Potato Salad

Diced Potatoes, deep-fried \& garnished with Onions Chillies
\& served with a Sweet Chilli Sauce
Red Cabbage Coleslaw

## Caesar Salad

Romaine Cos Lettuce, Parmesan, fresh Croutons, \& our famous Caesar Dressing

## Indian Rice Salad

Masala Paste, Nuts Sultanas Green Peppers, onions \& Sweetcorn

## Herb \& Spice Fresh Salads

## The perfect selection to add to your meal

Chef Salad<br>Lettuce, Tomatoes, Spring Onion and Cucumber<br>Mixed Leaf Salad<br>lceberg, Radicchio, Rocket, Cucumber, \& Spring Onions<br>\section*{Caesar Salad}<br>Romaine Cos Lettuce, Parmesan, fresh Croutons, \& our famous Caesar Dressing<br>Rocket \& Parmesan Salad<br>Rocket Leaves served with fresh shavings of Parmesan<br>Stilton, Smoked Bacon \& Rocket Salad Garnished with Poached Pears \& a Port \& Ginger Dressing<br>Greek Salad<br>Traditional Plum Tomatoes, Black Olives, Red Onions, Fresh Coriander \& our finest Feta Cheese<br>Mexican Mixed Bean Salad<br>Chick Peas, Kidney Beans, Cannellini, Tomatoes, Coriander \& fresh Chilli<br>Mexican Mixed Bean Salad<br>Green , Kidney, Black-Eyed, Butter, \& Pinto Beans tossed with fresh Garlic, Paprika, Tomato \& Herbs<br>Cous-Cous Moroccan Salad<br>Tomatoes, flat leaf Parsley, Mint, Garlic, Onions \& chopped Apricots<br>\section*{Noodle Hoi Sin Style Salad}<br>Julienne of Vegetables with a Hoi Sin Sauce, Lemon Grass, \& mixed with Crispy Noodles<br>Blue Cheese, Walnut \& Celery Salad<br>Coconut \& Cumin Rice Salad<br>Butternut Squash, Peas \& fresh Coriander<br>Panache of Wild Mushrooms Salad<br>with an Asparagus, Goats Cheese, \& Tarragon Dressing

Italian Pasta Salad<br>Penne Pasta, Black Olives, Sun-dried Tomatoes, Onions, fresh Tomatoes, Basil \& Sweet Red \& Yellow Peppers<br>Tomato \& Onion Vinaigrette Salad<br>Beef Tomato, served with fresh Herbs, Onion \& White Wine Vinegar

Red Cabbage Coleslaw<br>Indian Rice Salad<br>Masala Paste, Nuts Sultanas Green Peppers, onions \& Sweetcorn

Fennel Orange \& Spring Onion Salad
New Potato Onion \& Chive Salad served with a fresh Mint Yoghurt

## Deep-Fried Potato Salad

Diced Potatoes, deep-fried \& garnished with Onions Chillies \& served with a Sweet Chilli Sauce

Slow Roasted Tomato Salad with Feta Cheese marinated in Rosemary Beef tomato and Feta Cheese with fresh Rosemary

Tomato \& Basil Salad with Olive Oil \& cracked Black Pepper Beef tomato and fresh Basil

Aubergine Lemon Caper Salad served with Balsamic Vinaigrette Aubergines cooked with fresh lemons and capers

Grilled Peppers, Artichoke, Olive \& Courgette Salad served with a cracked Black Pepper \& Lime Dressing

Avocado, Red Grape \& Satsuma Salad
with a Mascarpone \& Basil Dressing
Traditional Coleslaw
White Cabbage, Carrots, Onions, \& our home-made Mayonnaise

## Pear \& Stilton Salad

Artichoke \& Arugula Salad, topped with Grilled Calamari ( $£ 1.00+$ vat per person supplement)

## Mustard Coleslaw

## Traditional Coleslaw with a Mustard Kick

Beetroot, Feta \& Mint Salad
Sweet Beetroot, Baby Spinach and Crumbled Feta finished with Pine Nuts and Fresh Mint

Tossed Green Salad
With a Coriander, Lime \& Ginger Dressing

