

Hog roasts – How does this work?

This is a very popular choice for lunchtime and evening receptions, particularly during the summer months.

Some brides opt to have our Hog Roast, salads, chutneys & relishes option along with puddings and dressed cheeseboards.

Hog roasts are very popular for those clients who wish to have an informal reception or wish to have a hog roast at around 10pm following a wedding breakfast earlier on in the day. It keeps the peckish party goers well fuelled after hours of dancing!

Canapés option – 4 canapés per person

For those brides wishing to have a fabulous stand-alone hog roast, a perfect way to start the evening would be to enjoy our delicious home-made canapés with a reception drink, for a small additional cost.

- Wafers of Scottish smoked salmon on a dill muffin with a caviar garnish
- Chicken liver parfait on a croute with a port & redcurrant jelly glaze
- Spiked chipolatas roasted in Somerset honey and wholegrain mustard
- Sweet mini red peppers filled with herb cheese (v)

Traditional Hog Roast – Minimum 100 guests.

Hand carved slices of free range pork, sage & onion stuffing, apple sauce and scrummy crackling, served either on a plate or in a large bap roll.

Option 1

- The pig roast package served in large baps
- Our signature home-made coleslaw
- Mixed leaf salad and cherry tomatoes.
- Our rich, dark chocolate brownies studded with walnuts
- Freshly percolated coffee "take away style"



Option 2

- The pig roast package served in large baps
- Our signature home-made coleslaw
- Mixed leaf salad
- Potato salad – new potatoes boiled in their delicate skins dressed in a home grown mint vinaigrette
- Tomato, onion & basil salad served with our dressing

- Our rich, dark chocolate brownies studded with walnuts
- Fruit kebabs. “jewels” of juicy & colourful fruit served on a wooden skewer drizzled with dark chocolate

- Freshly percolated coffee “take away style”

Dressed cheeseboards

This is a popular add-on. We can provide you with a beautifully dressed cheeseboard with a wide range of cheeses decorated with seedless grapes, walnuts and celery sticks served with baguettes, butter and biscuits

