



The Art of Fine Food and Coffee

Slow Roasted Wood-Fired Pig Roast

For a minimum of 100 people

If you really want to impress your guests, then our wood-fired option is the only way to go!

Why? Well, firstly, and most importantly, the flavour imparted to the meat and crackling from the rosewood and beautifully scented ash logs is outstanding. And secondly, it is a superb visual spectacle. With the deep red embers pushing off a colossal amount of heat, and with the pig being gently rotated above them by one of our chefs, your guests will be amazed. There is something very mesmerising about looking deep into an open fire pit, especially outside, don't you think?

Our pig roasts achieve an incredible crackling. Our home made Apricot and Moroccan Style Stuffing, apple sauce and a very reduced and rich cider gravy (from a secret recipe) complements the succulent meat beautifully, and served in a freshly baked bun, with a superior napkin, gives you a superb meal.

Please note that our white 'bloomer' buns are handmade by an artisan local baker. They are NOT to be confused with other buns you may have experienced before! They are absolutely delicious. Our portions are generous and second helpings will be offered, if required.

Our pig roasts are renowned for their flavour. Why? We try to only use pigs that have been reared sympathetically and allowed to roam the farmers land, and generally we use the world-renowned Gloucester Old Spot variety, because of their fabulous flavour. Because we do NOT pre-cook your pig, the gas roasting equipment will need to be set-up and cooking started at least 10 hours before service - and preparation work can commence 16 hours before service. We will need a level area of at least 15' x 10' and the ability to park a trailer close by. A covered gazebo with lighting is provided, so we are separate from other activities. We'll require a 240 volt electrical supply nearby. Clearly, with our wood hog-roast, we will need a patch of ground that is not the best part of your lawn! This is checked when we survey your site.

£10.95 per head

Hand made Vegetarian Options @ £7.50 per head

(Choose one of the following options and just let us know how many servings you expect)

Crispy Haloumi, Cherry Tomato and Roast Vegetable Kebab with a Mint and Parsley Dressing,
Wiltshire Goat's Cheese and Caramelised Red Onion Tart,
Mexican Cheddar Cheese and Red Onion Wrap

For £6.00 per head you get ALL the following Hand-Made Salads with China Plates and Metal Knives & Forks
Handmade Coleslaw; Plum Tomato, Red Onion and Fresh Basil dressed with Balsamic Dressing; Fennel and Orange; Wild Rocket and Parmesan Shavings; Ensalada Argentina (roast vegetables, sun dried tomatoes, olives in a fresh lime and coriander dressing); New Potato, Apple and Celery Salad with a yoghurt dressing.

At £7.50 per head you get ALL these PREMIUM Hand-Made Salads + China Plates & Metal Knives and Forks
Royal Coleslaw; Israeli Salad (diced cucumber, plum tomato and red onion with a Citrus Dressing); White Cabbage, Spring Onions, Red Chillies and Fresh Parsley; Mixed Leaf Salad with Fresh Pea Shoots, and a Chervil and Tarragon Dressing; Tabouleh; Russian Potato Salad; The topping selection for your PREMIUM salads include Garlic and Parmesan Croutons and Mixed Seeds.

47 - 48 High Street, Marlborough, Wiltshire SN8 1HQ

Tel: 01672-514069 Web: www.thefoodgallery.co.uk Email: bob@thefoodgallery.co.uk



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Other Options and Payment Terms

Staff - We can provide serving staff and also a chef(s) to run the kitchen. The number of serving staff varies with each type of event, so we will discuss this with you before you book with us. For a wedding or dinner party, we suggest 1 serving staff for each of 10 guests. We pay each serving staff £10 an hour, or part hour. It would be appreciated if you would pay us for these staff, in cash, before they leave the event. It is not necessary to pay our chef(s).

Coffee and Tea - @ £3.50 per head - Our fabulous Food Gallery coffee is a soft medley of East African and South American beans, carefully roasted to achieve an incredible aroma and perfect crema. English Breakfast Tea will also be available. This is served from a buffet table, for guests to help themselves. China cups and saucers, spoons, milk, sugar, water boiler, cafetieres and teapots are provided.

Napkins, Tablecloths, Tables, Chairs etc. Apart from the items included in our individual menus, we do not include the above items as standard. However, we can provide them for you, at an extra hire charge. You can of course hire them yourself. We can introduce you to our preferred local suppliers to make your booking and arrange delivery and collection – saving you time. These suppliers are:

China Rose – Pewsey – 01672-563796

Stratton Catering Equipment Hire - Swindon - 01793-535642 <http://www.strattoncateringhire.co.uk>

R&R Catering Hire – Cheltenham – 01242-820100 <http://www.rhire.co.uk>

A Bar - We can introduce you to an excellent local company, with whom we regularly work and have no hesitation in recommending, who will run the bar for you. This service eliminates the worry of having to think how much of each drink you might need to buy for your event. They can accommodate most payment options: A normal 'Pay Bar'; a 'Free Bar'; or, if you prefer, you can combine both options and select a pay bar with a fixed tab - you set the tab-limit and once spent, your guests have the opportunity to purchase further drinks. Their service includes – an 8ft front and back bar with spirit shelves where required; pumps, gas and coolers for beer or cider; refrigeration for bar drinks; glasses for bar drinks; alcohol licence; bar sundries; professional and experienced staff - smartly uniformed. Please contact us to discuss your requirements.

Marquees – We work very closely with two local companies and will gladly introduce you to them.

Marquee Vision – Marlborough - 01793-769213 <http://www.marquee-vision.co.uk>

Covered Occasions – Winterbourne Monkton - 01672 539539 <http://www.coveredoccasions.co.uk>

Catering Equipment – For seated, or buffet meals, where we are not cooking in an existing commercial kitchen for you, then you will need to supply the following equipment, in a separate area to that where we are serving the food: 2 x 6' fridge, 6 x gas burner hob, 1 x combination oven, 1 x warming oven, hot and cold running water, a sink and drainage unit and sufficient metal preparation tables for the number of guests for which we are catering. We will clearly leave all this equipment in the same condition in which we find it. We can hire this equipment in for your event, to save you the trouble, at an extra charge.

Payment Terms - A 10% non-refundable deposit of the full amount secures the booking date exclusively for you. The balance must be paid 7 days before your event. If we have an enquiry for the same date as yours, prior to receiving your 10% deposit, you will be contacted and offered the option to secure the date exclusively for yourselves. Please visit our shop to pay by credit/debit card or send a cheque to the address below. VAT, at the prevailing rate, will be added to all our prices.

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