



*The Art of Fine Food and Coffee*

## **Slow Roasted Pig Roast**

For a minimum of 100 people

We have two options; a gas-fired pig roast and a **magnificent** wood-fired one. Most of you will be aware of a gas fired hog roast, which is very convenient way to cater for a large number of people, at a relatively modest cost. However, 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?

Both our pig roast options achieve an incredible crackling. Our home made apple sauce (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.

The roasting equipment will need to be on site at between 6-8 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 will also 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! Although we will check this out when we survey your site.

**Gas - £7.95 per head, Wood - £10.95 per head**

### **Vegetarian Options**

(included in the price of your hog roast, just let us know how many servings you expect)

Roasted Vegetable Medley with Brie ~ Pissaladiere (a Puff Pastry Base with Anchovies & Caramelised Sweet Onions) ~ Goats Cheese & Caramelised Onion Tart  
Stuffed Peppers ~ Carrot & Coriander Griddle Cake, with Mozzarella

For £5.00 per head extra choose three of the Following Hand-Made Salads  
Coleslaw / Tomato & Red Onion / New Potato & Chives / Sultana & Pine Nut Couscous  
Waldorf Salad / Three Bean Salad / Beetroot & Grapefruit / Pasta Salad

For £5.00 per head extra choose three of the Following Spectacular Hand-Made Desserts  
Sticky Toffee Pavlova & Pecans / Strawberry Pavlova / Chocolate & Chestnut Roulade / Lemon & Lime Tart / Chocolate & Red Cherry Cheesecake / Frangipan Tart / French Apple Tart

VAT, at the prevailing rate, will be added to the above prices.

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