



Slow Roasted Hog Spit Roast

(Min of 70 Adult Guests)

BUFFET STYLE

A Whole Hog Salted and Slow Roasted for Eight Hours.

Served with Crisp Salt Crackling, Kentish Apple Chutney, Sage and Onion Stuffing and Cider Gravy

Falafels and Chick Pea Puree (V)

Bread Basket Selection (V)

CHOOSE FOUR SIDES FROM THE FOLLOWING CONTINUED

Pearl Barley, Spinach, Sliced Beetroot, Grated Carrot Salad

Crushed Potatoes Salad with Crispy Onions, Chorizo and Chives

Roast Mediterranean Veg Salad with Basil Pesto Dressing

Penne Pasta, Rocket, Diced Red Pepper, Parmesan and Balsamic Glaze

Caribbean Rice Salad - Sweet Corn, Coconut, Limes, Mango, Kidney Beans, Spring Onions,
Coriander Jerk Spice and Rice

Sliced Tomato and Mozzarella Oregano Salad

Fatoush Salad (V)

Panzanella Salad (V)

New Potato and Gherkin Mayo Salad (V)

Spinach, Rocket, Blueberry, Strawberry and Feta Salad (V)

Celeriac Remoulade Salad (V)

Whole Roasted Baby Potatoes with Crispy Onions and Garlic (V)

FROM THE DESSERT BAR

Seasonal Berry Pavlova (V)

Fresh Seasonal Fruit Pots (V)

Chocolate Mousse Slice with Caramel Sauce

Lemon Curd Cheesecake with Berry Coulis

Unlimited Tea and Coffee Table for One Hour After your Meal

EVENING BUFFET GRAZING TABLE

Selection of Cheeses, Breads and Crackers Served with Pickles, Chutneys, Grapes and Celery Sticks