

## *Classic Hog Roast*

*A hog roast is such a great way of feeding a large number of people and with a pig farm in our family we've had plenty of practice in perfecting the art of the juiciest meat and the crispiest crackling!*

*Our hog roasts can be served inside or outside so no need to worry about weather. We offer options for 50 people+ and allow a hearty portion of meat per person. You can add salads, start with canapes, finish with desserts or all of the above!*



*Classic Hog Roast*

Slow cooked Yorkshire reared Pork and crispy crackling  
with  
homemade and homegrown apple sauce  
&  
homemade sage and onion stuffing  
served generously in an artisan bread roll



## *Salads*

orange-dressed spinach mixed pepper and avocado salad  
balsamic-dressed rocket and tomato salad with parmesan and pine nuts  
mixed leaf, sweet pear and pecorino with pomegranate dressing  
beetroot, feta and watercress salad with walnuts and honey balsamic glaze

three bean salad with spicy chimichurri vinaigrette  
crunchy homemade traditional coleslaw  
new potato and chive salad  
cous cous and chickpea salad with crunchy mixed vegetables and moroccan spices  
italian pasta salad with confit tomatoes, garlic and olives  
citrus and nutty quinoa superfood salad  
beef tomato and buffalo mozzarella salad with basil and extra virgin olive oil

## *Hot Side Dishes*

herby roast new potatoes  
'proper' chunky chips with skin on cooked in dripping  
roast herby mediterranean vegetables



## *Desserts*

### Banoffee Pie

crunchy biscuit base topped with sweet caramel and banana and finished with fresh whipped cream

### Chocolate and Salty Caramel Tart

sweet pastry base filled with a chewy salted caramel topped with a rich dark chocolate mousse and served with honeycomb

### Ginger and Honeycomb Cheesecake

crunchy ginger biscuit base with homemade stem ginger and chocolate covered honeycomb through a creamy vanilla cheese topping

### Tangy Lemon Tart

crisp shortcrust base topped with homemade lemon curd filling, served with dark chocolate curls

### Mango and Passionfruit Pavlova

meringue topped with passionfruit chantilly cream and mango and passionfruit pieces

### Classic Eton Mess

meringue, crushed and mixed into an indulgent cream with raspberry coulis and strawberries

### Chocolate and Raspberry Roulade

light chocolate cake filled with rich chocolate mousse and raspberries bound in fresh whipped cream

### Chocolate Brownie

rich, indulgent chocolate brownies served with raspberry mascarpone cream

### Cheese Table

selection of yorkshire cheeses served with fruit, yorkshire pickle, english butter and crackers

### Dessert Table

selection of your favourite desserts displayed for your guests to choose from

