



Alfresco Menu

Antipasti Platters Spitting Pig Staff To Serve Platters To Guest Tables A Selection Of Fine Italian Meats- Including Prosciutto Parma Ham And Salami Served With Fine Cheeses Including Buffalo Mozzarella, Parmagiano and Gorgonzola With Artisan Breads. Herb Focaccia, Ciabatta and Bread Sticks- Along with Extra Virgin Olive Oil and Balsamic Vinegar (Served rustic style from wooden boards for guests to help themselves from) For the Main Course Slow Roasted Free-Range Pig Served with Apple sauce, stuffing and crackling Vegetarian/ Vegan option Grilled vegetable and halloumi skewers or BBQ pulled jackfruit Selection of bread rolls and wraps (gluten free rolls available on request)

Freshly Made Salads: Seasonal Green Leaf Salad Coleslaw Tomato and mozzarella salad Choose 1 Potato Option: Roasted New Potatoes With Garlic and Rosemary or Buttered New Potatoes Tossed In Chives Followed By Dessert (choose 2) Profiteroles Chocolate Torte Tarte Au Citron Cheesecake Vacherins Of Strawberries And Passion Fruit Cream All Served With Cream All Served on wooden bamboo crockery and cutlery Served buffet style Serving tables and gazebo provided Serving tables laid with crisp linen. Left- over meat to be carved and served on a platter