



## Wedding Menu With Evening Buffet

Spitting Pig Staff To Serve Your Reception Drink Served As Your Guests Arrive

Please Choose Four Pan Seared Fillet Of Beef Served in Mini Yorkshire Puddings with Horseradish Cream  
Gourmet Sausages Served with A Honey & Whole Grain Mustard Beer Battered Mini Fish & Chips Served with  
Tartare Sauce Roasted Halloumi & Tomato Crostini Served with Caramelised Onions and Salsa Roasted Duck  
Wraps & Spring Rolls Crispy Bean Sprouts & Ginger Wraps & Spring Rolls, Served with A Sweet Chilli Dip.  
Scottish Smoked Salmon Cracked Black Pepper, Lemon & Dill, Fresh Brown Bread Chicken Liver Parfait Garlic  
Croute, Red Onion Marmalade Chicken Satay Skewers Served with A Peanut Sauce Selection Of Mini Pizza (V)  
Finished with Basil Oil

Mini Quiche (V) A Variety of Fresh Fillings Indian Selection (V) Freshly Made Selection of Mini Indian Delights

For The Main Course Please Choose Two Locally Sourced Meat Options: Slow Roasted Free-Range Pig Served  
with Apple sauce, stuffing and crackling Or Whole Roasted English Lamb Studded with Garlic & Rosemary,  
Yorkshire Puddings And Mint Sauce Or Whole Roasted Free-Range Chickens Rubbed with Thyme & Sea Salt,  
Homemade Sage & Onion Stuffing, Butchers Chipolata Sausages Or Whole Roasted Sirloin Of English Beef  
Brushed with Mustard, Cooked To Your Liking, Yorkshire Puddings, Rich Red Wine

Gravy Or Whole Roasted Free-Range Turkey Slow Roasted with Sage Butter, Homemade Sage & Onion  
Stuffing, Cranberry Sauce

Vegetarian/ Vegan option Grilled vegetable and halloumi skewers or BBQ pulled jackfruit

Selection of bread rolls and wraps (gluten free rolls available on request)

Choose 3 salads: Seasonal Green Leaf Salad Coleslaw Tomato and mozzarella salad Classic Caesar Salad Or  
Selection of fresh market vegetables

Choose 1 potato option: Dauphinoise Potato Baked with Garlic, Onions & Double Cream Roasted New  
Potatoes With Garlic and Rosemary Buttered New Potatoes Tossed in Chives

Followed By Choose Two from the following options served to tables Vacherins Of Strawberries And Passion  
Fruit Cream Strawberries with Passion Fruit and Mascarpone on a Meringue Base

Profiteroles Choux Pastry Buns loaded with Whipped Cream and smothered in Chocolate Sauce Chocolate  
Torte Individual Dark and Delicious Chocolate Tortes, with a Light Crunchy Base Sticky Toffee Pudding - Chef's  
Special Pudding with an Exquisite Toffee Sauce Lemon Tart - Butter Pastry Filled with Zesty Lemon Custard  
Garnished with Fresh Raspberries and a Fresh Fruit Coulis Cheesecake - Handmade Individual Cheesecakes,  
with a light delightful Creamy Cheese Filling set on a Crunchy Biscuit Crumb Base

# Spitting Pig Surrey

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Fresh Fruit Salad - A Refreshing Dessert of Seasonal Fruit Smothered in their Own Juices All Served with Cream

Served on China crockery and Stainless Steel cutlery

Followed By An Evening Buffet Choose one option Hot Bacon & Sausage Barms Finest Dry Cured Bacon and A Selection Of Butchers Sausages Served In A Roll With Whole grain Mustard and Ketchup. Gourmet BBQ - Finest 100% Beef Burgers, Butcherers Sausages, Marinated Chicken Kebabs with Peppers & Onions, Sticky BBQ Spare Ribs, Traditional Hog Roast - Slow Or Spit Roasted To Perfection, Homemade Sage & Onion Stuffing, Apple Sauce and Our Famous Crispy Crackling Fish & Chips - Freshly made Fish and Chips served in a cone with a selection of sauces. All Above Options Served with A Side Salad And Freshly Made Chips Or Sweet Potato Fries, or a mixture of both - with a Selection of Sauces, Salt and Vinegar

Drinks Service and Canapes served by experienced waiting staff Main Course Served buffet style Desserts Served to guest tables Serving tables and gazebo provided Serving tables laid with crisp linen. Left- over meat to be carved and served on a platter

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*Hitched*