



## 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