



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