



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)

Spitting Pig Cotswolds

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
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

