



Wedding Menu

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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 Croustade, 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

Spitting Pig Cumbria

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
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

Hitched