



## 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