Luxury Hog Roast Wedding Feast – Antipasto, Sides & Dessert for 100 Guests

Antipasto Boards

A beautifully presented selection of Italian meats, cheeses, olives, artisan breads and antipasti, served for guests to enjoy while the hog is slowly roasting.

Hog Roast

Slow-roasted free-range hog with crisp crackling, seasoned with rosemary and sage

Sage & onion stuffing with caramelised onion

Traditional apple sauce with a touch of cinnamon

Fresh artisan bread rolls

Plant-based jackfruit option available

Fresh Sides

Warm new potatoes with butter and fresh herbs

Mixed leaf salad with rocket, watercress and baby gem

Tomato & mozzarella salad with fresh basil and olive oil

Freshly prepared coleslaw with mustard seed dressing

Desserts — Choose 2

Individual cheesecakes — vanilla, chocolate or strawberry

Chocolate torte with biscuit base and chocolate sauce

Profiteroles with fresh cream and Belgian chocolate

Mini chocolate fudge cakes with seasonal fruit

Assorted handmade cupcakes

What's Included

Full setup and professional service

On-site cooking or off-site preparation, depending on the event setup

Experienced serving staff
All cooking equipment, tables and serving equipment
Full clear-up of the catering area after service