

Luxury Hog Roast & BBQ Wedding Feast + Evening Food

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 & BBQ — Tandem Menu

The best of both worlds, combining our traditional hog roast with a selection of freshly cooked BBQ dishes. The menu is served on a 50/50 basis, giving guests plenty of choice.

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

BBQ Selection

Prime steak burgers, simply seasoned and cooked fresh

Homemade pork sausages, lightly seasoned

Whole jerk chicken pieces, marinated and flame-cooked

Chicken, cheese & chilli skewers with fresh herbs and coriander

Veggie burgers cooked on the hot plate

Plant-based sausages cooked separately

A selection of sauces and condiments

Fresh Sides

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

Evening Food

Thick-cut back bacon served in fresh rolls
Homemade sausages served in fresh rolls
Plant-based sausages available
Red and brown sauce

OR

Evening Hog Roast

A second hog roast served during the evening, giving guests another freshly prepared hot food option later in the celebration.

Slow-roasted hog with crisp crackling
Sage & onion stuffing
Traditional apple sauce
Fresh artisan bread rolls

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