Luxury Hog Roast Wedding Feast – Antipasto, Sides & Dessert

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 Salads & 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