

Luxury Tandem Hog Roast & BBQ Wedding Feast

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. 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 Salads & 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

What's Included

Classic Hog Roast Catering

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