

Hog roasts are a fantastic choice for any event. Our succulent, spit roasted Hampshire Hogs, served with homemade apple sauce, stuffing, soft rolls and crackling and perfect for an evening function or add canapes, starters, salads & desserts as the main event in a wedding breakfast, birthday party or summer ball.

We are very particular about the origins of our ingredients so our pork can only come from Swallowfields Farm in the New Forest.

**Our 'Hog in a bun' service includes**

Succulent Slow cooked Hog with the most amazing crackling  
Homemade apple sauce  
Sage and onion stuffing  
Skilled chef to carve and serve  
Soft rolls  
Disposable napkins  
Gazebo to cover the hog roast machine (if weather requires)

**'Hog & Salad'** includes everything above as well as  
Choice of 3 salads from our menu

**"The Whole Hog"** includes all the above with the addition of  
Four freshly prepared salads  
Warm buttered new potatoes  
Fantastic dessert of your choice  
Fresh fruit platter  
Sauces and dressings  
Catering manager to ensure everything runs smoothly  
Fully trained waiting staff to serve your meal, buffet style and clear tables  
Cutlery and crockery

**Salads**

Crunchy Cabbage Coleslaw  
Toasted Moroccan Couscous Salad with Harissa Mayonnaise  
Asian Fine Bean, Bok Choi and Red Onion Salad with Ginger  
Mixed Leaf Salad

**Dessert**– Please select one dessert choice for all of your guests.

**Glazed Lemon Tart** Raspberry Puree, Clotted Cream

**Seasonal Berry Eton Mess**

**Baked New York Cheesecake** Strawberry Compote

**Vanilla Crème Brule** Shortbread Biscuit, Blueberry Jam

**Chocolate and Hazelnut Mousse** Hazelnuts, Torched Marshmallow

**Light Lemon Posset** Rhubarb Compote, Meringue Pieces



**WILD GARLIC**  
**CATERING**