

Hog Roast 2026

Hog roasts are a fantastic choice for any event. Our succulent, slow cooked, spit roasted 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

Our 'Hog in a bun'

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

'Hog & Salad'

includes everything above along side
Crunchy Cabbage Coleslaw
Spring Onion & Parsley dressed Potato salad
Mixed Baby Salad Leaves

"The Whole Hog"

includes everything from the Hog in a Bun option with the addition of
Crunchy Cabbage Coleslaw
Tomato & Red Onion Salad
New potato, Spring Onion & Parsley Salad
Fantastic dessert of your choice
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

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

Lemon Tart Raspberry Puree, Clotted Cream

Seasonal Berry Eton Mess

Baked New York Cheesecake, Strawberry Compote

Vanilla Panacotta, Shortbread Biscuit, Blueberry Jam

Chocolate and Hazelnut Mousse Hazelnuts, Torched Marshmallow

Light Lemon Posset Rhubarb Compote, Meringue Pieces

WILD GARLIC
CATERING