Canapés Served As Guests Arrive (Choose Four)

(V) Mini Quiche

Delicately Prepared Fresh Pastry Cases With A Variety Of Fillings.

(V) Caprese Salad Skewers

Mozzarella Balls, Cheery Tomato, with Basil and Pesto

(V) Loaded Baby Potato Skins

Baby Potato Skins loaded with Cream Cheese and Chive

Tandoori Chicken Skewer

Skewered Marinated Chicken Strips Served with a Tandoori & Yogurt Dressing

Spicy Thai Chicken Kebab

Mini Kebab of Marinated Chicken, Red and Green Peppers and Sweet Chilli Dip.

Smoked Salmon on Fresh Brown Bread

With Black Pepper and Fresh Lemon Wedges.

Handmade Gourmet Sausage

Served With A Whole Grain Mustard Dip

Sundried Tomato and Feta Cheese Tarts

Feta Cheese with Sundried Tomato on Pastry Base



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Starter

(Served To The Table) - (Choose One)

Soup

Fresh Homemade Creamy Vegetables Soup or Butternut Squash or Chunky Coconut Soup

Served with Local Brown Bread

Smoked Salmon

Finest Smoked Salmon Accompanied By Prawns & Avocado Served
On a Bed of Curly Endive with a Mustard and Dill Dressing

Tartlet

Handmade feta cheese and Sundried tomato Tartlet served on a bed of local seasonal leaves

Salad Niçoise

Classic French Summer Salad Consisting Of Tuna,
Olives, New Potatoes & Cherry Tomatoes with Homemade Vinaigrette



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Your Main Course is Served Buffet Style Where

You Have the Choice of Our Freshly Cooked Meats Below

Main Course - Choose 1

Spit Roasted Pig

Served With Apple sauce Stuffing & Crispy Crackling

Spit Roasted Spring Lamb Seasoned With Rosemary

Served With Mint and a Mustard & Dill Sauce

Local Free Range Spit Roasted Chicken

Served With Chipolata Sausage, Stuffing and Homemade Onion Gravy

Salad (Choose Three)

Green Leaf, Carrot & Orange With Sesame Dressing, Apple Celery and Mayo

Beetroot and Bean, Classic Greek, Classic Caesar, Luxury Coleslaw

Baby potato with a Honey and Mustard Dressing, Savoury Rice

Followed By

Choose One Hot Potato Option



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New Warn Baby Potato Salad or Baby Potato with Rosemary and Garlic or baby Potato with Herb and Butter or Jacket Potato

Plus

Choose One Hot Vegetarian Option

3 Bean Chilli and Rice or Kerala Potato and Coconut Curry and Rice or Vegetable Ratatouille

Puddings

Guest Help Themselves for Buffet Station - Choose 4 or Table Service Choose 2

Summer Pudding

Summer Berries Set In Their Own Juices and Enveloped By Soft White Bread.

Vacherins of Strawberries and Passion Fruit Cream

A Collection of Strawberries with a Melee` Of Passion Fruit and

Mascarpone on a Fluffy Meringue Base

Profiteroles

Choux Pastry Buns Loaded With Whipped Cream And Smothered In Chocolate Sauce.

Deep Apple Pie

Traditional Irish Apple Deep Apple Pie Served with Fresh Cream

Lemon Tart

Butter Pastry Filled With Zesty Lemon Custard Garnished With



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Fresh Raspberries And A Fresh Fruit Coulis.

Chocolate Fudge Cake

Deep Double Chocolate Fudge Cake with Fresh Cream & Chocolate Sauce.

Baileys and Toblerone Cheesecake

Handmade Individual Cheese Cakes, With a Light Delightful Creamy Cheese Filling

Wedding Cake (Provided By You)

Served On a Plate Dressed With Ripe Berries, a Coulis of Summer Fruits and Fresh Cream

Evening Buffet - Choice From 3 Alternatives

Traditional BBQ

Your Evening Food is Served Buffet Style Where
Your Guests Have a Choice of Our Freshly Cooked Meats Below
Marinated Chicken Fillets, Homemade Irish Beef Burgers, Homemade Chilli Burger
1 foot Long Hot Dogs, Homemade Vegetarian Stir Fry

Chefs Choice of 3 Freshly Prepared Salads



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Fresh Green Leaf, Mixed Summer Garden Salad, Classic Greek, Classic Caesar,
Luxury Coleslaw, Baby potato with a honey and Mustard dressing, Traditional Potato Salad,
Penne pasta in a Pesto & Pepper dressing, Savoury Rice, Thai Sweet Chilli Noodles
Selection of sauces – Mayo, ketchup, brown sauce

A Selection of sliced beads and floury rolls

Or

Hot Food in a Cone

Fish Goujons & Chips in Cone with Tartar Sauce Chicken Goujons & Chips in Cone in BBQ Sauce

Or

Cold Finger Buffet

Selection of Hand Cut Sandwiches
Selection of Vegetarian Quiche Fingers
Bite Size Sausage Rolls
Mini Pizza Bites
Puff pastry Cups with Savoury Chicken Fillings

This Menu Includes



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A Spitting Pig chef, catering assistant and waiting staff to arrive on site approximately eight hours before your chosen serve time.

All dishes to be prepared fresh at your venue while your chosen meat is slowly roasting. (A pig will take between four and six hours to cook)

The main course will be served as a buffet; the chef will carve your meat while the waiting staff serve the various other dishes.

For dessert, your wedding cake will be sliced, dressed and served on a buffet table.

Price Excludes Crockery, Glassware and Cutlery



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