

Hog Roast Menu

a real carnivore crowd pleaser...

Choose three salads & two desserts to accompany the hog

Salads

New potato salad (v/gf)

Mixed with handfuls of chopped fresh parsley in a wholegrain mustard mayonnaise

Persian rice salad (v/vg/gf/df) (nuts)

Basmati rice mixed with toasted pecans, fresh parsley & coriander, lemon zest, chopped apricots, sultanas & pomegranate seeds

Moroccan cous cous (v/vg/df)

Mixed with fresh herbs, spices & lemon zest

Crunchy pink coleslaw (v/gf/df)

Shredded white & red cabbage, beetroot, onions & carrot, mixed with mayonnaise

Mixed green leaf salad (v/vg/gf/df)

Served with a vinaigrette dressing

Tomato, mozzarella & red onion salad (v/gf)

Served with a balsamic dressing

Summer green bean salad (v/vg/gf/df)

A fresh salad of broad beans, edamame, green beans, sugar snaps, & garden peas drizzled with a zesty citrus & herb dressing

Greek salad (v/gf)

Vine tomatoes, green peppers, feta cheese, black olives & red onions finished with olive oil & cracked black pepper

Green Fig's house salad (v/vg/df)

Blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli & soy dressing finished with toasted sesame seeds

Sun-blushed tomato & black olive orzo salad (v)

Rice-shaped pasta finished with parmesan shavings & olive oil

Roasted butternut squash & rocket salad (v/vg/gf/df)

Dressed with olive oil & toasted seeds

Baby leaf spinach & mushroom salad (v/gf) (nuts)

Served with a pesto dressing & toasted pine nuts

Trio of tomato, basil pesto & mozzarella salad (v/gf) (nuts)
 Plum cherry tomatoes, beef tomato & Green Fig's homemade oven-dried tomatoes with
 mozzarella pearls & homemade basil pesto

Watercress, rocket, pear & goats cheese salad (v/gf) (nuts)
 sprinkled with honey glazed pecans

Home-made breads, butter & condiments included

Desserts

Exotic fresh fruit salad (v/gv/gf/df)
 A combination of melon, pineapple, kiwi fruit & red grapes

Coffee & chocolate pots (v)
 Rich & velvety chocolate mousse with a hint of coffee, served with a shortbread finger

Chocolate brownies (v/gf) (nuts)
 Our amazing rich chocolate brownies served with fresh strawberries

Eton mess (v/gf)
 A combination of bashed up meringues, whipped cream & fresh strawberries drizzled
 with a red fruit coulis

Sussex banoffee pie (v)
 A buttery biscuit base topped with toffee, banana & whipped cream

Zesty lemon pots (v)
 A delicious creamy lemon dessert topped with fresh raspberries & a ginger shortbread

Summer berry pavlova (v/gf)
 A soft meringue covered with whipped cream, strawberries, raspberries & blueberries,
 drizzled with a red fruit coulis

Chocolate fudge cake (v)
 A very chocolatey fudge cake with gooey chocolate icing

Hog Roast (hog not incl.)	Meeting & Event Plan	Tasting Session	Table Laying	Crockery & Cutlery**	Arrival Drinks Glasses	Canapes (4 per person)	Staff for Meal	Tea & Coffee	Price (excl. VAT)	Price (inc. VAT)
Delivery Only*	x	x	x	x	x	x	x	x	£20.50	£24.60
Served Meal	x	x	x	x	x	x	✓	x	£24.50	£29.40
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£34.50	£41.40
Silver Package	✓	✓	✓	✓	✓	✓	✓	x	£39.00	£46.80

Hog not included

Market Price: average £650.00 (to feed 80) or £750.00 (to feed 100)

We can put you in touch directly with our preferred local supplier

*delivery charge applies beyond Eastbourne area
(not all items are suitable for delivery – please ask for more details)

**delivery charge from hire company applies

See 'Packages' for further details of what's included

Tea & Coffee can be added for £2.00 + VAT (seated service only)