

Hog Roast Buffet Menu

select three salads & two desserts to accompany your hog roast

Salads

New Potato Salad (v/gf/df)

with 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

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)

broad, edamame & green beans, sugar snaps & garden peas with a zesty citrus & herb dressing

Greek Salad (v/gf)

vine tomatoes, green peppers, feta cheese, black olives & red onions with olive oil & black pepper

Green Fig's House Salad (v/vg/df)

blanched asparagus, green beans, sugar snaps & mange tout tossed in a chilli, soy & sesame dressing

Sun-blushed Tomato & Black Olive Orzo Salad (v)

rice-shaped pasta finished with Gran Padana 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)

heritage, cherry & Green Fig's oven-dried tomatoes with mozzarella pearls & homemade basil pesto

Watercress, Rocket, Pear & Goat's Cheese Salad (v/gf) (nuts)

sprinkled with honey glazed pecans

Home-made bread, butter & condiments included

Desserts

Fresh Fruit Salad (v/vg/gf/df)

a combination of melon, pineapple, kiwi fruit & red grapes

Chocolate Brownies (v/gf) (nuts)
our amazing rich chocolate brownies

Eton Mess (v/gf)
smashed homemade meringue, 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/gf)
a delicious creamy lemon dessert topped with fresh raspberries & a ginger shortbread (v)

Summer Berry Pavlova (v/gf)
homemade 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

Vegan Chocolate Brownies (v/vg/gf/df) (nuts)
a vegan alternative to our traditional brownies

Trio of Mini Desserts (3 per head)
summer berry pavlova (v/gf)
chocolate brownie (v/gf)
tarte citron (v)

Tea & Coffee can be added for £2.00 +vat
or you may replace dessert with a self-serve tea, coffee & mini brownies station at no extra cost

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	£21.50	£25.80
Served Meal	x	x	x	x	x	x	✓	x	£26.50	£31.80
Bronze Package	✓	✓	✓	✓	x	x	✓	x	£35.50	£42.60
Silver Package	✓	✓	✓	✓	✓	✓	✓	x	£40.00	£48.00

Hog not included

Market Price: average £750.00 (to feed 80) or £850.00 (to feed 100)

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

*delivery charges apply (not all items are suitable for delivery – please ask for more details)

**delivery charge from hire company applies

Menu can be served to tables – supplement of £1.50 +vat per head and please select **one dessert**

Please ask if you need further information on allergens