



Hog Roast Family Sharing

(Ve) Indicates Vegan (V) Indicates Vegetarian

Whole Spit Roasted Pig

Served with a Homemade Apple Sauce, Cider Gravy, Pork & Sage Stuffing,
Crackling and Soft Flour Rolls

For Vegetarians/Vegans (choose one option)

Sweet Potato and Black Bean Shepherd's Pie Ve GF

Lentil Bolognaise Stew with Toasted Chickpeas, Roasted Red Peppers & Crispy Kale Ve GF

Creamy Wild Mushroom Stroganoff served with Basmati rice Ve GF

Choose two Salads/Sides

Choose any two Desserts from the menu

Tea, Filter Coffee & Sweet Treats

Salads

Caesar Salad with Croutons & Parmesan Shavings V

Greek Salad with Basil olive Oil Dressing V

Chick Peas Infused with Roasted Bells Peppers Ve

New Potatoes with, Sour Cream & Chives V

Herbed Quinoa Carrot Salad Ve

Mixed Vegetable Saffron Rice Ve

Cucumber & Mint Pasta Salad Ve

Lemon, Coriander & Minted Couscous Ve

Beef Tomato, Red Onion & fresh Basil dressed with Olive Oil Ve

Pesto & Rocket Pasta Salad V

Buckwheat with Roasted Med Vegetables Ve

Mixed Leaf Green Salad with Oil & Balsamic Ve

Chunky Coleslaw V

Tabbouleh Salad Ve

Hot Sides

Cumin Roasted Carrots & Red Onions Ve

Seasonal Market Vegetables Ve

Oven Roasted Root Vegetables Ve

Roasted Mediterranean Vegetables Ve

Braised Red Cabbage with Apple V

Buttery New Potatoes with Fresh Herbs Ve

Roasted Thyme & Garlic Baby Potatoes Ve

Creamy Mashed Potato V





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Dessert

Glazed Lemon Tart
Banoffee Pie
Dark Chocolate Truffle & Salted Caramel Torte
Mixed Red Berry Cheesecake
Eton Mess (Ve opt) GF
Lemon Posset with raspberry GF
American Double Chocolate Brownie (nut free)
Dark Chocolate Fondant
Sticky Toffee Pudding
Treacle Tart with Cream
White Chocolate & Madagascan Vanilla Mousse GF
Vanilla Panacotta & Red Berry Compote GF
Strawberry Fool Stack with Shortbread Biscuit
Pimms Jelly GF
Sticky Toffee Pear Pudding Ve GF
Baileys Milk Chocolate Mousse GF
Individual Passion Fruit Pavlova GF
Vanilla Crème Brûlée GF
Sticky Date Brownie Ve GF
Vegan Chocolate (& Avocado) Mousse w' Raspberries & Pistachio Ve GF

Trio of desserts – Shortbread biscuit with strawberry fool, zesty lemon posset with raspberry, double chocolate brownie (supp)

Sharing platter – Selection of our favourite & best miniature deserts; ideal for sharing.
(supp)

Selection of English & Continental Cheese & Biscuits (supp)

Additional Mixed Berries to be served with your Dessert choices (supp)

Our team need access to kitchen facilities;
or we can bring our own for a cost of £500 (for every 200 guests).

Minimum order of 80 people.

Children 9 years and under, please see our children's menus.

Menu includes crockery, cutlery, linen napkins & linen cloths for dining tables.



Total Hospitality Ltd