



## *Hog Roast Family Sharing*

(Ve) Indicates Vegan (V) Indicates Vegetarian

### Whole Spit Roasted Pig

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

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For Vegetarians/Vegans (choose one option)

Sweet Potato and Black Bean Shepherd's Pie **Ve GF**

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

Creamy Wild Mushroom Stroganoff served with Basmati rice **Ve GF**

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Choose two Salads/Sides

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Choose any two Desserts from the menu

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Tea, Filter Coffee & Sweet Treats

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### *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)

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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**