

## HOG ROASTS

*A relaxed and informal service, our whole spit roasted pigs are locally reared, beautifully seasoned cooked in front of you and your guests and served with fantastic crackling from our gazebo.*

### WHOLE SPIT ROASTED HOG SERVES 80 - 120 GUESTS

- Served direct from the pig, with delicious crackling
- In a freshly baked locally produced roll
- With stuffing & apple sauce
- Served in a paper napkin

### PREFER BUFFET STYLE?

- Served to your guests from a buffet station
- Includes china plates and cutlery
- Selection of condiments
- Accompanied by a selection of salads

### VEGETARIAN OR VEGAN OPTION

- Halumi skewers with vegetables and a pesto marinade
- Stuffed mini vegetables with bulgar wheat & pulses
- Sweetcorn & jackets

### ADD SALADS

- Baby leaf & pea shoot salad
- Bulgur wheat & quinoa with red onion, tomato & mint,
- Coleslaw
- Cucumber mint & pomegranate,
- Edamame beans with summer vegetables & lemon vinaigrette,
- Grilled peaches, apricots and figs with scented yoghurt,
- Greek salad with marinated feta and black olives
- Green herb salad with sage oil dressing,
- Kohlrabi, apple and beetroot salad,
- Sweet potato & spinach with spicy citrus dressing,
- Tabbouleh with fennel & orange,
- Tomato, basil & mozzarella,

## EVENT TERMS AND CONDITIONS

- Written or email confirmation is required from the client to secure all functions
- A 25% non-refundable deposit secures your function and acknowledges your agreement to our terms and conditions
- A further (non-refundable) 50% of the remaining balance will be required 2 months before your event
- The remaining 25% is payable 1 month before your event
- We reserve the right to invoke a late payment charge of 2% for every week payments are late
- Final numbers are required 1 month before and our final invoice is based on this number. After this time if numbers fall no refund can be given. Should numbers increase they will be charged at the agreed rate per head
- The hire of china plates, appropriate cutlery and linen can be included in our quote
- Please note that, all hired equipment remains the responsibility of the client, during their function. Broken, lost or damaged equipment or linen will be charged to the client at full replacement cost
- Insurance – we strongly advise that you take out event insurance
- Price quoted assumes fully equipped kitchen facilities on site. Additional charges will apply for equipment hire if this is not the case.
- Buffets where we are not remaining to serve and clear (or where we have agreed to leave 'high risk' food leftovers) must be refrigerated or consumed within 3 hours of set up (shorter periods may apply in certain conditions)
- The water and electricity supply at your chosen venue must be of a standard suitable to meet health and safety regulations, any costs incurred to achieve this will be passed onto the client
- Ingredients are subject to availability and change

## CANCELLATION POLICY:

- Deposit non-refundable
- A further 50% of total invoice will be payable if event cancelled and less than 2 months' notice provided
- Invoice payable in full when cancelled with less than 1 months' notice given