



# Our Menu



**ALL EVENTS HOG ROAST & BBQ CATERING BUSINESS**

[info@alleventshogroast.co.uk](mailto:info@alleventshogroast.co.uk) [www.alleventshogroast.co.uk](http://www.alleventshogroast.co.uk)  
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## **FESTIVE PIG 'N' BUN HOG ROAST TREAT**

A juicy, mouth-watering whole hog roasted and carved in front of your guests

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Large bread rolls overflowing with spit roasted hog, apple sauce and stuffing with lots of crunchy crackling.

- Spit roasted whole hog with crunchy crackling

Veggie options (on request)

Chargrilled halloumi & red pepper wraps

Spicy mixed bean veggie burgers

Winter vegetable burgers

- None-pork eaters (on request) - Flame grilled chicken breast
- Sage and onion stuffing drizzled in hog juices
- Homemade Evesham apple sauce
- Mixed seeded and floured bread rolls. (Gluten free available)
- A selection of sauces and condiments
- Eco friendly disposable plates and serviettes
- All equipment for our serving area
- 5\* Food Hygiene Rating & Public Liability Insurance
- All waste cleared. No hidden costs!

### **Optional Extras**

Christmas Crackers and Festive Serviettes. Chef's Special Jumbo 'Pigs in Blankets'.  
Scrumptious salads or delicious desserts available.



## 'HEARTY SPIT ROAST FEAST MENU'

'All Events' extravaganza with canapés served to your guests on arrival

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A great choice of tasty roasted meats, carved in front of your guests with salads and desserts

A choice of meats

1. Spit roasted whole Hog with crunchy crackling
2. Succulent Lamb, spit roasted in mint sauce
3. Slow roasted Turkey with Cranberry stuffing

### **Veggie option (on request)**

1. Chargrilled halloumi & red pepper wraps
2. Spicy mixed bean veggie burgers
3. Winter vegetable burgers

### **None-pork eaters (on request)**

Flame grilled chicken breast

- A choice of three scrumptious salads from our salad selection
- A choice of four delicious desserts from our dessert's selection
- Festive warm new buttered potatoes with chives
- Mixed seeded and floured bread rolls (gluten free - on request)
- Homemade Evesham apple sauce
- A good selection of sauces and condiments
- Waitress/Waiter service (on request)
- Eco friendly disposable plates, dishes, cutlery and serviettes, or upgrade (extra cost) to our China plates, dishes, silver cutlery and luxury serviettes.
- Presentation dishes for salads and desserts. (No extra cost)
- All equipment for our serving area
- 5\* Food Hygiene Rating & Public Liability Insurance
- All waste cleared. No hidden costs!

### **Optional extras:**

Christmas Crackers and Festive Serviettes. Chef's special Jumbo 'Pigs in Blankets'. Complete your meal with our amazing Cheeseboard.



## 'OUR RIGHT ROYAL EXTRAVAGANZA'

All Events 'Fantastic Feast' with Canapés served to your guests on arrival

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A choice of four canapés from our canapé's selection

### **A choice of meats**

1. Spit roasted whole Hog with crunchy crackling
2. Succulent Lamb, spit roasted in mint sauce
3. Slow roasted Turkey with Cranberry stuffing

### **Veggie option (on request)**

1. Chargrilled halloumi & red pepper wraps
2. Spicy mixed bean veggie burgers
3. Winter vegetable burgers

### **None-pork eaters (on request)**

Flame grilled chicken breast

- A choice of four scrumptious salads from our salad selection
- A choice of four delicious desserts from our dessert selection
- Warm new buttered potatoes with chives
- Mixed seeded and floured bread rolls (gluten free - on request)
- Homemade Evesham apple sauce
- Sage and onion stuffing drizzled in hog or lamb juices
- Selection of sauces and condiments
- Waitress/Waiter service for your guests
- Eco friendly disposable plates, dishes, cutlery and serviettes, or upgrade (extra cost) to our China plates, dishes, silver cutlery and luxury serviettes
- Presentation dishes for canapés, salads and desserts. (No extra cost)
- All equipment for our serving area
- 5\* Food Hygiene rating & Public Liability Insurance
- All waste cleared. No hidden costs!

### **Optional extras:**

Chef Special Jumbo 'Pigs in Blankets'. Christmas Crackers, Festive Serviettes. Why not round off your feast with our amazing Cheeseboard special.

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## 'CHEF'S SIZZLING HOT WINTER SPECIAL BBQ MENU'

All Events 'Fantastic Feast' with Canapés served to your guests on arrival

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### A choice of food options for your BBQ

- Finest 100% beef burgers with red onion
- Best of British cheese burgers with tomato relish
- Local Butcher's Cumberland sausages. Honey mustard glazed sausages. Jumbo sausages with fried onions
- Flame grilled chicken wings
- Flamed grilled chicken kebabs in BBQ glaze

### Veggie options (on request)

1. Chargrilled halloumi & red pepper wraps
  2. Spicy mixed bean veggie burgers
  3. Winter vegetable burgers
- A choice of three scrumptious salads from our salad selection
  - Warm buttered potatoes with chives
  - Hotdog rolls or Burger baps (Gluten free - on request)
  - A choice of three delicious desserts from our dessert menu
  - Selection of sauces and condiments
  - Eco friendly disposable plates, dishes, cutlery and serviettes, or upgrade (extra cost) to our China plates, dishes, silver cutlery and luxury serviettes
  - Equipment for our serving area
  - 5\* Food Hygiene rating & Public Liability Insurance
  - All waste cleared. No hidden costs!

### Optional extras:

Christmas Crackers and Festive Serviette. All Events Jumbo 'Pigs in Blankets'.  
Chef's special steaks: 4oz Sizzling Sirloin Steak. 4oz Flaming Fillet Steak. 4oz Piping Hot Pork Steak. Why not finish your BBQ with a selection of our delicious desserts.



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## MAKE YOUR EVENT EXTRA SPECIAL WITH A SELECTION OF OPTIONAL EXTRAS INCLUDING CANAPÉS, SALADS AND DESSERTS

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### Celebration Canapés

#### Meat

- Parma ham shreds and caramelised red onion chutney on brochette
- Mini chipolatas glazed with honey and whole grained mustard with skewers
- Rolled chorizo with roasted red peppers on bamboo skewers
- Italian salami, broad leaf lettuce on a parmesan sablé

#### Vegetarian Choices

- Mozzarella, sweet plum cherry tomato and basil skewers
- Guacamole cream, tomato and red onion mini tartlets
- Tomato and pesto brochette
- Brie crostini rounds with red onion marmalade

#### Oceanic Seafood Choices

- Marinade oil, soya sauce, honey, lemon, coriander king prawn skewers
- Crab, lime and chilli mini tartlets
- Smoked salmon and crème fraîche mini roulades
- Mini tartlets of garlic and chilli prawns

### Scrumptious Salad Choices

- Traditional green leaf salad, cherry tomatoes, cucumber, red onions and ciabatta croutons
- Homemade creamy crunchy coleslaw
- Wild rocket salad, red peppers, parmesan and drizzled lemon dressing
- Cucumber and minted Greek yogurt salad
- Tuna and sweetcorn salad with red onion and pasta twirls
- Greek feta salad with tomatoes, black olives and vinaigrette dressing
- Avocado, cucumber and orange vinaigrette salad

### Delicious Dessert Choices

- 'All Events' Luxury Christmas Pudding with Brandy Sauce
- Cream filled Profiteroles with Chocolate or Toffee Sauce
- Loveable Lemon Blossom Dessert
- Strawberry Gateaux
- Delicious fresh Sweet Summer Fruit Salad with Fresh Cream
- Lumpy Bumpy Chocolate Pie (for Chocoholics!)
- Black Forest Gateaux
- Toffee, Chocolate and Honeycomb Crunch Pie

### Cheeseboard Special Choices

A choice of delicious cheeses with savoury crackers and seasonal mixed grapes

- Gorgonzola
- Tuxford & Tebbutt Stilton
- Somerset Brie
- Taw Valley Premium.
- Mature Cheddar
- Shropshire Blue
- Cabrifin. French Goats Cheese



## All Events Hog Roast & BBQ Catering Business

**PLEASE PRINT AND SEND US THIS BOOKING FORM OR EMAIL US WITH DETAILS**

Client Name: \_\_\_\_\_ Client Contact No: \_\_\_\_\_

Client Email Address: \_\_\_\_\_ Client Address: \_\_\_\_\_

\_\_\_\_\_ Post Code: \_\_\_\_\_

<b>Occasion/Event</b>	<b>Venue - Contact Name</b>	
<b>Event Date</b>	<b>Venue - Contact Number</b>	
<b>Venue Address</b>	<b>Number of Guests</b>	
	<b>Event Site Visit</b>	<b>Date</b>
		<b>Time</b>
	<b>Guest Arrival</b>	<b>Date</b>
<b>Time</b>		
<b>Post Code</b>	<b>Hog Roast/BBQ</b>	<b>Service Time</b>

MENU DETAILS & SPECIAL REQUESTS	
<p>A deposit of £100 is required no later than 7 days after receiving this booking to secure your event. The final balance is required 15 working days prior to your function date. Please contact us for bank details. Thank you for your booking. We hope you enjoy your meal. <i>(Please refer to our <a href="#">Terms and Conditions</a>)</i></p>	
<b>All Events: (Print)</b>	<b>Client: (Print)</b>
<b>All Events: (Signature) Date:</b>	<b>Client: (Signature) Date:</b>