



THE
TASTY HOG
COMPANY

HOG ROAST
&
BARBECUE

MENU
2018

WHOLE HOG ROAST

Our traditional hog roast, slow cooked and basted with our fennel seed, rosemary and orange rub, served in a freshly baked roll with our handmade apricot, sage & red onion stuffing and apple & cider sauce

ALL OPTIONS BELOW COME AS STANDARD

Free range pig from a local Cornish farm
Selection of freshly baked buns from our local bakery
A range of chutneys, mustards & sauces
Our handmade apricot, sage & red onion stuffing
Our handmade apple & cider sauce
Chef to carve your hog
Disposable plates and cutlery

HOG #1 – HOG IN A BUN

Ideal for private parties and events

This option covers all events, so if it's a private party, function, corporate, Christening or evening wedding reception, then this simple option will be perfect.

You get all the above standard options included and if you want to add any extras, you can.

50 covers £595 - extra covers £79.50 per 10
100 covers £745 - extra covers £74.50 per 10

HOG #3 – WHOLE HOG WITH 5 SIDES

as our hog #1 with 3 sides

Served with a choice of 5 salads / sides from our cold side selection – or we can tailor sides to your tastes.

served as a summer buffet style dining experience with a chef to carve the roast

50 covers £845 - extra covers £99.50 per 10
100 covers £995 - extra covers £99.50 per 10

HOG #2 – WHOLE HOG WITH 3 SIDES

as our hog #1 with 3 sides

AS our hog #1

Served with a choice of 3 salads / sides from our cold side selection – or we can tailor sides to your tastes.

served as a summer buffet style dining experience with a chef to carve the roast hog
50 covers £745 - extra covers £89.50 per 10
100 covers £895 - extra covers £89.50 per 10

HOG #4 – WHOLE HOG & ROASTED VEG

whole hog with roasted vegetables & baby potatoes

Served with a selection of roasted vegetables and either new potatoes with chive butter or roasted baby potatoes

served as a summer buffet style dining experience with a chef to carve the roast

50 covers £845 - extra covers £119 per 10
100 covers £995 - extra covers £119 per 10

We are able to tailor our hog roasts to your individual requirements, let us know what type of meal you would like and we will see what we can do and provide a quote

EXTRAS

add 3 cold sides for £2.95 per person
5 cold sides for £3.95 per person
Hot potato side for £2.95 per person

Real plates & Cutlery for £1.50 per person

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

WHOLE LAMB ROAST

Our traditional lamb roast, slow cooked and basted with a rosemary and garlic rub, served in a freshly baked roll with our handmade apricot, sage & red onion stuffing and apple & cider sauce

ALL OPTIONS BELOW COME AS STANDARD

Free range lamb from a local Cornish farm – this caters for around 45 – 50 people

Extra boned lambs legs or shoulders – for any excess covers over 45 - 50

Selection of freshly baked buns from our local bakery

A range of chutneys, mustards & sauces

Handmade apricot, sage and red onion stuffing

Our own handmade apple & cider sauce

Chef to carve your hog

Disposable plates and cutlery

LAMB #1 – LAMB ON ITS OWN

Ideal for private parties and events

This option covers all events, so if it's a private party, function, corporate, Christening or evening wedding reception, then this simple option will be perfect.

You get all the above standard options included and if you want to add any extras, you can.

50 covers £695 - extra covers £79.50 per 10

100 covers £845 - extra covers £79.50 per 10

LAMB #2 – WHOLE LAMB WITH 3 SIDES

as lamb #1 with 3 sides

Served with a choice of 3 salads / sides from our cold side selection or we can tailor sides to your tastes.

served as a summer buffet style dining experience with a chef to carve the roast

50 covers £795 - extra covers £119 per 10

100 covers £1045 - extra covers £119 per 10

LAMB #3 – WHOLE LAMB WITH 5 SIDES

as lamb #1 with 5 sides

Served with a choice of 5 salads / sides from our cold side selection or we can tailor sides to your tastes.

served as a summer buffet style dining experience with a chef to carve the roast

50 covers £895 - extra covers £129 per 10

100 covers £1295 - extra covers £129 per 10

LAMB #4 – WHOLE LAMB & ROASTED VEG

whole hog with roasted vegetables

Served with a selection of roasted vegetables and either new potatoes with chive butter or roasted baby potatoes

served as a summer buffet style dining experience with a chef to carve the roast

50 covers £895 - extra covers £139 per 10

100 covers £1295 - extra covers £139 per 10

We are able to tailor our lamb roasts to your individual requirements, let us know what type of meal you would like and we will see what we can do and provide a quote

EXTRAS

add 3 cold sides for £2.96 per person – 5 cold sides for £3.95 per person

Hot potato side for £2.95 per person

Real plates & Cutlery for £1.50 per person

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

MIXED SPIT ROAST

Our traditional mixed spit roast, much like our whole hog roasts but with more meat options all the meats are slow cooked and served in a freshly baked roll with our handmade apricot, sage & red onion stuffing and apple & cider sauce
Slightly more expensive than a full hog or lamb roast, but great for smaller parties and events

ALL OPTIONS BELOW COME AS STANDARD

A choice of local meat from Cornish farms – choose from gammon, pork, beef, lamb or turkey

Selection of freshly baked buns from our local bakery

(3 and 4 meat options have 2 rolls per person included)

2 cold sides from our cold side selection

A range of chutneys, mustards & sauces

Our handmade apricot, sage and red onion stuffing

Our own apple & cider sauce

Chef to carve your meats

Disposable plates and cutlery

Add 3 cold sides for £2.95 per person – add 5 cold sides for £3.95 per person

add 1 hot potato side for £2.95 per person

SPIT ROAST #1 – ONE MEAT OPTION

choice of one spit roasted joint

A choice of 1 type of spit roasted meat all carved and served on a fresh roll with our handmade stuffing and apple & cider sauce

You get all the above standard options included and if you want to add any extras, you can.

30 – 50 guests £10.95
50 – 100 guests £9.95
100+ guests POA

SPIT ROAST #2 – TWO MEAT OPTIONS

choice of two spit roasted joints

A choice of 1 type of spit roasted meat all carved and served on a fresh roll with our handmade stuffing and apple & cider sauce

You get all the above standard options included and if you want to add any extras, you can.

30 – 50 guests £11.95
50 – 100 guests £10.95
100+ guests POA

SPIT ROAST #3 – THREE MEAT OPTIONS

choice of three spit roasted joints

A choice of 3 types of spit roasted meat all carved and served on a fresh roll with our handmade stuffing and apple & cider sauce

You get all the above standard options included and if you want to add any extras, you can.

30 – 50 guests £13.95
50 – 100 guests £12.95
100+ guests POA

SPIT ROAST #4 – FOUR MEAT OPTIONS

choice of four spit roasted joints

A choice of 4 types of spit roasted meat all carved and served on a fresh roll with our handmade stuffing and apple & cider sauce

You get all the above standard options included and if you want to add any extras, you can.

30 – 50 guests £15.95
50 – 100 guests £13.95
100+ guests POA

We are able to tailor our mixed spit roasts to your individual requirements, let us know what type of meal you would like and we will see what we can do and provide a quote

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

BARBECUE BUFFET

Our barbecue buffets are great for parties of a smaller size or where you want a greater choice for your guests.. choose from a large selection of barbecue items, from fresh local butchers sausages, Aberdeen Angus burgers to fresh locally caught monkfish & pepper kebabs.

ALL OPTIONS BELOW COME AS STANDARD

Range of barbecue options of your choice

(contact us or see our website for the latest selections as they change regularly)

Selection of freshly baked buns from our local bakery

A range of chutneys, mustards & sauces

Chef to cook your food

Disposable plates and cutlery

BBQ #1 – 3 BBQ OPTIONS – No sides

Ideal for smaller private parties and events

Choose 3 options from our BBQ selection

Served with freshly baked rolls and a variety of condiments and sauces

30-99 people £11.95 per head
100-150 people £10.95 per head
150+ people POA

BBQ #2 – 3 BBQ OPTIONS with 3 sides

Ideal for smaller private parties and events

Choose 3 options from our BBQ selection

Served with a choice of 3 cold sides / salads with freshly baked rolls and a variety of condiments and sauces

30-99 people £14.95 per head
100-150 people £12.95 per head
150+ people POA

BBQ #3 – 4 BBQ OPTIONS with 3 sides

ideal for hungry guests

Choose 4 options from our BBQ selection

Served with a choice of 3 cold sides / salads with freshly baked rolls and a variety of condiments and sauces

30-99 people £15.95 per head
100-150 people £13.95 per head
150+ people POA

BBQ #4 – 5 BBQ OPTIONS with 3 sides

ideal for hungry guests

Choose 5 options from our BBQ selection

Served with a choice of 3 cold sides / salads with freshly baked rolls and a variety of condiments and sauces

30-99 people £17.95 per head
100-150 people £15.95 per head
150+ people POA

We are able to tailor our BBQ buffets to your individual requirements, let us know what type of meal you would like and we will see what we can do and provide a quote

EXTRAS

add 3 cold sides for £2.96 per person – 5 cold sides for £3.95 per person

Hot potato side for £2.95 per person

Real plates & Cutlery for £1.50 per person

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

SALADS & SIDES

To complement our hog roasts, barbecues and buffets we have a range of additional sides and salads, along with individually priced BBQ items should you want to add extras to your hog roast or other menus

Below is just a small selection of what we can offer, we can tailor a menu to your needs and tastes, just contact us for a quote.

COLD SALADS & SIDES

Traditional coleslaw	Feta & Pesto pasta salad
Red cabbage & apple slaw	Trio of tomato salad
Beetroot, baby spinach, rocket salad	Coronation coleslaw
curried rice	Potato Salad
pasta salad	Mozzarella with Vine Tomatoes
Roasted vegetable couscous	Spicy Rice Salad
mixed leaves	Green Pesto Salad
Rocket and parmesan salad	Mediterranean salad (green leaves, red onion, cucumber, tomatoes)
3 bean salad	Chorizo with Grilled Peppers & Sun-dried Tomato Pasta
Florida salad	
Tomato & red onion salad	

HOT SIDES

Buttered new potatoes
minted new potatoes
new potatoes with chive butter
jacket potatoes
roasted baby potatoes
Smokey BBQ beans

BARBECUE ITEMS

Butterfly chicken breast	Rump minute steak
4oz butchers sausages	Smoked bacon roll
4oz Aberdeen angus burgers	Jerk turkey steak
4oz pork & apple burger	BBQ corn wrapped in smokey bacon
Chicken & pepper kebabs	Minted lamb cutlet
Glazed pork loin steak	King prawn skewers*
Gammon steak – plain or smoke	Monkfish, pepper & pineapple skewer*

1 cold side - £1.45 per portion -minimum 30 portions per side / salad
3 cold sides - £2.95 per person – minimum 30
5 cold sides per person £3.95 per person – minimum 30
1 hot side - £2.95 per person
Barbecue items – individually priced from £2.95 per person – minimum of 30

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

DESSERTS

To finish off your meal we have a range of desserts.

Below is just a small selection of what we can offer

Prices start from £2.95 per person

ALL DESSERTS CAN BE SERVED WITH POURING CREAM OR CLOTTED CREAM

Chocolate fudge cake
Lavish lemon gateau
Chocolate profiteroles
Strawberry cheesecake
New York style cheesecake
White chocolate and raspberry cheesecake
Fresh fruit salad
Summer puddings
Dark chocolate torte
Apple pie – can be served hot
Sticky toffee pudding – can be served hot
Apple and apricot crumble – can be served hot
Sherry trifle
Banoffee Pie
Cheese and biscuits

Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.