

Heavenly Hog Roast Menu

Classic Heavenly Hog Roast :

Our succulent hog roast meat carved by our own uniformed chef and served by our friendly professional uniformed staff.

Your meat will be served in freshly baked white or wholemeal bread bun with homemade apple sauce, stuffing and plated crackling.

Included in our price is a selection of vegetarian options to accommodate any vegetarian guests

To maximize your guests experience you can upgrade your **Classic Heavenly Hog Roast Menu** by selecting one of the following menu packages:

- **Bronze:** 2 salads + warm new potatoes, served with butter, mint and chives or our special homemade potato salad.
- **Silver:** 3 salads + warm new potatoes, served with butter, mint and chives or our special potato salad.
- **Gold:** 4 salads + warm new potatoes, served with butter, mint and chives or our special potato salad.

All Menu Inclusions:

As part of the Heavenly Hog Roast experience, we provide a uniformed chef to cook and carve the meat for your guests, our chef is assisted by our friendly professional uniformed staff.

Also included in our service is the provision of quality disposable plates, napkins, cutlery, gas, gazebo (3m x3m) and serving tables with tablecloths. After food service, Heavenly Hog Roast staff will discretely clear away our own refuse and remove off-site.

New for this year.

Add the finishing touch to your Hog Roast function by upgrading to our white porcelain plates and stainless steel cutlery. Please ask for a price when requesting your Hog Roast quotation.

Our ovens are also excellent at cooking lamb, beef and turkey. We also offer a range of vegetarian options on all menus to accommodate any vegetarian guests. Please contact us for more information.

All the above Heavenly Roast menus are available for 40 to 300 guests; larger parties can be catered for by special request.