

INVICTA FOOD DESIGN

HOG ROAST

We have over 10 years' experience cooking Hog Roasts, cooked over 100 Hogs, serving over 12,000 Hog eating guests. This experience has enabled us to perfect our Hog cooking.

We use Large English Whites Pigs because they are less fatty and have longer loins than most breeds, giving you more meat per animal.

We rub the skin with olive oil and sea salt to give the crackling its wonderful flavour and crunch.

The Hog is cooked completely on site, slowly over lump wood charcoal & wood. Cooking time is normally around 6 hours which results in really tender, succulent pork.

HOG ROAST MENU

- Spit Roast Large English Whites Pig, Roasted over Lump Wood Charcoal & Wood
- Flour Baps & Artisan Breads
- Apple Sauce
- Stuffing
- Fried Onions
- Green Leaf Salad with Herb Vinaigrette
- Plum Tomato Platter, Red Onion & Basil
- Traditional Coleslaw with Caraway
- Selection of Condiments & Sauces
- Falafel provided for vegetarian guests

Dessert is not included in the package, but if you would like to add something to finish off your event, please choose from the following.

DESSERT MENU, £6 per person.

- Eton Mess
- Chocolate Brownie
- Banoffee Pie
- Fresh Fruit Salad
- Tiramisu
- Vanilla Cheesecake

All Served With Jugs of Cream, Chocolate Sauce & Raspberry Coulis

www.invictafooddesign.com

info@invictafooddesign.com

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Information

£1300 for a minimum of 100 people. Extra guests charged at £12 per person.

The package includes the full menu, all equipment & set up, a chef to cook & carve the pig, paper plates, napkins & eco friendly cutlery. Removal of the equipment and the bits of the pig you can't eat!

The package does not include service. If required, this will be charged at £10.50 per hour for a minimum 6 hours.

Full rubbish disposal - £60.00.

We can also roast Lamb, Beef, Venison, Turkey, Game, Chicken or Rare Breed Pork. Ask for a quote.

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