



S.H.B Hog roast banqueting menu 2023/24

Whether it is an informal banquet or the whole show stopping banqueting table we have got you covered for that perfect occasion.

Locally supplied 65-75kg Spit Roasted Free Range Pig, we can cater a minimum of 65 to 150 Guests.

12- hour low and slow spit roasted free range Hog.

With fennel & garlic rub, infused lemon & banging sea salt crackling.

Selection of soft white buns with butter

Farmhouse sage and onion stuffing.

caramelised Apple and Yorkshire cider chutney

whole grain mustard and roasted garlic sauce

The best salsa Verde

Propper Yorkshire gravy and yorkie pudds optional.

Garden vegetable house slaw with red cabbage, shredded carrot, kale, and sliced apple.

Rancho house salad with parmesan and garlic croutons.

Mediterranean style pasta salad with kalamata olives and crumbles feta cheese.

Baby roasted potatoes with garlic, rosemary, and thyme butter.

Authentic smoky woodfired cowboy beans optional.

Vegetarian options upon requests.



Package Includes:

1 chef/professional spit roaster

2 to 5 servers (helper) depending on the size of the event.

1 kitchen assistant

Serving plates, boards, napkins, cutlery, linen, and condiments included

3x3m black gazebo, tables, and equipment hires.

We also offer a more exclusive wide range of packages which are available on the website

not add some great barbecue food to your hog roast banquet or some great seasonal sides

Barbecued food

Free range butchers' classic pork sausages or authentic German bratwurst all served with pickles and mustard mayo.

Grilled 6-ounce British beef burgers served with either soft white rolls or brioche buns.

Salt and pepper baby back ribs with hickory smoked barbeque sauce.

Classic Pigs in blankets with sweet chilli jam.

Honey lime and garlic Chicken skewers, with roasted red peppers.



Halloumi and roasted vegetable skewers with mint yogurt.

Sweet potato and lentil curry with spinach, chilli and coriander.

Vegetarian options and dietaries upon request as we try and work with what produce is in season.



Recommended sides.

Grilled corn on the cob with chilli and garlic butter

Chargrilled Mediterranean vegetable with basil rocket pesto and parmesan.

Skin on House fries with dips.

The snaffling hog box mac and cheese.

Cheddar cheese gratin potatoes with banging crumble topping.

Chargrilled broccoli with chilli and garlic sesame

Wood fired carrots with gremolata and harriash roasted chickpeas.

Artisan breads and oils with aged balsamic.



Caesar salad with crispy bacon bits and sourdough croutons.

Classic Greek salad with olives, cucumber, tomato, sliced red onion and crumbled feta cheese, house dressing.

Potato salad with capers, grain mustard, honey and chopped parsley, mint, and dill.

Moroccan style Israeli cous cous salad with, dried apricots, dates, pomegranate, and golden sultanas, chopped Picacho, and mint.

Chard cauliflower Fattoush salad with harriash yogurt dressing.

