



SHB HOG ROAST BANQUETING MENU 24/25

HOG ROAST BANQUETING

Whether it is an informal festival vibe or the whole show stopping banqueting table we have got you covered to cater for that perfect event or wedding.

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

STANDARD MENU

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

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.

SALADS

Please choose three from the following

Caesar Salad (GF)

House Slaw (GF,V)

Pomegranate Tabbouleh (VG)

Grilled Courgette, Pine Nut & Rocket Salad with
Lemon Dressing (GF, VG)

Shaved Fennel, Cucumber & Radish (GF,VG)

Greek Salad (GF,V)

Panzanella Salad

Charred Tender stem Broccoli, Cauliflower,
Yuzu Sesame Seeds & Black Garlic Dressing (GF, VG)

Rainbow Vegetable Salad (GF, VG)

Beef & Heritage Tomato Salad with Red Onion Salsa (GF, VG)

Herb Beetroot, Lentils, Pickled Shallots & Balsamic Dressing (GF, VG)

Shallot, Herb & Dijon Mayonnaise Potato Salad (GF, V)

Garden Leaf Salad & Mustard Dressing (GF, VG)

Jacket New Potatoes, Rosemary & Smoked Salt (GF, VG)

SIDES

Grilled corn on the cob with chilli and garlic butter (VE)

Chargrilled Mediterranean vegetable with basil rocket pesto, local feta. (VE)

Skin on House fries with dips. (VE)

The snaffling hog box mac and cheese. (VE)

Cheddar cheese gratin potatoes with banging crumble topping. (VE)

Chargrilled broccoli with chilli and garlic sesame (VE, VG)

Wood fired carrots with gremolata and harriash roasted chickpeas, yoghurt
(VE)

Artisan breads and oils with aged balsamic. (VE)

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

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



DINING & EVENTS
EST 2020

BARBECUED FOOD

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

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. (GF)

Classic Pigs in blankets with sweet chilli jam. (GF)

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

Halloumi and roasted vegetable skewers with mint yogurt. (VE)

Sweet potato and lentil curry with spinach, chilli and coriander. (VE)

VEGETARIAN OPTIONS AND DIETRY REQUIRMENTS UPON REQUEST. WE ENDEAVOUR TO WORK WITH LOCAL IN SEASON PRODUCE.



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