



BOSS HOGG

EVENT CATERING

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Menu Options

Below we offer a selection of our most popular menu options. If what you want doesn't appear here, please get in touch and we'll do our best to tailor make a menu for you.

Hog Roast - £485.00, caters for between 50 to 100 people

We supply a machine and whole pig to cook at your premises. Our chef will carve for you and the pork is served in a 5" floured Bap with apple sauce, sage, onion and walnut stuffing and a drizzle of apple cider gravy.

We remove all equipment and rubbish created by the event. If cooking is indoors we supply floor covering to ensure no fat spills.

Small Hog Roast - £365.00, caters for between 30 to 50 people

We supply a machine and half a 55kg pig to cook at your premises. Our chef will carve for you and the pork is served in a 5" floured Bap with apple sauce, sage, onion and walnut stuffing and a drizzle of apple cider gravy.

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Suckling Pig - £275.00, caters for up to 30 people

We supply a machine and a whole suckling pig (10 days' notice required) and cook at your place. . Our chef will carve for you and the pork is served in a 5" floured Bap with apple sauce, sage, onion and walnut stuffing and a drizzle of apple cider gravy.

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Spit Roasted Manx Lamb - £375.00, caters for up to 40 people

We supply the machine and a whole lamb to be spit roasted by our chef at a location of your choice. Our lamb is served in 5" floured baps with a minted gravy.

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Hog Roast Buffet - £11.95 per head, minimum 50 people

We supply a machine and whole pig to cook at your premises. Our chef will carve for you and the pork is served in a 5" floured Bap with apple sauce, sage, onion and walnut stuffing and a drizzle of apple cider gravy. We supply a selection of freshly prepared salads to go with your pork, crockery and cutlery and condiments

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Hog Roast Meal - £12.95 per head, minimum 50 people

We supply a machine and whole pig to cook at your premises. Our chef will carve for you and the pork is served in with apple sauce, sage, onion and walnut stuffing and a drizzle of apple cider gravy. We offer this option with honey roasted seasonal vegetables and jacket potato. Other potato options are available.

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3 Course Corporate and Wedding functions – From £22.50 per head

We are happy to quote on three and four course meals at your place or Marquee events. Our main course is the hog served with jacket potatoes and a selection of vegetables and salads. We have a variety of starters and puddings to suit your requirements. We supply all staff, place settings and crockery. We are also able to offer buffets or burgers and a variety of other options if you also require evening catering. Should you require a licensed bar we are able to handle the application to the Courts and offer a variety of options for bar service. Call us for details.

Other main course options are available upon request.

Pulled Pork and Vietnamese Pork – £575.00

With our Hog Roasts we can offer to cook and present in different styles. With our Pulled Pork option there is no crackling as the pig is slow cooked over a 10-hour period. But the end result is soooo tender that rather than carve, we invite your guests to pull their meat directly from the pig!

Our Vietnamese Pork is marinated in our blend of Asian spices and served in leaves rather than a bap for that something different. So if you fancy something a little different, give us a call for details.



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