



Eat With Englands

Master Caterers For All Occasions

E W E

Hog Roasts

Introduction

Hog Roasts make the ideal alternative for any occasion. They are a very cost effective way of feeding 50 – 150 people, and make a great focal point for any event.



We have a number of different Hog Roast Packages to suit any occasion or budget. Whether you want to have a go yourself or have a fully staffed service we can tailor our options to meet your needs.

We have a number of packages available, any of which can be adapted to suit your needs, or combined with other services we offer – why not combine your Hog Roast with a canapé and champagne reception? All prices are based on 80 - 100 guests. If you have less than 80 or more than 100 guests attending please ask for a separate quote.

Our produce

Our hog's are all free range from farms in the heart of the West Country. Our meals are created using only the finest, in season, locally sourced produce available. Over the years we have nurtured our relationships with some of the Westcountry's leading organic and free range food producers. From farm to plate, your food could not be fresher.



Our philosophy

Our philosophy, put quite simply, is to exceed your expectations. We never forget how important your event is for you. As a family owned business, we take great pride in every event we cater for. All members of the team that will be present will have been hand selected and trained. It is because of this that our service has become so renowned – all of our employees share the same passion for great food and service, and for providing you with your perfect event.



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Our Packages

Have A Go Yourself

From £400.00 inc. VAT

We supply the pig and the roaster, complete with gas, to a location and at a time of your choosing. We will start the pig cooking for you, and give you advice on how to carve, and get the all-important crackling just perfect. We collect the roaster the following day.



Cook And Carve Original

From £775.00 inc. VAT

We will cook the pig and arrange a mutually convenient time to arrive in time for your event. Our chefs will carve and serve the pig for you; we will also provide all of the following – everything you need to enjoy a perfect hog roast.

Included in the price

Our delicious Hog Roast, complete with gorgeous crackling
2 professional chefs to carve and serve to your guests
Oodles of Apple Sauce
Our own home made sage and onion stuffing
Freshly baked rolls from our local bakery
Vegetarian burgers for 5% of your guests
Disposable plates and crockery
Finest quality 3-ply paper napkins
A gazebo for our Hog Roast
Trestle tables and banquet roll to put the rolls and sauces on
Any left over hog will be carved and left for your guests to enjoy the following day



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Cook And Carve Premier

From £1100.00 inc. VAT

For a more complete main meal, our cook and carve premier is the perfect option. Your hog roast comes complete with potato salad, homemade coleslaw, and 3 salads of your choosing



Included in the price

Everything included in our cook and carve original package

Potato salad with red onions and a mint dressing

Home made coleslaw with white cabbage, carrot and onion

And your choice of three of the following salads

3 pepper pasta salad

Italian pasta salad

Lemon and chick pea couscous

Beetroot salad

Tomato salad

French bean salad

Nicoise salad

Roquefort salad

Spicy rice (Indian style)

Vegetable Russian salad

Cucumber salad

Celeriac salad

Portuguese vegetable salad

Three bean salad

The Whole Hog

From £1525.00 inc. VAT

For a complete meal, our "whole hog" package is perfect. Your hog roast comes complete with salads, and a selection of mouth watering desserts.



Included in the price

Everything included in our cook and carve premier package

And your choice of three of the following deserts

Strawberries & cream

Citrus fruit bavaroise

Chocolate profiteroles

Glazed pear and macadamia Tart

White chocolate, strawberry and raspberry charlotte

Chocolate & amaretto torte

Summer fruit pavlova

Lemon and lime cheesecake

Chocolate brownies



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Weddings

Hog roasts make a great alternative to a traditional wedding breakfast. We have a range of wedding options and services, from drinks packages, to hire services, we can take care of all of your wedding catering. Our wedding brochure has more information on our range of wedding services and menu's. To view, go to

www.eatwithenglands.co.uk and click on "weddings" or call us on 01395 223 802, and we will pop one in the post to you.



Sample wedding breakfast menu

Guests arrive to a champagne and canapé reception

Starter course; smoked duck with a cranberry and fig dressing

Main course; Hog roast accompanied by a selection of salads, rolls, stuffing and apple sauce

Dessert course; chocolate & amaretto torte served with a raspberry coulis

Teas & coffees

We cut and serve your wedding cake

For the evening; miniature Devonshire pasties or jacket potatoes topped with melted cheese



Something Else In Mind?

We pride ourselves in taking a flexible approach to our catering. Any of the above packages can be adapted to suit your needs. We are more than happy to talk you through the options available to you at your event. If you have a particular idea in mind which is not mentioned in our literature, please talk to us about it, we are sure we can create your bespoke menu.



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