



THE HOG AND APPLE TRADEMARK FREE RANGE, RARE BREED HOG ROAST MENU

HOG ROAST MENU



ALL OPTIONS BELOW COME AS STANDARD

- > Free range rare breed 'Old Spot' hog roast from Taste Tradition Thirsk
 - > Selection of day-fresh bread buns from Miss Brown's Bakery, York
 - > Our own range of chutneys produced at The Hog and Apple Kitchen
 - > Our spicy scotch bonnet sauce
 - > Homemade sage and onion stuffing
 - > Our own classic apple sauce
 - > Crackling
- (You can add in a range of sides to complement your hog if you wish).

NO 1 - HOG ON ITS OWN

(Ideal for private parties and events)

This option covers all events, so if it's a private party, function, corporate, Christening or evening wedding reception, then this simple option will be perfect. You get all the above standard options included and if you want to add any extras, you can.

NO 2 - HOG ROAST WEDDING BREAKFAST

Warm traditional sides with hog

This all comes to the table on an oak plank or as plated portion.

- > The rare breed 'Old Spot' Hog Roast, the full range of chutneys, our apple and plum sauce, homemade stuffing, crackling.
- > Choice of potatoes
- > For example, cider braised cabbage and crispy pancetta, honey glazed chantenay carrots Yorkshire pudding with sage and fennel
- > A rich gravy

NO3 - RELAXED DINING

Hog with gourmet salads and sides

All food brought to tables on sharing boards and bowls.

- > Served as a summer style dining experience with salads and sides and a choice of potatoes and chutneys sauces
- > Speciality homemade breads and focaccias

NO 4 - SPIT ROAST LAMB

- > Full Kerry Hill lamb
- > Fresh selection of bread rolls and wraps
- > Homemade mint, tzatziki and redcurrant sauces
- > Rocket
- > Stuffing - Optional
- > This can be served with hot or cold sides

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.