



T.A.S.T.E. dining company

Event catering for all occasions

Hog-Roast Menu

Enjoy a succulent New-Forest Pig, slow roasted to perfection on our hog-roast spit.

Served in soft floured buns with apple sauce, mustard, stuffing and cracking

(v/vegan) Falafel burgers served in floured bun, tzatziki, chilli jam

and your choice of 3 salads from the following :

Traditional Coleslaw

New potatoes with mayonnaise, chives & spring onion

Green leaf salad with honey and mustard dressing

Cous cous with pesto, sun-blushed tomato and goats cheese

Tomato, basil and red onion

Caesar – gem lettuce, croutons, anchovies, parmesan, classic caesar dressing

Orzo pasta, broccoli and pesto

Asian noodle salad–beansprouts, spinach, mange-tout, radish, honey & soy dressing

Char-grilled courgette, fennel and olive salad, lemon dressing

Spanish rice salad - toasted almonds, saffron, olives, peppers, chickpeas & herbs

Watercress with beetroot, feta and candied walnuts

Then choose 2 desserts:

Chocolate brownie with salted caramel and strawberry

Lemon meringue tartlets

Banoffee pots

Citrus cheesecake with passionfruit jelly

Eton mess

Lemon posset, blueberries and granola

Apple caramel crumble pots

Rhubarb and ginger syllabub

Vanilla panna-cotta, macerated strawberry and honeycomb

Fresh berry mini pavlova

Baileys Tiramisu roulade

Chocolate mousse pots