



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

*Event catering for all occasions*

## Hog-Roast Menu

Slow cooked succulent whole Pork Shoulders cooked to perfection with crispy crackling.

Served in soft floured buns with apple sauce, mustard, sauces & ketchups and sage & onion stuffing.

(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

Roasted carrot, feta, pomegranate and rocket salad

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

Banoffee Tartlets

Citrus cheesecake with passionfruit jelly

Eton mess

Lemon posset, mango & passionfruit

Apple and salted caramel crumble tartlets

Vanilla panna-cotta, berry compote and shortbread

Fresh berry mini pavlova

Chocolate and baileys cream roulade

Chocolate mousse tartlets