

## Critchill Manor Hog Roast Menus

### One hog serves around 120-140 people

If you want a hog roast for a smaller number we can slow roast shoulders of pork for a pulled pork effect for any number from £15 per head for 40+ people.

- Roast hog in a bun with apple sauce, stuffing
- £1750
- Roast Hog with couscous and roasted vegetables, potato salad with gherkins and herbs, traditional coleslaw and green salad with a Caesar dressing, bread and apple sauce.
- £1900
- Roast hog with beetroot and horseradish slaw, tomato and sumac marinated onion salad, Cajun sweet potatoes, Caesar dressed salad; Bourbon BBQ sauce; Apple sauce; a selection of flat breads
- £2050
- Roast hog with red cabbage, sesame and carrot slaw; mango, black bean and coriander; deep-fried floured courgettes, quinoa and herb paste, chimichurri sauce; apple sauce, selection of breads
- £2250

Add vegetarian options for £7.50 for 0-20 or £150 for 20-32, 33 upwards £4.50 per head.

- Spinach and feta filo spiral
- Butternut, spinach and red onion puff pastry pie (vegan GF option available)
- Aubergine, red pepper, courgette rolls with pine nuts, basil and balsamic (vegan and GF)
- Aubergine, mozzarella and pepper stacks with pine nuts and balsamic
- Vegetarian roll with carrots and cashews or mushrooms and chestnuts
- Quinoa and mushroom burgers
- Lentil and feta fritters
- Courgette and feta fritters
- Courgette and kimchi fritters (vegan and gluten free)
- Roast BBQ marinated tempeh