



MIDSUSSEX HOG ROAST

Menu options

First class catering service offering the best in Hog Roasts,
Paella, Buffets and more in the Sussex,
South East and Kent area.

Professional, friendly and flexible
Call us on 01444 617195

www.midsussexhogroast.co.uk



Hog Roasts

Slow cooked Sussex hog, cooked with garlic and onions for 8 -10 hours, served with apple sauce, onion chutney, BBQ sauce, Crème Fraiche and spring onion coleslaw, new potato salad, or fries, crackling, choice of rolls from brioche to floured baps, decent paper plates and cutlery.

We can arrange full crockery for your day

Winter Hog Roast meal (or for any time of year)

Slowly cooked whole hog with fresh sage, thyme and garlic cooked for 10 hours, served with crunchy roast potatoes, sausage meat stuffing balls, creamed leeks, carrot batons, roast honey glazed parsnips, apple sauce and home made pork gravy using the juices from the hog.

From £10.50 pp (min numbers apply)



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Platinum Hog Roasts

Slow cooked Sussex Hog cooked with garlic, then pulled off the bones and mixed with our Smokey BBQ rub, served in glazed brioche buns with Montgomery jack cheese slice, fresh gherkin, sliced red onions. House coleslaw served in individual ramakins, homemade triple cooked seasoned chips, roasted vine ripped cherry tomatoes with rocket salad and balsamic glaze, corn on the cobs with tabasco smoked melted cheese.

Aubergine gratin cooked with fresh garlic, white wine, plum tomatoes, fresh basil and mozzarella cheese served with slow roasted pork shoulder, cauliflower cheese with olive and rosemary crumb.

Mini shoulder of slow cooked pork served with caramelised baking apples, black pudding, crispy kale and pancetta, charred shallots, green parsley mash and pork and cider sauce.

Hog roast shredded pork mixed with BBQ rub, pulled chicken kebabs served with pitta breads, char roasted red onion chutney, cos lettuce salad, sea salt sweet potatoes fries, chick pea couscous

We can arrange full crockery for your day



Salads

Green salad with vine ripened salad tomato, cucumber batons,
mixed diced peppers, red onion and mixed salad leaves

Avocado and crispy bacon green salad

Traditional apple and walnut salad

Dressed beef tomatoes with red onions
and balsamic glaze

Greek salad made with select feta cheese
and black olives

Roasted and stuffed mixed peppers

Large exotic fresh fruit platter

Halloumi cheese grilled with parma ham
and balsamic glaze



Salads

Asparagus and crab salad

Chickpea, coriander and mint salad

Roasted peppers with feta and olives

Fig with Parma ham, buffalo mozzarella and fresh basil

Roasted butternut squash and cous cous salad

Watermelon and feta salad

Halloumi with grilled vegetables

Green bean, toasted pine nuts, dried cranberry and feta salad

Warm jersey royal potato salad with capers, spring and rocket leaves

Tomato medley with basil oil and buffalo mozzarella



Salads

Grilled aubergine with Parma ham and boiled free range eggs

Wild mushroom salad

Avocado, crispy bacon and poached eggs

Tomato bruschetta, slow roasted cherry tomatoes with buffalo ricotta,
basil and extra virgin olive oil

Italian aubergine gratin topped with mozzarella

Butternut squash with roasted cherry tomato and ricotta cheese salad

Pomegranate, fetta, mint and rocket salad

Broad bean, runner bean and garden minted peas.



Soups

Garden pea and mint with crème fraiche and grilled
basil oil bread

Cold gazpacho soup

Wild mushroom with parmesan crouton soup

Butternut squash soup with toasted focaccia
and parsnips crisps

Chutneys

Tasty, tangy, sweet, hot & cooling. Will add a delicious addition to your menu.

Fig and Plum

Apple and real ale

Autumn fruit

Spicy tomato

Red pepper chilli jam

Jalapeno relish

Spicy cucumber relish

Ploughman's chutney



Pasta dishes

Green pesto pasta with
grated parmesan

Sun blushed tomato and fresh basil

Roasted Mediterranean vegetables

Home made beef meat balls with traditional
ragu and spaghetti

Cous Cous dishes

Wheat Berry and beetroot

Roasted root vegetable

Mediterranean and feta

Moroccan and fruity



BBQ packages

Premium BBQ Package

Slowly cooked homemade pork ribs, Cajun spiced chicken thighs and breasts, butcher's burger with smoked bacon and Montgomery jack cheese brioche buns, smoked mackerel with tomato salsa, lamb koftas with mint dip, Greek salad, roasted pepper cous cous.

Quality paper plates, napkins, knives and forks

£16.50 pp

Add spiral fries £2.00 pp

Butchers Choice Package

Butchers beef burgers with rocket smoked bacon glazed brioche buns red onion chutney and grated cheese, butcher's hot dogs with mustard and onions, choice of marinades from garlic, thyme and lemon, Cajun spiced, tika marinade, jerk chicken thighs, vine ripened cherry tomato salad, coleslaw,

Quality paper plates and napkins

£10.pp min 80 guests

(can cater for less and a tailored price for your number)

Add fries £1.50 pp



Starters

Thai salmon Fish cakes with sweet chilli sauce

Baked camembert with fresh bread and side salad

Chicken tikka with roasted vegetables

Mussels served with cream and white wine sauce

Pea, mint and spring onion soup served with parmesan crouton

BBQ chicken wings with garlic mayonnaise and rocket salad

Tangy lamb and fetta meat balls with tomato salsa

Beetroot, red onion and goats cheese tart served with salad

Smoked mackerel and caper sauce

Chicken caesar salad

Roasted squash and toasted almond salad

Garlic mushrooms with blue cheese sauce

Asparagus, Parma ham with free range poached egg



Starters

Roasted red pepper and salt beef salad

Baked frittata with roasted vine ripened tomatoes

Buffalo mozzarella with basil oil and beef tomatoes

Chicken, sundried tomato, mozzarella pesto parcels

Chicken, chorizo, pine nut parcels

Bruschetta rubbed in garlic then toasted and served with
chopped tomatoes and basil

Serrano ham carved off the bone, wafer thin,
light and delicate taste



Main Meals

Slow cooked beef feather blade with red wine and mushrooms
served with mustard mash and green beans.

Lamb shanks slowly cooked with rosemary and served with
pesto mash, and a vegetable medley.

Poussin stuffed with lemon and garlic served with mini roast
potatoes and roasted vegetables

Chicken breast, pan fried and served with potato fondant,
creamed leeks and red onion stuffing.

Pan fried sea bass with sweet potato mash, caramelised
cherry tomato, pancetta crisps and roast fennel

Classic Burger meal, homemade beef burger weighing half
pound, served with crispy smoked bacon, dill pickle served with
supper skinny fries and homemade coleslaw.

Locally sourced butchers sausages served with creamy mash, crispy
pancetta bacon, green beans and red wine and onion gravy



Main Meals

Beef wellington. Classic fillet of beef dish served with dauphinoise potatoes and fresh green vegetables.

Slow cooked pork shoulder served with garlic and thyme roast potatoes, swede and carrot mash, sausage meat stuffing balls and cider sauce.

Pork belly marinated in smoked paprika and BBQ sauce served with triple cooked chips, Tabasco corn on the cobs and charred onions.

Chicken, leek and pancetta open pie served with potato rosti, sage and onion stuffing and vegetables.

Slow cooked beef ribs, chunky chips and fresh ratatouille

Herb crusted rack of lamb with, pea and mint puree, roasted baby carrots, baby roast potatoes and red wine jus.

Traditional beef lasagne served with garlic bread and sundried tomato salad

Rack of lamb with rosemary crumb, pea and parley puree, fondant potato, baby carrots and red wine jus



Roast meals

Lamb Roast

Slow cooked Sussex Lamb with rosemary served with fresh minted new potatoes and fresh parsley, bread rolls, coleslaw, Greek salad and mint sauce

Slow cooked Sussex lamb with fresh herbs, crunchy duck fat roast potatoes, green beans, thyme and honey parsnips, carrot and swede mash, stuffing and mint sauce

£10.50 pp (min numbers apply)

Moroccan style lamb roasted with an authentic marinade, served with pitta breads, roasted vegetable cous cous, freshly made hummus, falafel, mango and char roasted pepper salad and halloumi and cherry tomato skewers

Beef Roasts

Slow cooked beef ribs marinated in a whiskey BBQ sauce served with spiral fires, grilled beef tomatoes, rocket salad and coleslaw



Thai cuisine

I know, we have to admit we are not from Thailand, however we make some delicious Thai style foods.

Using traditional ingredients and methods. We use at times our large paella pan to cook the Thai curries in front of your guests.

Using lots of lime, fresh coriander to name a few tasty ingredients.

Thai red – Beef, pork or chicken

Thai green – Beef, pork or chicken

Coconut rice

Pad Thai noodles



Street packages

Slow cooked BBQ ribs, BBQ sauce marinated pulled pork seasoned with smoked paprika, garlic and lemon chicken thighs, curly fries, salad, coleslaw, paper plates,

Served with forks and napkins

Slow cooked ribs of beef with piri piri chicken drumstick's, Cajun spiced potato wedges, macaroni cheese, garlic focaccia bread,

Served with paper plates, forks and napkins

3 day marinated BBQ beef chilli served with nachos, salsa, sour cream and cheese, Cajun and lemon chicken breasts, jacket potato skin wedges, roasted pepper and sundried tomato salad.

Served with paper plates forks and napkins



Big pan Paella

Using Spanish bomba rice we add chorizo, chicken, squid, prawns, mussels, fresh peppers, onions, tomatoes, saffron, garlic, white wine, tomatoes, fresh parsley and garnish with lemons and limes.

You don't have to have all of the above fillings, we recommend adding delicious sundried tomato bread.

Paella - £10.00 pp – min 50 guests

Bread options from £2.00 pp



Canapes

Mini garlic and mushrooms toasts

Roast beef and mini Yorkshire puddings

Salmon and cream cheese blini with fresh dill

Freshly made chicken satay

Mini goats cheese and red onion tarts

Tempura battered prawns with sweet chilli dip

King prawns, coriander and lime

Mini beef burger crostini

Swedish cranberry meatballs

Cheese and mustard straws



Sharing platters

Our secret recipe beef chilli cooked and marinated for 3 days
served with nachos, dips, cheese, and jalapenos feeds 5 -10

Garlic mushrooms, BBQ pork ribs, cheese and bacon
potato skins and BBQ chicken wings feeds 5 - 10

Pulled BBQ pork, freshly baked mac n cheese,
rilled tomatoes and nachos feeds 5 - 10

Tapas platter - Garlic prawns, olives, fresh bread,
potato bravas and fried chorizo feeds 5 - 10

Fish Platter - mini battered cod, prawn cocktail, white bait and
scampi with tartar sauce feeds 5 - 10

Lamb kofta, char-Grilled chicken, pork belly pieces, salad
and BBQ sauce feeds 5 - 10

Fresh fruit platter - Chunks of melon, mango, pineapple,
strawberries and grapes feeds 5 -10

Mini Fish N mushy pea rosti

Mini filo pastry salmon puffs



The premium platter

Our huge house platter presented on a huge piece of wood!

Selection of cured meats, slices of manchego cheese, pots of ricotta cheese, roasted vine ripened cherry tomatoes with balsamic glaze, selected olives, grilled aubergines, anchovies, sun blazed tomatoes and a grilled selection of bread.

Cucumber cups filled with a mix of smoked salmon, crème fresh, chives and fresh dill

Cross lettuce leave filled with Asian minced chicken, fresh chilli and coriander



Tasty extras

Dressed salmon with almonds and fresh dill

Cheese board with a range of local cheese, crackers and grapes.

Crudit  platter - Fresh cucumber, carrot, peppers and
spring onion with dips

Fresh bread, olives and sundried tomatoes

Hummous, tangy tomatoes salsa, sour cream

Baked potatoes with a range of fillings

Slow cooked whole chickens marinated in a choice of Tika, garlic
lemon and thyme, BBQ sauce or chilli and spring onion

Sundried tomato, brie and basil quiche

Stuffed peppers

Hot new potatoes with fresh mint and
parsley butter

Fresh Oyster stall, served to your guest super fresh and from
reputable sources



Desserts

Eaton Mess Cheese Cake

Sticky toffee puddings

Apple tartlet

Rhubarb crème brulee

Mixed berry individual crumbles

Banoffe pie

Chocolate brownie and marshmallows

Lemon and lime posset with poppy seed short bread

Chocolate torte



Desserts

Chocolate rocky road

Poached pears with homemade raspberry coulis

Chocolate fondant with white chocolate sauce

Pot au chocolate served with black cherry garnish

White chocolate and raspberry brulee cheese cake

Homemade ice creams & sorbets

Homemade vanilla and pistachio crumb ice cream

Belgium chocolate

Salted caramel

Raspberry and mint crumb sorbet

Lemon sorbet with poppy seed shortbread dust