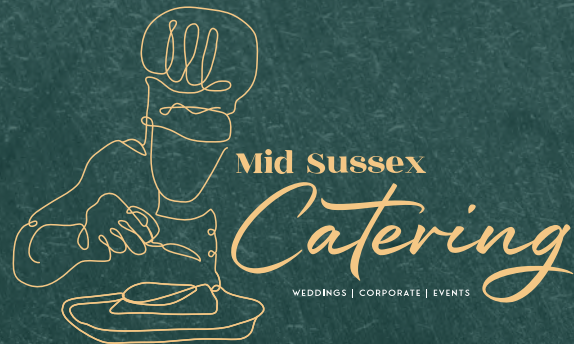




Hog Roast and BBQ Menus





Here you'll find a selection of menu examples and menu ideas.

We're really flexible and can tinker our menus to suit what you're after. After all it's your big day and we'll work with you to deliver food that you want and will be excited to have served for your guests. All these examples come with delicious alternatives for vegetarians, vegans and any other dietary requirements. Just let us know and we'll be happy to tailor and build menu that you want.

Chris and the team





Catering

From canapés, plated meals, feasting platters, BBQ's and Hog Roasts , Paellas and more our team of fantastic chefs will treat your guests to some fantastic tasting food.

Drinks & Bar

Fully licensed and serving a great mix of drinks to your guests. Our trained staff can run your bar to keep everyone from getting thirsty. We can take card payments handle all the glassware. We can use your venues bar or set up our own.

Wait staff and Service

We've got a great team of well presented and polite staff who will bring food to your tables, top up empty glasses, and help clear tables.

Evening Food

We're happy to stick around for the whole day cooking up delicious food for you and your guests. From snacks to platters to BBQ's or Paellas. We're happy to help keep everyone from getting hungry.



Hog Roast Menus

Some of our delicious Hog Roast Packages



Slow Cooked for flavour

Our method involves slow-cooking hog roasts for 9 to 10 hours. This extended cooking time ensures that the meat becomes incredibly tender, practically falling off the bones as it's carved.

During this process, our hog roast pigs are carefully prepared on a bed of aromatic garlic, bay leaves, onions, and fresh thyme, infusing rich flavours into every bite. We also offer the option of smoky marinades and spicy seasonings. This allows us to providing a diverse range of flavours based on your preferences.

We roast our meat rather than spit roasting as we believe this method causes many problems from under cooked meat and burnt crackling.

Locally Sourced

We are dedicated to sourcing our ingredients locally and responsibly, especially when it comes to our meats. Our hogs come from a single local farmer who specialises solely in pig rearing. These animals benefit from plenty of space and a nourishing diet. We select this farmer for several reasons: the well-being of the animals, their environment, and the excellent quality of the meat they produce.

Served with all the trimmings

The Pork is probably the main attraction but we make sure our catering comes with a wide range of delicious sides and choices from crusty bread rolls, to tasty chutneys and sauces, fruity cous cous, herby stuffings, and fresh salads.

Our catering is designed to accommodate all dietary preferences and needs. Whether you're a dedicated meat eater or follow a specific diet, we've got you covered. We're more than happy to craft exceptional alternatives for guests with dietary requirements, ensuring that



Signature Hog Roast

The Roast

Slowly cooked on bay leaves, garlic and thyme for 10 hours. Prior to your event, we pull the cooked meat, ensuring it's thoroughly marinated and ready to be enjoyed by your guests.

Served with...

- Homemade dauphinoise potatoes or potato rosti.
- Roasted medley of vegetables.
- Roasted garlic and lemon and onion stuffing.
- Picked red cabbage and greens.
- Apple sauce, mustard, crackling and fresh breads.



Platinum Hog Roast

The Roast

Slowly cooked on bay leaves, garlic and thyme for 10 hours. Prior to your event, we pull the cooked meat, ensuring it's thoroughly marinated and ready to be enjoyed by your guests.

Served with...

- Sage and onion stuffing.
- Spicy piri piri chicken wings.
- Lamb Kofa.
- Homemade potato salad.
- Pesto pasta.
- Homemade spring onion coleslaw.
- Roasted red pepper and sun-dried tomato salad.
- Dressed beef tomatoes with a balsamic glaze.
- Apple sauce, mustard, crackling and brioche buns.



Gold Hog Roast

The Roast

Slowly cooked on bay leaves, garlic and thyme for 10 hours marinated in our smokey BBQ sauce. Prior to your event, we pull the cooked meat so it's ready to be enjoyed by your guests.

Served with...

- Sage and onion stuffing.
- Homemade Mac n Cheese with cajun crumb.
- Homemade potato salad.
- Bowls of mixed olives and sun dried tomatoes.
- Green Bean Salad.
- Baby leaf salad with cucumber ,red onion and french dressing.
- Apple sauce, mustard, crackling and brioche buns.



Silver Hog Roast

The Roast

Slowly cooked on bay leaves, garlic and thyme for 10 hours marinated in our smokey BBQ sauce. Prior to your event, we pull the cooked meat so it's ready to be enjoyed by your guests.

Served with...

- Sage and onion stuffing.
- Roasted new potatoes with garlic and rosemary.
- Homemade spring onion coleslaw.
- Dressed baby leaf salad with cucumbers, red onion and light herb dressing.
- Apple sauce, mustard, crackling and brioche buns.



Roast Dinner Hog Roast

The Roast

Slowly cooked on bay leaves, garlic and thyme for 10 hours. Prior to your event, we pull the cooked meat, ensuring it's thoroughly marinated and ready to be enjoyed by your guests.

Served with...

- Homemade pig fat roast potatoes.
- Sage and onion stuffing.
- Pickled red cabbage.
- Swede and carrot puree.
- Green vegetables
- Crackling
- Apple sauce.





BBQ Menu ideas

A delicious selection of BBQ meats served with tasty sides and fresh salads.

Our BBQ Catering

There's nothing quite like the smell and taste of food cooked on a BBQ. We've been barbecuing at events and functions for years cooking a wide selection of delicious meats, fish and vegetables making sure all your hungry guests are catered for and well fed.

We have all the equipment and come prepared and ready to wow your guests with professional looking and great tasting barbecued food.

We believe the secret to a great BBQ is using the best meats and ingredients. We buy all our meat locally and having been using the same great suppliers for years so we know your going to get great quality each time.



Mid Sussex Catering & Hog Roast BBQ Special

Meats and Fish

- Gourmet steak burgers.
- King Prawns with a lime and coriander marinade.
- Romsemary and smoked garlic lamb chops.
- Maple and soy gazed salmon.
- Smokey pork shoulder.
- Chicken and Vegetable kebabs.

Served with...

- Onion rings and fries
- Baby leaf salad with dressing
- A selection of chutneys and sauces.
- Brioche Buns and cheese slices.

Vegetarian options

A choice of...

- Halloumi burgers with roasted peppers onions and cajun spice.
- Roasted red pepper and tomato com-pot with baked wedges.
- Deep filled Mediterranean vegetable quiche.
- Vegetable skewers.
- Vegan curry with tofu.
- Macaroni Cheese.
- Veggie Burgers



Platinum BBQ Menu

Meats

- Gourmet steak burgers.
- Smokey Pulled Pork.
- Butchers Sausages.
- Lamb Kofta with mint youghurt.
- Chicken tikka breats.

Served with...

- Homemade spring onion coleslaw.
- Homemade potato salad.
- Red Pepper hummus.
- Olives and sun-dried tomatoes.
- A selection of chutneys and sauces.
- Brioche Buns and cheese slices.

Vegetarian options

A choice of...

- Halloumi burgers with roasted peppers onions and cajun spice.
- Roasted red pepper and tomato com-pot with baked wedges.
- Deep filled Mediterranean vegetable quiche.
- Vegetable skewers.
- Vegan curry with tofu.
- Macaroni Cheese.
- Veggie Burgers



Signature BBQ Menu

Meats

- Gourmet steak burgers.
- Pulled Pork.
- Garlic and thyme chicken thighs

Served with...

- Green bean and pinenut salad
- Garlic Mushrooms.
- Roast Pepper Salad.
- A selection of chutneys and sauces.
- Brioche Buns and cheese slices.

Vegetarian options

A choice of...

- Halloumi burgers with roasted peppers onions and cajun spice.
- Roasted red pepper and tomato com-pot with baked wedges.
- Deep filled Mediterranean vegetable quiche.
- Vegetable skewers.
- Vegan curry with tofu.
- Macaroni Cheese.
- Veggie Burgers



Gold BBQ Menu

Meats

- Gourmet steak burgers.
- Cajun Chicken Breasts.
- Butchers Sausages.
- Lamb Kofta with mint youghurt.

Served with...

- Homemade spring onion coleslaw.
- Greek Salad.
- Chickpea couscous.
- Green bean salad.
- A selection of chutneys and sauces.
- Brioche Buns and cheese slices.

Vegetarian options

A choice of...

- Halloumi burgers with roasted peppers onions and cajun spice.
- Roasted red pepper and tomato com-pot with baked wedges.
- Deep filled Mediterranean vegetable quiche.
- Vegetable skewers.
- Vegan curry with tofu.
- Macaroni Cheese.
- Veggie Burgers



Butchers Special BBQ

Meats

- Gourmet steak burgers.
- Butchers sausages.
- Marinated chicken thighs with garlic, lime and cajun spice.

Served with...

- Homemade spring onion coleslaw.
- Baby leaf salad with tomatoes and cucumbers
- A selection of chutneys and sauces.
- Brioche Buns and cheese slices.

Vegetarian options

A choice of...

- Halloumi burgers with roasted peppers onions and cajun spice.
- Roasted red pepper and tomato com-pot with baked wedges.
- Deep filled Mediterranean vegetable quiche.
- Vegetable skewers.
- Vegan curry with tofu.
- Macaroni Cheese.
- Veggie Burgers





Beef Menu ideas

Full of flavour these dishes are real crowd pleasers.

Beef Menu ideas

Serlion

Serlion of beef seasoned with salt and black pepper.

Served with

- Roasted Mediterranean vegetables.
- Roasted new potatoes with herbs.
- Dressed pomegranate rocket salad.

Wellington

Beef Wellington

Served with

- Dauphinois potatoes.
- Pickled red cabbage and greens.
- Yorkshire puddings.
- Beef sauce.
- Bowls of cauliflower cheese.

Topside Roast

Topside roast beef

Served with

- Beef fat roast potatoes.
- Yorkshire puddings.
- Cauliflower cheese.
- Mix of green vegetables.

Rib-eye

Rib-eye served on the bone.

Served with

- Roasted new potatoes with herbs..
- Garlic mushrooms.
- Roast Cauliflower.
- Green bean salad.





Lamb Menu ideas

Tender, and mouthwateringly good. Our lamb dishes are firm favourites.

Lamb Menu ideas

Gold Lamb Menu

Slowly roasted whole lamb inside roasting oven.

Served with

- Chunks of rosemary foccacia breads or freshly cooked flat bread.
- Minted roast potatoes.
- Garlic and rosemary stuffing.
- Roasted Mediterranean vegetables.
- Dressed leaves.
- Olives and sundried tomoatoes.
- Herby slaw with pomegranate.
- Greek salad.

Silver Lamb Menu

Slowly roasted whole lamb inside roasting oven.

Served with

- Chunks of rosemary foccacia breads or freshly cooked flat bread.
- Minted roast potatoes.
- Garlic and rosemary stuffing.
- Roasted Mediterranean vegetables.
- Dressed leaves.



Lamb Menu ideas

Lamb Roast

Slowly roasted lamb

Served with

- Roasted garlic potatoes.
- Buttery swede and carrot purée.
- Lemon and herb stuffing.
- Freshly cooked greens.
- Mint Sauce.

Lamb Shanks

Slowly cooked lamb shanks in red wine and a lamb sauce.

Served with

- Roasted root vegetables.
- Parsley mashed potatoes.





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