

Hog Roasts

The succulent Essex hogs are sourced from carefully selected local producers. Our professional spit roasting machines ensures that the roasts stay tender and cooked to perfection.

Minimum 80 guests

Hog roll option

A succulent Essex hog served in freshly baked rolls with homemade apple sauce and stuffing. This includes a chef to roast and carve the hog and an assistant to serve your guests

The Whole Hog

All of the hog roll options with our full salad bar, which includes a choice of six salads

Lamb Roasts

We only use local top quality British free range lambs which we cook slowly in our professional roasting machine ensuring delicious succulent meat every time.

Lamb roll option – A whole lamb and boneless legs cooked in the roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce. This includes a chef to roast and carve the lamb and an assistant to serve your guests

The Whole Lamb – A whole lamb and boneless legs cooked in the same roasting machine, marinated in rosemary and garlic served in freshly baked rolls with mint sauce, with our full salad bar, which includes a choice of six salads.

Salads - New potato and chive salad, chunky coleslaw, Mediterranean pasta salad, mixed leaf salad, cherry tomatoes and sliced cucumber, beetroot and red onion salad

