

All About Catering

Spit Roast Menus

Pork - £18.50 per head – minimum 50 covers – cook time 6 hrs

Spit-roast IW Pork marinated in red wine, sage & garlic
bramley apple compote – sage & onion stuffing
served with selection of salads / or roast vegetables

Lamb - £22.50 – minimum 50 covers – cook time for pink 4 hrs

Spit-roast Lamb studded with rosemary & garlic
yoghurt & mint dressing – fried onions & red pepper
served with a selection of salads / or roast vegetables

Beef - £23.50 – minimum 50 covers – cook time for rare 2hrs

Spit-roast Sirloin of Beef marinated in red wine, tarragon & garlic
horseradish sauce – fresh watercress
served with a selection of salads / or roast vegetables

Service style

Guests will then be invited to the Hog-roaster where Chef will carve and serve the meat, and the salads or vegetables will be set out buffet style, staff will assist with serving.

Salads – please select 4 salads

Slow-roasted Pomodoro tomatoes with basil
Radish, Cucumber and Mint
Watercress, roquette and pea shoots
Wild rice with pomegranates
Cucumber, Granny Smith in Coriander Mayonnaise
Mixed Bean and Tomato Salsa
Thai Noodles with sweet chilli vegetables
Broccoli, feta, almond and red onion
Couscous with roasted pinenuts, cumin and chilli
Crushed Broad Beans in lemon olive oil
Roasted Pepper, Aubergine, Courgette and Beetroot
Fusilli with pesto dressing
Chunky Coleslaw

Hire of Spit roast machine including gas - £175 per standard unit or £120 for ½ unit

Please remember, all menus are created individually for every event, and we are happy to discuss any variation or alternative you might like.

All menus are based on a minimum of 50 covers ~ All prices are quoted ex-VAT

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