

Hog Roasts and Paella

We are pleased to offer these two alternatives to our Wedding Breakfast menu, or to follow the Breakfast as an evening supper or snack.

Hog Roast

Our Hog Roast is superb, with the main attraction being a local pig roasted whole and served with the most traditional of sage and onion stuffings.

This can be served simply with apple sauce and fresh soft baps or as a more substantial event served with potatoes and salads for a seated meal. You have the choice of table service on large platters or as a less formal buffet style service.

Which ever way you like it you can be assured of a great meal that all of your guests will remember

Big Pan Paella

If you enjoy the taste of the Med you will love this! We have a paella pan over a metre wide that can comfortably feed up to 70 as a main course or up to 90 as a snack.

Cooked traditionally in front of you and your guests, this classic dish will build into a feast of everything that is good in food. You can have the quintessential paella with mixed meats and fish, or choose your own ingredients to suit your taste. Obviously this can be prepared as a vegetarian dish if you prefer.

Our normal ingredients would include peppers, peas, chicken breast, chicken thighs, mixed fish, mussels, prawns, langoustines, squid, chorizo, saffron and sweet paprika. But you can construct your own paella, just call us to discuss it!