

# WEDDING THREE COURSE BBQ MENU

These are a selection of our wedding menus.  
We have great options from a wedding bbq style  
three course menu to a traditional three course  
sit down wedding breakfas. we have also  
introduced our wedding platter menu for 2021.

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# WEDDING THREE COURSE BBQ MENU



This is our most popular wedding menu option as it offers three courses like a traditional wedding breakfast. It includes a mix of options barbecue and hog roasts as well as fresh and interesting salads and great homemade dessert options. It also includes a great evening snack incase your guests get a bit hungry in the later hours of the evening. This menu is great for relaxed style weddings where the guests can come to help themselves or we can serve it on platters to your tables. If you wanted a different BBQ menu for instance the American smoked bbq, gourmet bbq or the smoke & fire bbq menu just let us know and we can quote you for this.

It also can suit many a palette with plain or complex tastes possible as you have total choice over the menu with lots of options to choose from. If there is something not on the menu you would like, just drop us a message and we would be happy to help. It is important that we get to know the bride and groom's requirements. Whether we speak on the phone or meet in person, we will create an outline of what is required to make your day truly memorable. Hungry Hog BBQ are able to create a bespoke menu for our clients on their big day so please do not hesitate to contact us. Once a year before the wedding season we put on a open day. This is an opportunity for clients, and prospective clients to taste our food before making final decisions on their food options.

## CANAPÉS (CHOOSE 4)

**RARE BREE HOG ROAST  
OR  
BRITISH BBQ MENU**

**GOURMET SIDES & SALADS  
(CHOOSE 3)**

**DESSERT (CHOOSE 1)**

**EVENING MENU (CHOOSE 1)**

## PRICES

- > 75-99 £37.95 + vat per head
- > 100+ £35.95 + vat per head
- > Served buffet style
- > Platter service £5 + vat per head
- > China crockery & cutlery £3.50 + vat per head

# CANAPÉS

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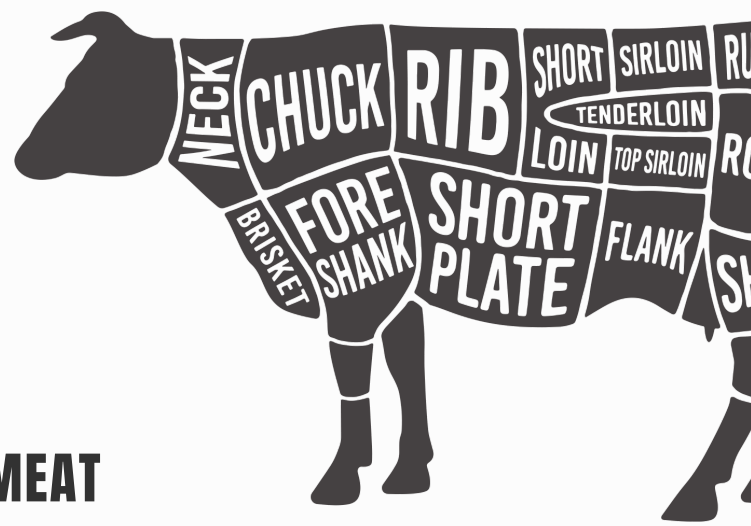
## GREATEST HITS COLLECTION

- > Mini Yorkshire puddings with rare beef and horseradish
- > Pigs in blankets brushed with Dijon mustard
- > Mini lamb kofta kebabs with mint yoghurt
- > Antipasto skewer with Parma ham, baby mozzarella & sundried tomato
- > Aberdeen Angus sliders with caramelised onion chutney & mature cheddar cheese
- > Cider braised pork belly bites with apple puree
- > Smoked salmon blinis with creme fresh
- > Tomato bruschetta on ciabatta with crumbled feta
- > Caramelised onion sausage bites
- > 'Hog roast' Rare breed hog roast pork, stuffing, crackling and apple sauce slider

These canapés are our top selling but, we have an extensive mouth-watering range as listed below.

## MEAT

- > Mini toad in the hole with Cumberland sausages & caramelised onion chutney
- > Rare beef on a crostini with onion chutney
- > Cumberland sausage bites
- > Pork & leek sausage bites
- > Philly cheesesteak sliders with onions & peppers
- > Smoked brisket sliders with pickles and American mustard
- > Chicken breast with wild garlic pesto on a crostini
- > Welsh dragon sausage bites
- > Mustard sausage bites
- > Chilli sausage bites
- > Traditional sausages glazed in honey & mustard
- > Smoked chicken wings
- > Antipasto crostini with cured meats & sun dried tomatoes
- > Mini Yorkshire puddings with braised beef and horseradish



## MEAT

- > Dingley Dell pulled pork sliders with red cabbage slaw
- > Chicken liver parfait and red onion marmalade with crisp crostini
- > Mini Caesar salad crostini with chicken and crisp pancetta topped with shaved parmesan
- > Lamb & rosemary sausage bites
- > Beef & caramelised onion sausage bites
- > Grilled chorizo on a crostini with tomato & chilli chutney
- > Melon & Parma ham skewers
- > Curried chicken breast, poppadom, mango chutney
- > Seared flat iron steak slider with caramelised onion
- > Seared bavette steak on a crostini with chimichurri sauce

## FISH, VEGETARIAN & VEGAN

- > Prawn marie rose in a cucumber cup
- > Mini Caesar salad crostini with chicken and topped with shaved parmesan
- > Thai spring roll with sweet chilli dip
- > Sun dried tomato, olive & feta skewer
- > Grilled halloumi & chilli jam on a crostini
- > Guacamole with baby tomatoes on crostini
- > Halloumi & chilli jam sliders in a brioche bun
- > Pickled beetroot, goats cheese crostini
- > Smoked mackerel pâté on cucumber slices

>> Let us know about any allergies or dietary requirements you have so we can advise, adapt and make recommendations on any food choices you make.

# BRITISH BBQ MENU

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## ALL OPTIONS BELOW COME AS STANDARD

- > Free range meats from local farms in Essex
- > Selection of day-fresh bread buns from 'Ravens' bakery in Billericay
- > Our range of sauces produced by the 'Sauce Shop' in Nottinghamshire as well as caramelised onion chutney & tomato chilli chutney
- > Amazing & flavoursome rubs from 'Angus & Oink' based in Scotland
- > Selection of three gourmet sides and salads from the menu
- > We can cater for a minimum of 40 guests

## MEAT OPTIONS (SELECT 3)

### PORK

- > Cumberland sausages
- > Traditional pork sausages
- > Pork chipolatas
- > Lincolnshire sausage
- > Pork & leek sausages
- > Dingley Dell free range pork belly
- > Dingley Dell pork burgers

### LAMB

- > Lamb kofta kebabs
- > Minted lamb burgers

## VEGETARIAN & VEGAN

- > Grilled halloumi & portabello mushroom burger with caramelised onion chutney
- > Roasted pepper with spiced vegetables couscous
- > Vegetarian sausages
- > Grilled halloumi & rocket burger with chilli jam
- > The Meatless Farm Co. burgers with cheese & caramelised onion
- > Sweet potato pakora burger with red pepper, mango chutney & baby spinach
- > Grilled corn with paprika butter

## CHICKEN

- > Marinated free range butterfly chicken breast
- > Barbecue chicken wings
- > Boneless chicken thighs
- > Free range chicken drumsticks
- > Marinated chicken skewers
- > All chicken can be marinated in; honey & mustard, Jamaican jerk, barbecue, lemon & pepper, sweet chilli, Italian, Chinese, sweet chilli or Portuguese peri-peri

## BEEF

- > Aberdeen Angus burgers
- > Caramelised onion beef sausages
- > Wagyu beef burgers (£2 supplement)

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# HOG ROAST MENU

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## ALL OPTIONS BELOW COME AS STANDARD

- > Free range rare breed hog roast from Great Garnetts farm in High Easter, Essex
- > Selection of day-fresh bread buns from Ravens bakery in Billericay
- > Our range of sauces produced by the 'sauce shop' in Nottinghamshire
- > Homemade sage and onion stuffing
- > Our own classic apple sauce
- > Maldon sea salt crackling

## TRADITIONAL HOG ROAST MENU

This option covers all events, so if it's a private party, function, corporate, Christening or wedding reception, then this simple option will be perfect. You get all the above standard options included and if you want to add any extras, you can.

Hog with gourmet salads and sides. All food served either buffet, platter style or as a plated dish depending on your preference.

- > Selection of three gourmet sides and salads from the menu
- > Speciality homemade breads

## VEGETARIAN & VEGAN

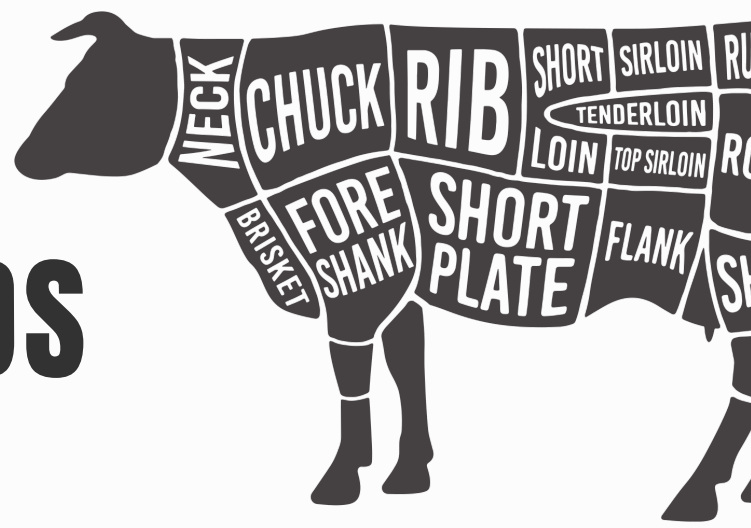
- > Grilled halloumi & portabello mushroom burger with caramelised onion chutney
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- > Vegetarian sausages
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- > The Meatless Farm Co. burgers with cheese & caramelised onion
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- > Grilled corn with paprika butter

Let us know

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# GOURMET SIDES & SALADS

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## GOURMET SALADS (SELECT 3)

> Homemade coleslaw with locally sourced cabbage, onion, carrot and classic dressing

> Potato salad with red onion, parsley and Dijon mayo

> Classic green leaf salad with wild rocket and lambs lettuce tossed with homemade dressing and locally sourced fresh vegetables

> Traditional caesar salad with pancetta lardons & ciabatta croutons

> Classic Greek salad with feta and olives

> Hungry Hog BBQ Waldorf salad

> Mexican-style rice salad with red onion, jalapenos, tomato, cucumber and fresh coriander

> Butternut squash and beetroot baby spinach salad with marinated feta and sesame dressing

> Pesto and pine nut pasta salad tossed with a choice of our homemade wild garlic pesto, roasted red peppers and pine nuts

> Thai sweet chilli noodle salad with mange tout, spring onions and mixed peppers in a Thai sweet chilli sauce

> Tomato and mozzarella salad with Beef and vine tomatoes and buffalo mozzarella, fresh basil leaves, red onion and a balsamic reduction glaze

>> These options are available for an additional cost

> Tabbouleh herby salad made with bulgur wheat, fresh tomatoes, and spring onions mixed with lots of fresh parsley and mint, finished with olive oil and a dusting of rock salt

> Cajun rice salad with streaky smoked bacon, sautéed onion, celery and peppers tossed with kidney beans, parsley and cayenne pepper

> Mustard coleslaw

> Carolina style coleslaw

> Classic slaw

> Grilled blue cheese, potato and bacon salad with a lemon and herb dressing

> Beetroot, roast pepper and marinated feta salad

> Rocket & shaved parmesan salad

> Chorizo & roasted red pepper couscous

> Moroccan spiced vegetable couscous

> Red cabbage & apple coleslaw

> Charlotte potato salad with smoked pancetta lardons and peas

> Beetroot, baby spinach, rocket, walnut & parmesan salad

> Four bean salad with apple cider and garlic vinaigrette dressing

## HOT POTATO OPTIONS

> Sweet potato fries

> Dauphinoise potato

> Roasted baby new potatoes in garlic & rosemary

> Buttered new potatoes with fresh parsley

> Triple cooked potato wedges

> Skin on chunky chips

> Chive crushed new potatoes

## SIDES

> Grilled Halloumi

> Char marked corn on the cobs with butter

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# DESSERT MENU

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We are being supplied for desserts by our sister company 'cheeky pudding co.'. They offer fantastic cheesecakes, brownies, tarts and much more. All made fresh and never frozen with unique and interesting flavours such as the sticky toffee pudding cheesecake which is a favourite option of our clients.

## CHEESECAKE

- > Sticky toffee pudding cheesecake
- > Chocolate orange brownie
- > Zesty lemon curd
- > Salted caramel cheesecake
- > Maple & pecan
- > Lemon & stem ginger
- > Butterscotch
- > Rolo
- > Tia maria & coffee
- > Raspberry
- > Strawberry
- > Honey & malteser
- > White chocolate & strawberry
- > Terrys chocolate & orange
- > Pistachio & raspberry
- > White chocolate blizzard
- > Baked New York
- > Baileys & chocolate
- > Baked maple & pecan
- > Banoffee
- > Cookies & cream
- > Baked toffee apple crumble
- > Baked raspberry & brownie
- > Vanilla
- > Toffee pecan meringue
- > Baked lemon meringue pie
- > Very berry

## TARTS & PUDDINGS

- > Lemon
- > Raspberry brûlée
- > Rhubarb & custard
- > Chocolate & pear
- > Apple crumble
- > Cherry crumble
- > Rhubarb & strawberry crumble
- > Treacle
- > American pecan pie
- > Belgian chocolate & pistachio
- > Sticky toffee pudding with caramel sauce
- > Chocolate hazelnut fudge
- > Bread & butter pudding
- > Chocolate fondant

## BROWNIE

- > Goody chocolate brownie
- > Creme brûlée brownie
- > Millionaires brownie
- > Salted caramel & peanut butter
- > Creole & nutella
- > Terry's chocolate orange
- > Kinder overload
- > Malteser
- > Biscoff & caramel
- > Snickers
- > Rolo brownie
- > Reeces pieces & peanut butter

## MOUSSE & TORTE

- > Chocolate chaos - white & Belgian chocolate mousses, chocolate brownie on a sponge base
- > Chocolate torte - classic dark Belgian chocolate mousse on a sponge base
- > Chocolate & orange torte - orange cheesecake topped with a Belgian chocolate mousse on a brownie base
- > Peanut chaos - chocolate & peanut butter mousse on a sponge base with grated snickers
- > Mint crunch - chocolate mousse on a crunchy base with a ball of mint choc chip cheesecake & shavings
- > Peanut swirl - Belgian chocolate mousse on a sponge base with peanut butter cheesecake swirl, finished with peanuts & chocolate sauce
- > Chocolate & raspberry terrine - chocolate cup filled with raspberries & raspberry mousse, topped with brownie & chocolate mousse
- > Caramel, pecan & chocolate mousse - chocolate mousse & pecan caramel glaze on a sponge base
- > White chocolate & raspberry torte - chocolate mousse & raspberry centre, with a raspberry glaze
- > Key lime torte - combination of vanilla soaked sponge with lime syrup & lemon curd cream, topped with meringue dipped in chocolate
- > Jammy dodger - digestive biscuit base topped with a vanilla mousse, finished with a ring of crushed biscuit and a centre of jam
- > Tiramisu torte - layers of coffee & amaretto sponge between mascarpone cream
- > Salted caramel torte - caramel bavarois with a caramel centre & topped with cream
- > Raspberry delice - raspberry mousse set on a vanilla sponge topped with a raspberry mirror glaze

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