

The Elvetham Hog Roast Menu

£25.50 per person

~ Minimum 80 guests ~

~ Add a dessert for £4.95 ~

A whole English hog rubbed with sea salt for a crisp crackling

Served with Bramley apple sauce

Thyme and apple stuffing

Char grilled vegetable and halloumi kebabs

Sweet chilli sauce

Three salads, condiments, and a crusty ciabatta roll

(G,SU,M)

DESSERTS

Glazed lemon tart with raspberries and vanilla cream

(M,G,E)

Elvetham Eton mess

(M,G,E)

Dark chocolate delice

Cointreau Chantilly

(SU,M)

White chocolate and apricot bread and butter pudding

Clotted cream

(G.M.E.SU)

(G)	Gluten	(CR)	Crustacean	(SO)	Soya
(F)	Fish	(E)	Eggs	(L)	Lupin
(SU)	Sulphates	(MO)	Molluscs	(W)	Wheat
(PE)	Peanuts	(N)	Nuts	(MU)	Mustard
(M)	Milk	(C)	Celery	(SE)	Sesame

ALLERGY ADVICE



The Elvetham BBQ Menu

£34.95 per person

~ Choose 2 grills, 1 vegetarian, 1 Side, 3 salads and 2 desserts ~ ~ Served with condiments, sauces, and crusty rolls ~

GRILL

VEGETARIAN

Lightly spiced lamb kofta

Mint yoghurt

(M)

Vegan Cumberland sausages, Caramelised onion

(SO,G)

BBQ chicken breast

The Elvetham beef burger

Pickled gherkins

Vegetable and halloumi kebab

Sweet chilli sauce

(M.SO)

(G)

Vegetable green burger

Pickled gherkins

(E,G)

Locally made sausages. Caramelised onions

(G)

Teriyaki salmon and prawn kebab

(SO,C,F)

SIDES

Buttered corn on the cob

(M)

Garlic and lime tuna steak

Foil baked Maris Piper potato

ALLERGY ADVICE



The Elvetham BBQ Menu

£34.95 per person

SALADS

DESSERTS

Balsamic beetroot and shallot salad

(SU)

Elvetham chopped salad

Lettuce, tomato, red onion and celery

(MU)

Super food salad.

Broccoli artichokes, peas, and toasted seeds

(SE,MU)

Fragrant rice salad,

Toasted pine nuts and sultanas

(N,SU)

Thai style coleslaw

(SO,F,SE)

Potato salad

Spring onions, honey and mustard dressing

(MU)

Caesar salad

Grana Padano

Toasted croutons

(M,G)

Heritage tomato salad with torn basil

(MU,SU)

Glazed lemon tart with raspberries and vanilla cream

(M,G,E)

Elvetham Eton mess

Crisp honeycomb

(M,G,E)

Dark chocolate delice,

Cointreau Chantilly

(SU,M)

White chocolate and apricot bread and butter pudding, clotted cream

(G.M.E.SU)

(G) Gluten

(N) Nuts

(C) Colo

(C) Celery

(SO) Soya

(L) Lupin
(W) Wheat

(MU) Mustard

(SE) Sesame

(MO) Molluscs

(F) Fish

(SU) Sulphates

(PE) Peanuts

(M) Milk

(CR) Crustacean

(E) Eggs

ALLERGY ADVICE

We carefully prepare orders, some of which may contain nuts, sesame and other allergenic ingredients. If you have an allergy, please inform a member of our team.