



# THE WHOLE HOG

THE THEATRE OF CATERING  
WITHOUT THE DRAMA

WE ARE HAPPY TO OFFER THIS MENUS  
FOR ANY EVENT YOU MAY BE HAVING  
OVER THE COURSE OF THE YEAR.

## HOT BUFFET

- beef lasagne with thin cut chips
- traditional beef stroganoff with savoury rice
- chicken curry and savoury rice
- vegetarian lasagne with thin cut chips.
- chicken ala king served with savoury rice
- pan fried chicken with a mushroom duxcelle and a smoked bacon and chive cream sauce with creamy potatoes and sauté veg
- pan fried fillet of hake on a bed of roasted herb potatoes with market fresh greens and a citrus and tomato salsa.
- tarragon chicken with wild mushroom served with savoury long grain rice
- baked fillet of Atlantic cod with a sun-dried tomato and chilli crust with roast potatoes
- poached chicken stuffed with lemon ,thyme and sweet peppers wrapped in smoked bacon in a cream sauce served on a bed of black pudding mash
- tender strips of prime irish beef in a creamy whiskey ,onion and mushroom sauce with savoury rice
- mild thai green chicken curry with lemongrass and coriander served with savoury rice
- slow roast prime irish beef with roasted veg and creamy colcannon mash
- herb crusted cod with julienne of mediterranean vegetables
- classic beef bourguignon served with rustic veg and creamed mash
- baked irish salmon a cajun & lime spice
- smoked fisherman's pie with crusty creamed potato and cheese topping
- classic mamy's irish beef stew with roasted root vegetables and creamed mash potatoes.
- chicken wrapped with smoked bacon ,stuffed with a grubean cheese and sundried tomato ,fresh tarragon cream sauce
- slow cooked lamb shank braised in red wine and rosemary with roasted root vegetables and set on a bed of creamy mash
- loin of bacon steaks with a herb crust set on a bed of mash with creamed cabbage and a irish mist cream sauce

TRADITIONAL  
MENU

WWW.THEWHOLEHOG.IE  
+353 (0) 86 776 18 00



# THE WHOLE HOG

THE THEATRE OF CATERING  
WITHOUT THE DRAMA

WE ARE HAPPY TO OFFER THIS MENUS  
FOR ANY EVENT YOU MAY BE HAVING  
OVER THE COURSE OF THE YEAR.

## COLD PLATES

- Cold meat and cheese platters with tomato relish and spicy chutney, served with crusty breads
- Thai noodle salad with roast walnuts and a sweet soy and chili dressing, tomato, courgette, broccoli and toasted almond salad
- Creamy coleslaw
- Mediterranean roast vegetable couscous with fresh herbs and lime
- Potato salad with tarragon and mustard grain dressing
- Irish potato salad with scallion mayonnaise
- Traditional greek salad of tomato cucumber, feta, red onions, black olives and fresh herbs
- Vine plum tomato with fresh basil and mozzarella
- Couscous salad with red onion and roasted peppers, lightly spiced.
- Classic caesar salad with anchovies and herb croutons
- Broccoli and feta salad with cherry tomato dressed in honey mustard vinaigrette
- Penne pasta tossed with rustic veg, tossed in a tomato & basil sauce
- Penne pasta salad with sweet chilli and julienne vegetables

## DESERTS

- Traditional deep filled apple slice with a quenelle of vanilla cream
- Profiteroles
- Baileys Cheesecake
- Strawberry Cheesecake
- Lemon Cheesecake
- Apple Crumble slice
- Apple pie slice
- Black forest gateau Slice
- Pear and Almond Slice
- Chocolate gateau

These are served with cream, Belgium Chocolate or Raspberry Coulis

WWW.THEWHOLEHOG.IE  
+353 (0) 86 776 18 00

TRADITIONAL  
MENU





# THE WHOLE HOG

THE THEATRE OF CATERING  
WITHOUT THE DRAMA

THIS MENU INCLUDES ALL OF THE  
FOLLOWING

## PORK OR LAMB ON A SPIT

Slowly roasted, mouth watering, pig on a spit for hours, so the meat falls off the bone OR try our slow roasted lamb on a spit.

## STUFFING, SAUCES & GRAVY

Homemade sage and onion stuffing, homemade apple sauce & rosemary and red wine gravy.

## ROLLS & BREADS

Selection of rolls, baps and breads which we also incorporate gluten free breads.

## SELECTION OF SAUCES

Selections of sauces such as BBQ, mayonnaise, sweet chilli, taco, burger, tomato relish, etc.

## THE BASICS

Plates, napkins and cutlery.

## THE CHEF & STAFF

Chef to cook, carve and serve the slow roasted pig on a spit to make sure that there is speed of service for your guests

## TENT, TABLES & ATMOSPHERE

Large tent and tables to serve all the food for your event, buffet style. The visual aspect of the pig on the spit cooking is great for all the guests to come and look and we welcome photos. We are always happy to talk people through the process of the hog roast.

WWW.THEWHOLEHOG.IE  
+353 (0) 86 776 18 00



\* If you have any ideas for salads that you would like, please don't hesitate to ask. We have other options such as couscous, broccoli, nut & fruit salad, beetroot, mushroom, dill & bean salad, spicy Moroccan and roasted vegetable rice salad for your attention also.



# THE WHOLE HOG

THE THEATRE OF CATERING  
WITHOUT THE DRAMA

THIS MENU INCLUDES ALL OF THE  
FOLLOWING

## PORK OR LAMB ON A SPIT

Slowly roasted, mouth watering, pig on a spit for hours, so the meat falls off the bone OR try our slow roasted lamb on a spit.

## STUFFING, SAUCES & GRAVY

Homemade sage and onion stuffing, homemade apple sauce & rosemary and red wine gravy.

## ROLLS & BREADS

Selection of rolls, baps and breads which we also incorporate gluten free breads.

## SELECTION OF SAUCES

Selections of sauces such as BBQ, mayonnaise, sweet chilli, taco, burger, tomato relish, etc.

## SALADS

Selection of four salads. Salads usually served are (1) crunchy coleslaw, (2) green salad and leaves, (3) new seasoned potato, mustard grain and chive salad, (4) Mediterranean roasted vegetables pasta salad tossed in a basil pesto and tomato dressing. \*

## THE BASICS

Plates, napkins and cutlery.

## THE CHEF & STAFF

Chef to cook, carve and serve the slow roasted pig on a spit to make sure that there is speed of service for your guests

## TENT & TABLES

Large tent, and tables to serve all the foods for your event, buffet style, if needed.

WWW.THEWHOLEHOG.IE  
+353 (0) 86 776 18 00



\* If you have any ideas for salads that you would like, please don't hesitate to ask. We have other options such as couscous, broccoli, nut & fruit salad, beetroot, mushroom, dill & bean salad, spicy Moroccan and roasted vegetable rice salad for your attention also.



# THE WHOLE HOG

THE THEATRE OF CATERING  
WITHOUT THE DRAMA

## THIS MENU INCLUDES ALL OF THE FOLLOWING

### PORK OR LAMB ON A SPIT

Slowly roasted, mouth watering, pig on a spit for hours, so the meat falls off the bone OR try our slow roasted lamb on a spit.

### STUFFING, SAUCES & GRAVY

Homemade sage and onion stuffing, homemade apple sauce & rosemary and red wine gravy.

### ROLLS & BREADS

Selection of rolls, baps and breads which we also incorporate gluten free breads.

### SELECTION OF SAUCES

Selections of sauces such as BBQ, mayonnaise, sweet chilli, taco, burger, tomato relish, etc.

### SALADS

Selection of four salads. Salads usually served are (1) crunchy coleslaw, (2) green salad and leaves, (3) new seasoned potato, mustard grain and chive salad, (4) Mediterranean roasted vegetables pasta salad tossed in a basil pesto and tomato dressing. \*

### BBQ

Large pork sausages, chicken fillets, Irish fresh burgers, chicken fresh drumsticks, chicken wings, hot dogs.

Please select three from the selection above.

### THE BASICS

Plates, napkins, cutlery & food waste disposal.

### THE CHEF & STAFF

Chef to cook, carve and serve the slow roasted pig on a spit to make sure that there is speed of service for your guests

### TENT & TABLES

Large tent, and tables to serve all the foods for your event, buffet style, if needed.

WWW.THEWHOLEHOG.IE  
+353 (0) 86 776 18 00