



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
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