



Essex Party Food

A Whole Roasted Blythburgh Hog or Salt Marsh Lamb

Slow roasted over an average of 7 hours and expertly served by one of our Master Carvers, a Whole Lamb or Hog is the *perfect centre piece* for your Wedding Breakfast or Evening Buffet.

Served in a Fresh Baker's Bap with Superb Crackling, Bramley Apple Sauce and Home made Stuffing, we are sure it will be the *Best Hog Roast you have ever tasted !!!*

You can also accompany this mouth watering feast with Fresh Salads, Hot Seasonal Vegetables and Vegetarian Options. Please visit the *Hog Roast page* for sample menu ideas and price guide.

We pride ourselves on our friendly and highly flexible approach. We can mix, match and design the perfect menu for your special day.

