

We are delighted that you are considering Highland Hog Roasts to help make your event one that you will cherish for the rest of your life.

We love what we do and enjoy hearing your ideas for your upcoming event.

Highland Hog Roasts cater for a number of occasions around Scotland and take pride in turning your ideas into reality - creating mouth watering, colourful displays with quality and local ingredients.

From relaxed BBQs, to eye-catching Hog Roast displays and everything in between - we can help captivate every guest.

Hailing from a small family run farm in the Scottish Highlands, we are passionate about our own produce. This flows into where we source our ingredients for creating our delicious menus. Whether this is from land, air or sea - we aim to cater for all tastes and budgets.

We look forward to working with you!

The Highland Hog Roasts Team

Canapés

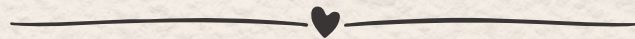
£9.50

per guest, served buffet style

Price includes 4 options from the menu below

V/V+ - Vegetarian/Vegan options available

GF - Gluten Free



Parma Ham & Melon (GF)

Smoked Salmon Bellini

Haggis Bon Bons with Whisky Cream Dip

Sun-blushed Tomato & Mozzarella (V/V+/GF)

Venison Chipolatas with Honey & Wholegrain Mustard (GF)

Mini Naan Bread topped with Hummus (V/V+)

Pate on Mini Oatcakes with Chutney (GF)

Wild Mushroom, Garlic & Thyme Vol-Au-Vent (V/V+)

Tempura Prawns & Sweet Chilli Dip

Marinated Chicken Skewers with Tzatziki Dip (GF)

Crostini of Mozzarella & Tomato with Pesto Drizzle (V/V+)

Hog Roast

£18.95

per guest, served buffet style

Free Range Hog Roast from Invercannich Farm. Slow roasted overnight to ensure succulent pulled pork and delicious crispy crackling.

Accompanied by a fresh bread roll & apple sauce.

Displayed as a full Pig on Spit.

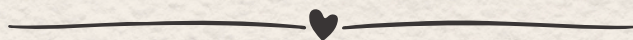
Vegan & Vegetarian alternative - Slow Cooked & Pulled BBQ Jackfruit.

We can also offer a second meat option -

Venison, Lamb, Beef or Chicken

£6.95 supplement per guest

Choose 3 sides from the menu on the next page to serve alongside your Hog Roast.



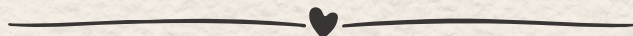
Hog Roast Side Selection

Seasonal Vegetables

Broccoli & Cauliflower
Carrots in Honey Butter
Blanched Tenderstem Broccoli
Green Bean & Seasonal Vegetable Medley
Cauliflower in a Cheese Sauce
Mashed Potato
Baby New Potatoes, Butter & Parsley
Ratatouille

Refreshing Salads

Homemade Red Cabbage Coleslaw
Wild Rice & Feta
Mixed Leaf Salad
Tomato, Rocket & Red Onion
Classic Potato Salad
Asian Style Tomato & Cucumber Salad
Mediterranean Cous Cous
Chorizo, Sweetcorn & Red Onion Pasta Salad



Hog Roast Main Meal Package

£6.25

per guest, per course

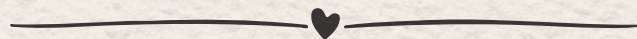
Add in a Starter & Dessert. Choose from the menus below.

Starters

Seasonal Soup & Crusty Bread
Chicken Liver Pate, Chutney & Oatcakes
Garlic Mushrooms, Cream Sauce & Crusty Bread
Prawn Cocktail with Green Salad

Desserts

Strawberry Cheesecake
Chocolate Torte
Cranachan
Berry Pavlova



Tea, Coffee & Mints

£3.50 per guest

BBQ Buffet

£19.95

per guest, served buffet style

Price includes 3 bbq options & 3 salads of your choice from the menu below. Served with a selection of popular sauces.

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From the grill

Scottish Beef Steak Burger

Pork & Apple Burger

Venison Burger

Lamb & Mint Burger

Invercannich Pork Sausage

Marinated Chicken Fillet Skewers

Garlic & Coriander Prawn Skewer

Vegetable Kebab with a Sweet Chilli Dressing (V/V+)

Chilli & Coriander Corn on the Cob (V/V+)

Courgette & Halloumi Skewers (V/V+)

Refreshing Salads

Homemade Red Cabbage Coleslaw

Wild Rice & Feta

Mixed Leaf Salad

Tomato, Rocket & Red Onion

Classic Potato Salad

Asian Style Tomato & Cucumber Salad

Mediterranean Cous Cous

Chorizo, Sweetcorn & Red Onion Pasta Salad

Hot Evening Buffet

All served buffet style

Hog in a Roll

£9.50 per guest

Pulled Pork & Crispy Crackling served in a Fresh Bread Roll with Apple Sauce.

Hot Bowl Food

£8.50 per guest

Choose 1 option from the menu below:

Traditional Stovies/Vegetarian Stovies served with Beetroot & Oatcakes

Five Cheese Macaroni with Crispy Onion Topping

Beef/Vegetarian Chilli served with Tortilla Chips & Sour Cream

Haggis/Vegetarian Haggis, Neeps and Tatties

Sausage, Mash and Onion Gravy

Hot Filled Rolls

1 Choice per guest - £5.50 // 2 Choices per guest - £8.00

Link Sausage Roll

Bacon Roll

Vegan Bacon Roll

Burger of your choice:

Beef, Pork & Apple, Venison, Vegan Alternative

Cold Evening Buffet

All served buffet style

Sandwich Platter

£5.00 per guest

Selection of:

Free Range Egg Mayonnaise & Cress

Coronation Chicken

Cheese & Pickle

Ham & Tomato

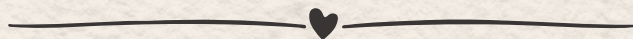
Tuna Mayonnaise & Red Onion

Vegan/Vegetarian Alternatives Available

Scottish Cheese Selection

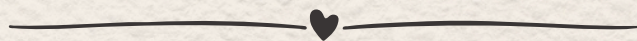
£8.50 per guest

Choice of 4 Scottish Cheese Platter. Served with a selection of crackers and chutneys.





Bar & Drinks Options



Highland Hog Roasts can provide you with a fully stocked, cash & card bar to keep you and your guests hydrated all day! We apply and provide the liquor license for the venue, staff the bar and stock it with premium and local spirits, whisky, beers & ciders. Draught beer and cider options also available on request and subject to availability. To make the bar extra special for your day, we can provide selected beverages on request.

Minimum numbers apply, please get in touch for more information.

Drinks Package & Corkage

£24 per guest includes:

Celebration: Glass of Prosecco or Bottled Lager

Wedding Breakfast: Half a Bottle of House Wine (Red/White)

Speeches: Glass of Prosecco or Nip of Whisky

Non Alcoholic £9.50 per guest includes:

Celebration: Nosecco

Wedding Breakfast: Glass of Fresh Fruit Juice

Speeches: Nosecco or Soft Drink

Corkage rate available upon request & charged per bottle.

Extras

Crockery & Glassware Hire

We have our own supply of plates, cutlery and crockery available for hire, when booking our meal options.

Glassware hire available for Main Meal and Drinks Package bookings.

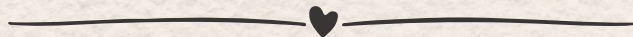
Prices upon request.

Stretch Tent Hire

We have our own 20m x 15m stretch tent available for weekend and event hire. Please see pictures in our main gallery on our website. Pricing based on hire time, travel & building.

Catering Unit Hire

We pride ourselves in being able to cater for your events in the most remote areas. We can be self sufficient with most of our catering services however, if your venue doesn't have its own dedicated kitchen space we can use our catering units as a substitute with our own electricity and water supply. Pricing available upon request for hire.



Thank You!

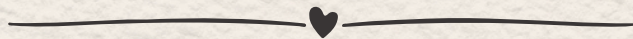
We hope you have enjoyed reading our brochure with the services we can offer

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Thank you for taking the time to consider Highland Hog Roasts for your event.

If you have some other ideas for your event that are not displayed on our brochure, please don't hesitate to get in touch and we can discuss a more bespoke approach that is tailored to your needs.

The Highland Hog Roasts Team



T&Cs

All prices displayed are for 2025. Increase will be applied for quoting for future dates. VAT 20% to be included in all prices displayed.

Minimum numbers apply to events during weekends from May - September and surcharge will be applied for full display Hog Roasts for events under minimum numbers.

Minimum numbers apply to bar services. Charge will be applied for bar services required under the minimum numbers.

Kitchen access is desired at venues but not necessary with some catering services. Please make us aware on initial enquiry if your venue has no kitchen access.

For all event enquiries, please complete our enquiry form located on our website. Alternatively, share your ideas directly via email:

info@highlandhogroasts.co.uk

Please include:

Venue

Approx Numbers

Catering Services Required