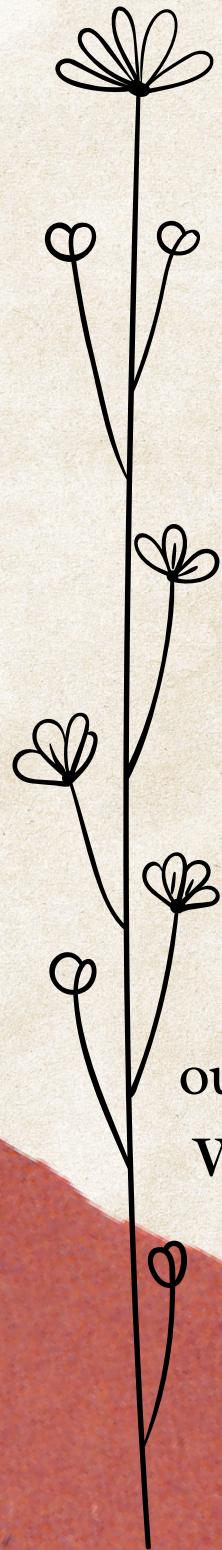


We are delighted that you are considering Highland Hog Roasts to help make your event one that you will cherish for the rest of your life. We love what we do and enjoy hearing your ideas for your upcoming event.



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

priced per guest, served buffet style

4 options per menu

Classic Canapés

£9.50 per guest



Parma Ham & Melon Skewer

Sun blush Tomato & Mozzarella Skewer

Mini Naan Bread & Hummus

Pate & Mini Oatcakes with Chutney

Wild Mushroom & Thyme Vo-Au-Vent

Crostini of Mozzarella, Tomato & Pesto

Vegetable Spring Rolls with Hoison Dip

Deluxe Canapés

£10.50 per guest

Smoked Salmon, Cream Cheese & Dill Bellinis

Haggis Bon Bon with Whisky Cream Dip

Venison Chipolatas with Honey & Mustard Dip

Tempura Prawns with Sweet Chilli Dip

Marinated Chicken Skewers with Tzatiki

Prawn Cocktail Lettuce Boats

Pear, Brie & Rocket Skewer

Cucumber & Hummus Bites



Charcuterie Cups

A delicious alternative option to a canapé service can also be added onto the starter option of the Hog Roast Main Meal

£8.95 per guest

Cups made up to include:

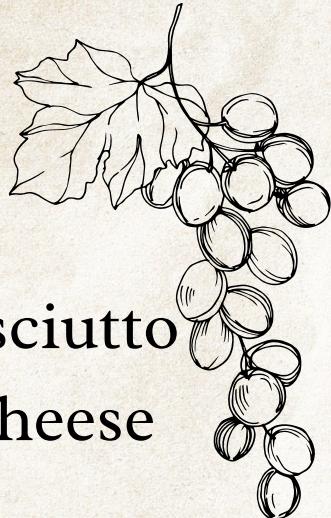
Selection of Parma Ham, Salami, Prosciutto

Selection of Iberico, Brie, Cheddar Cheese

Olives & Pickles

Grapes

Breadsticks



Bring on the Bubbles

welcome your guests to the party with an added fizz package to any canapé or charcuterie cup booking

Prosecco Package

POA - Bespoke package made up for your event and priced per glass for Sparkling Wine or Prosecco



Champagne Package

POA - Bespoke package made up for your event and priced per glass from a range of premium Champagne

Hog Roast

£19.95 per guest

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.

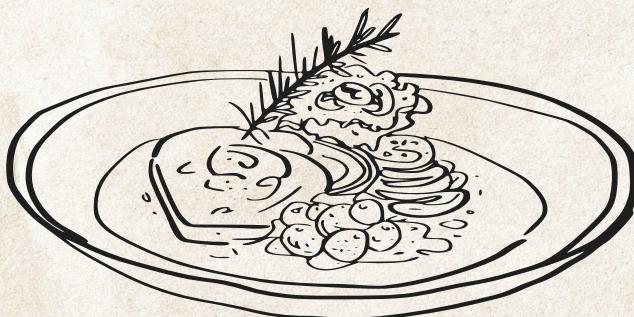
Displayed as a full Pig on Spit.



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

Choose 3 options from the choices below to accompany your Hog Roast Rolls.

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

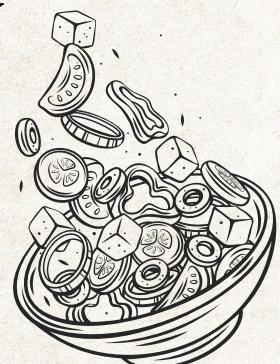
Tomato, Rocket & Red Onion

Classic Potato Salad

Asian Style Tomato & Cucumber Salad

Mediterranean Cous Cous

Chorizo, Sweetcorn & Red Onion Pasta Salad



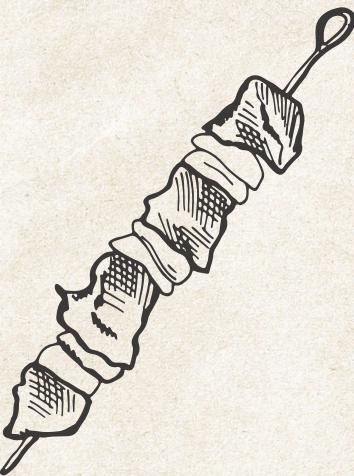
BBQ

£20.95 per guest

3 BBQ & 3 Salad Choices from the menu below to

serve all guests

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

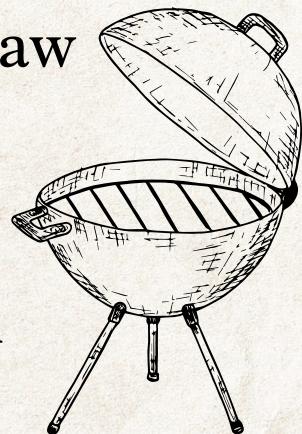
Tomato, Rocket & Red Onion

Classic Potato Salad

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Mediterranean Cous Cous

Chorizo, Sweetcorn & Red Onion Pasta Salad



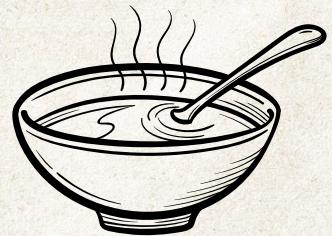
Main Meal Package

Add on a Starter & Dessert to any Hog Roast or
BBQ

£6.25

per guest, per course served buffet style

Starters



Seasonal Soup & Crusty Bread

Chicken Liver Pate, Chutney & Oatcakes

Garlic Mushrooms, Cream Sauce & Crusty Bread

Prawn Cocktail with Green Salad

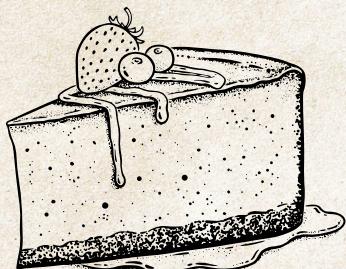
Desserts

Strawberry Cheesecake

Chocolate Torte

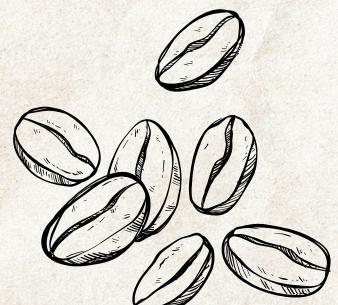
Cranachan

Berry Pavlova



Tea, Coffee & Mints

£3.50 per guest

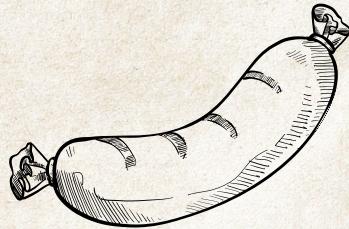


Hot Evening Meals

All served buffet style

Hog Roast Rolls

Pulled Pork Rolls with Crispy Crackling & Apple
Sauce - £10.50



Hot Bowls

Choose from one option from the list below:

£8.50 per guest

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

One Choice - £5.50 // Two Choices - £9.00

Link Sausage Roll

Bacon Roll

Vegan Bacon Roll



Burger of your choice (£3 supplement):

Beef, Pork & Apple, Venison, Vegan Alternative

Cold Evening Options

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



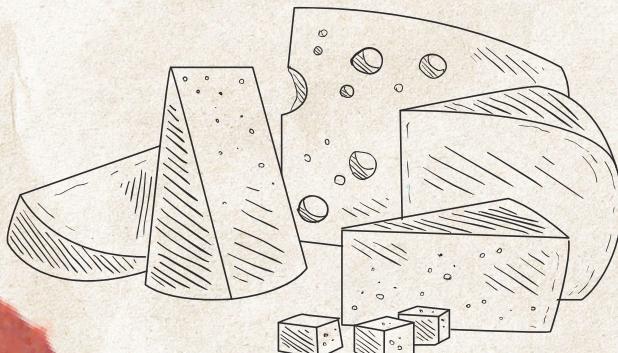
Scottish Cheese Selection

£8.50 per guest

Scottish Cheese Grazing Platter with a selection of Cheddar, Blue Cheese, Creamy Brie & Goats Cheese.

Served alongside an array of Crackers, Chutney &

Grapes

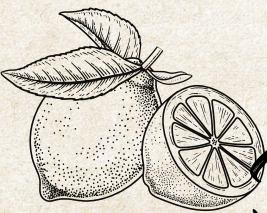


Bar & Drinks

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

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 (Wine/Toasting/Water) and Drinks Package bookings. Glassware is not available to hire outwith Bar Service/Drinks Package/Meal Bookings.

Prices upon request.

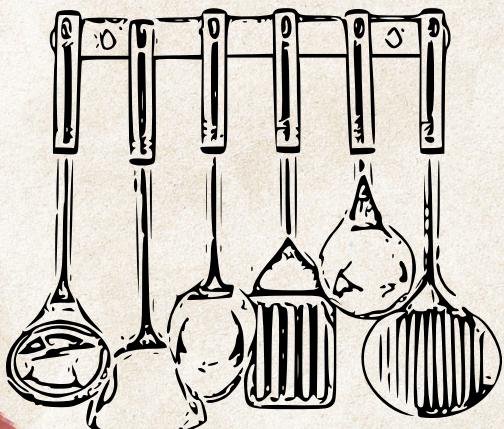


Catering Unit Hire

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 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 & ideas!

Highland Hog Roasts
est 2007

T&Cs

All prices displayed in this brochure are for 2026. For quotes from 2027 onwards, there may be an increase in some services to account for inflation.

Travel & Staffing is not included in the prices displayed above and will be charged at a separate cost.

Minimum numbers apply for all wedding and event bookings from May - September. For any bookings that are under the minimum requirement, this must be agreed before booking. Minimum numbers also apply for Full Display Hog Roast bookings.

Minimum numbers apply for Bar Services booked with HHR. For bookings under the minimum numbers, this must be agreed in advance and there may be a charge.

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. If a catering unit is required to act as a kitchen, a charge for hire will be applied.

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

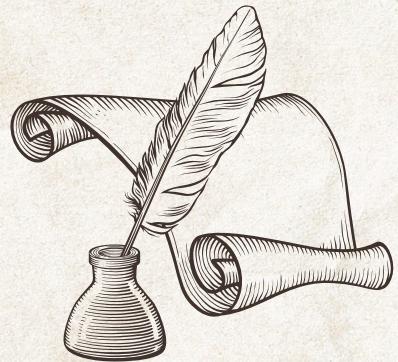
info@highlandhogroasts.co.uk

Please include:

Venue

Approx Numbers

Catering Services Required



The Highland Hog Roasts Team