



HIGHLAND HOG ROASTS

'crackling good'

We are delighted that you are considering Highland Hog Roasts to help make your special day, 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. We take pride in turning those ideas into reality and creating exciting, mouth-watering, colourful displays with quality and local ingredients.

We cater for all dining options to captivate every guest. From relaxed BBQ's, to opulent afternoon teas, to your fairy tale banquet.

Being farmers, as well as caterers, we are passionate about our own produce therefore this flows into where we source our other ingredients. Whether this is from land, air or sea we can cater for all tastes and budgets.

In choosing Highland Hog Roasts you are combining the knowledge and experience from our family run company with your thoughts and dreams to create a truly bespoke experience.

We look forward to working with you,

The Highland Hog Roasts team

Canapés

£8.95 per person

Please choose **4** canapés from the list below for you and your guests to enjoy

V – Vegetarian options available V+ - Vegan options available

Parma Ham & Melon

Smoked Salmon Bellini

Stilton, Pear & Walnut Mini Oatcakes (V/V+)

Haggis Bon Bons with Whisky Cream Dip (V/V+)

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

Venison Chipolatas, glazed in Honey & Wholegrain Mustard

Goats Cheese & Red Onion Chutney Tartlets (V/V+)

Hummus on Coriander Pita Bread (V/V+)

Pork Liver Pate on Mini Oatcakes

Tomato & Basil Crostini (V/V+)

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

Tempura Prawns & Sweet Chilli Dip

Marinated Chicken Tikka Skewers with Cucumber Yoghurt & Mint Dip

Crostini of Mozzarella and Red Pepper with Pesto Drizzle (V/V+)

Afternoon Tea

£20.95 per person

Include a glass of Prosecco **£25.95** per person or Champagne **£28.95** per person

V – Vegetarian options available V+ - Vegan options available * - denotes supplement £2 per item

Finger sandwiches or wraps

Please choose **4** fillings from the options below

Coronation Chicken

Chicken Mayonnaise & Sweetcorn

Tuna Mayonnaise & Red Onion

Egg Mayonnaise (V)

Cheese & Pickle (V/V+)

Salmon & Cream Cheese*

Prawn Marie Rose*

Bacon, Lettuce & Tomato

Brie, Cranberry & Rocket (V/V+)

Hot Food

Please choose **2** fillings from the options below

Sausage Rolls

Parmesan Cheese Straws (V)

Bacon & Cheddar Mini Croissants

Mini Steak & Ale Pies

Falafel Bites (V/V+)

Zucchini Fritters (V/V+)

Scotch Eggs

Roast Veg & Hummus (V/V+)

Cakes

Please choose **4** options from the list below

Meringues

Macaroons

Lemon Posset

Cheesecake

Scones

Victoria Sponge

Lemon Drizzle Cake

Swiss Roll

Strawberry Tarts

Fresh Fruit Skewers

Chocolate Dipped Strawberries

Mini Cupcakes

Glasses of Strawberries & Cream

Tea, Coffee & Mints

We offer one main price point on our wedding afternoon tea menu. We are happy to change items to create the right selection for you.

Hog Roast Main Meal

£15.95 per head

Invercannich farm free Range Hog Roast and crispy crackling. Served with a choice of vegetables or salad and accompanied with apple sauce or wholegrain mustard.

We can also offer a second meat option for **£20.95** per head
- Choose from Venison, Lamb, Beef or Chicken

Please choose 3 options from the choice below to Compliment the main meal.

Vegetable Selection

Broccoli & Cauliflower
Carrots in Honey Butter
Savoy Cabbage in a Bacon Cream
Turnip, Carrot & Green Bean Medley
Cauliflower in a Cheese Sauce
Mashed Potato
Baby New Potatoes, Butter & Parsley

Salad Selection

Coleslaw
Wild Rice & Feta
Mixed Leaf
Tomato, Rocket & Red Onion
Asian Tomato, Cucumber
Mediterranean Couscous
Chorizo, Sweetcorn & Red Onion
Pasta
Classic Potato

Starters - £5.95 per person

Choose 1 option from below list

Soup (ask for choices)
Pate & Oatcakes
Three Melon Cocktail
Prawn Cocktail

Desserts - £5.95 per person

Choose 1 option from below list

Strawberry Cheesecake
Fresh Fruit Salad
Cranachan
Berry Pavlova

Tea, Coffee & Mints

£3.50 per person

BBQ Buffet

£18.95 per head

The BBQ is served with **3** salads of your choice, fresh bread rolls and a selection of salad dressings & relishes.

Please select **3** options from the list below

Prime Scottish Beef 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+)

Please select **3** salads from the list below

Coleslaw

Potato Salad

Wild Rice & Feta Salad

Mixed Leaf Salad

Tomato, Rocket & Red Onion Salad

Classic Tomato, Cucumber & Pepper Salad

Mediterranean Three Bean Couscous

Smoked Sausage, Sweetcorn & Red Onion Pasta Salad

Prices displayed are per person, Please choose a maximum of 3 options per course for your menu.

Formal Dining

Soup

£5.75 per person

Roast Carrot & Coriander

Scotch Broth

Red Lentil & Bacon

Pea & Ham

Cauliflower & Chestnut

Butternut Squash

Carrot & Orange

Broccoli & Stilton

Roasted Parsnip & Cognac

Cream of Mushroom

Starters

Individually priced

Garlic Mushrooms with Cream Sauce & Crusty Bread -£5.95

Smoked Salmon & Waldorf Salad -£7.95

Avocado & Prawn Salad -£7.95

Charcuterie Plate with Pickles & Crostini -£8.50

Beef or Beetroot Carpaccio- £7.95/£5.95

Asian Infused Duck Breast with Bean Sprout & Coriander Salad -£7.95

Chicken Liver Parfait with Redcurrant Jelly & Oatcakes -£6.95

Prices displayed are per person, Please choose a maximum of 3 options per course for your menu.

Formal Dining

Mains

Individually priced and all served with seasonal vegetables and potatoes.

Fillet of Local Beef with Madeira Jus (Served Medium) £29

Rump of Scottish Lamb with Rosemary & Redcurrant Jelly £24

Ballotine of Chicken Stuffed with Stornoway Black Pudding,
Wrapped in Pancetta with a Whisky Cream Sauce £19

Venison Haunch with a Port, Redcurrant & Chocolate Sauce £22

Halibut en Papillote with Lemon & Tarragon Butter £24

Grilled Scottish Salmon in a Brown Shrimp Sauce £19

Beetroot, Walnut & Lentil Wellington £22

Mushrooms Stuffed with Rosemary Infused Wild Rice £18

Cauliflower Steak with a Coriander Sauce £18

Desserts

Individually priced and all served with fresh pouring cream

Mixed Berry Meringue with Chantilly Cream £6

Sticky Toffee Pudding with Vanilla Ice-Cream £6

Baileys Crème Brulee with Shortbread £7

Fresh Fruit Salad £6

Rum Roasted Pineapple Slice with Caramel Sauce & Cream Swirl £7

Lemon Cheesecake £6

Dark Chocolate Torte with Raspberry Sorbet £7

Selection of Scottish Cheese with Grapes, Quince & Oatcakes £9

Freshly Filtered Coffee & Tea with Mints £3.50

Evening Buffet

Hog in a Roll

£9.50 per head

Hog Roast, Crispy Crackling served in a Fresh Roll with Apple Sauce

Hot Bowl Food

£8.50 per head

Choose one from the choices below

Stovies/Vegetarian Stovies, Beetroot & Oatcakes

Macaroni Cheese

Mince/Vegetarian Chilli served with Tortilla Chips

Haggis/Vegetarian Haggis, Neeps and Tatties

Sausage, Mash and Onion Gravy

Hot Filled Rolls

One Choice - **£5.50** per person Two Choices - **£8.00** per person

Link Sausage Roll

Bacon Roll

Burger of your choice from – Beef, Pork & Apple, Venison, Chicken or Vegan/
Vegetarian

Brie & Roasted Vegetable

Add Chips as an accompaniment for **£2.50** per person

Sandwich Platter

£5.00 per person

Selection of Sandwiches with Traditional Fillings.

Drinks packages

Bronze £18.50 per head

Celebration: a glass of Buck's Fizz or bottle of lager

Wedding breakfast: a glass of house wine

Speeches: a choice of white or rosé Prosecco

Silver £22 per head

Celebration: a glass of dressed Pimm's and lemonade, Prosecco or bottle of Lager

Wedding Breakfast: half a bottle of house wine

Speeches: a choice of white or rosé Prosecco

Gold £24.50 per head

Celebration: a glass of dressed Pimm's and lemonade, Prosecco, bottle of Lager or a nip of Whisky

Wedding Breakfast: half a bottle of Shiraz, Pinot Grigio or Pinot Grigio Blush from our premium wine selection

Speeches: a choice of white or rosé house Champagne

Platinum £29.50 per head

Celebration: a glass of house Champagne Brut, dressed Pimm's and lemonade, bottle of Lager or a Nip of Whisky

Wedding Breakfast: a choice of wine from our extensive wine menu (half a bottle per person)

Speeches: a choice of white or rosé Laurent-Perrier NV Champagne

Non-alcoholic £9.95 per head

Celebration: mocktail

Wedding Breakfast: a glass of fresh fruit juice or soft drink

Speeches: Mocktail, Nosecco or soft drink

We are flexible to suit your requirements please don't hesitate to get in contact to discuss your special day.

Email - info@highlandhogroasts.co.uk
[Gallery](#)