



POWERED BY PIGLET'S



MENU BROCHURE



# H O T F O R K M E N U

## C H O O S E A N A W A R D W I N N I N G P I E

Steak & Sweet Potato;

Chicken Gammon & Leek;

Butternut Squash with Beans & Cheese

All Served with Creamy Herb Mash or Chips, Minted Crushed Peas or Mushy Peas and Lashings of Gravy.

**O R**

## O U R H A N D M A D E S A U S A G E R O L L S

With Flaky Pastry & Prime British Pork.

Served with Creamy Herb Mash or Chips, Minted Crushed Peas or Mushy Peas or Smokey Baked Beans.

**O R**

## A C H O I C E O F

Homemade Chicken Tikka Curry or Chicken Balti.

All Served with Pilau Rice, Garlic Naan Bread, Poppadoms, Mango Chutney, Yoghurt Raita, Tomato, Cucumber, Onion and Mint Salsa.

## P L A N T B A S E D A L T E R N A T I V E S A V A I L A B L E

This menu was brought to you with love from Piglets Pantry using fresh locally sourced ingredients where possible. If you know of any food allergies or intolerances within your party, please speak to a member of our Events Team who will be happy to advise.



# P I G L E T ' S   B U F F E T

## S E L E C T I O N   O F   S A V O U R I E S

Delicious Handmade Sausage Rolls  
with Flaky Pastry & Prime British Sausage Meat  
Rainbow Veggie Rolls (Plant Based)

## S E L E C T I O N   O F   H A N D M A D E   T A R T S

Vintage Cheddar & Roasted Tomatoes; Goats Cheese & Fig;  
Courgette, Leek & Chives; Ham Hock & Cheddar;  
Creamy Mushroom & Herb (Plant Based)

Piglet's Scotch Eggs. Free Range Egg Wrapped in Prime British Pork  
In a Panko & Herb Crumb;  
Veggie Egg Filled with Beetroot & Finished with Panko & Herb Crumb  
(Plant Based)

## S E L E C T I O N   O F   O P E N   M I N I   S A N D W I C H E S

'Springs' Smoked Salmon & Lemon; Cream Cheese, Cucumber & Herbs;  
Ham Hock, Cheddar & Farmhouse Chutney

## S E C T I O N   O F   M I N I   T R E A T S

Victoria Sandwich Cakes with Light Butter Cream & Raspberry Jam;  
Lemon Tarts Topped with Light Fluffy Meringue;  
Chocolate Cherry Brownie Bites;  
Apple & Blackberry 'Mockarons'  
Our Handmade Light Scones with Rhoddas Clotted Cream & Jam

Selection of Tea: Earl Grey, Breakfast or Fresh Coffee

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# L U X U R Y   B U F F E T

## S E L E C T I O N   O F   S A V O U R I E S

Delicious Handmade Sausage Rolls  
with Flaky Pastry & Prime British Sausage Meat  
Rainbow Veggie Rolls (Plant Based)

## S E L E C T I O N   O F   H A N D M A D E   T A R T S

Fish & Chip Shop Tart – Hot Smoked Salmon, on Tartare Sauce with  
Peas & Mini Chips in a Royale Filling;  
Ham Hock & Red Leicester;  
Courgette & Tomato Tart on a Romesco Sauce (Plant Based)

Piglet's Quails Eggs, Free Range Egg Wrapped in Prime British Pork  
in a Panko & Hero Crumb;  
Veggie Bon Bon Filled with Beefrost & Finished with  
Panko & Herb Crumb (Plant Based);  
Mini Croque Monsieur Served with Farmhouse Chutney

## S E L E C T I O N   O F   M I N I   T R E A T S

Black Forest Chocolate Cake Topped with Chocolate Curls & Cherries;  
Passion Fruit Tarts Topped with Light Fluffy Meringue;  
Chocolate Piglet Pops Dipped in Valrhona Chocolate ;  
Apple & Salted Caramel Crumble Tart;  
Our Handmade Light Scones with Rhoddas Clotted Cream & Jam

Selection of Tea: Earl Grey, Breakfast or Fresh Coffee

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# P I G L E T ' S P O S H B U F F E T

## F R O M T H E S E A

'Springs' Smoked Salmon & Avocado Mini Mousse Pots;  
Prawns in a Lemon & Paprika Sauce on Lettuce Cups;  
Mini Fish Goujons & Mini Chips

## F R O M T H E L A N D

Slow Cooked BBQ Prime Brisket Sliders with Smokey Paprika  
Mayonnaise, Dill Pickles & Homemade Slaw;  
Chicken & Smoked Ham Bon Bons with Herb & Lemon Mayonnaise;  
Creamy Mushroom Toasted Sandwiches with a Cheese Topping &  
Farmhouse Chutney;  
Piglets' Quail's Eggs, Free Range Egg Wrapped in Prime British Pork  
in a Panko & Herb Crumb;  
Veggie Bon Bon Filled with Beetroot, Finished with Panko & Herb  
Crumb (Plant Based)

## S E L E C T I O N O F M I N I T R E A T S

Passion Fruit Tarts Topped with Light Fluffy Meringue  
Baileys Creamy Indulgent "Piglet Pops" Dipped in Valrhona  
Chocolate; A selection of our Handmade Crème Brule & Chocolate  
Mint Profiteroles; Lemon & Raspberry Mockarons;  
Our Handmade Light Scones with Rhoddas Clotted Cream & Jam;

Selection of Tea: Earl Grey, Breakfast or Fresh Coffee

## P L A N T B A S E D A L T E R N A T I V E S A V A I L A B L E

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# C A N A P E S

## S E L E C T T H R E E O P T I O N S

Lamb Kofta, Mint Yoghurt

Thai Fish/Crab Cake, Sweet Chilli Sauce

Sesame and Soy Glazed Cauliflower (VE)

Mozzarella and Roast Vine Tomato Bruschetta (V)

Smoked Salmon, Horseradish Crème Fraiche on Brown Bread

Onion Bhaji's, Mango Chutney/Mint Yoghurt (V)

Summer Vegan Roll, Sweet Chilli Mayonnaise (VE)

Duck Spring Rolls, Hoisin Sauce

Sweet Chilli Chicken Skewer

Roast Beef and Horseradish, Yorkshire Puddings

Wild Mushroom Arancini, Truffle Mayonnaise (V)

Tomato Arancini, Saffron Mayonnaise (V)

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# P R I C E S

## H O T F O R K M E N U

FROM £15

## P I G L E T ' S B U F F E T

FROM £18

## L U X U R Y B U F F E T

FROM £23

## P I G L E T ' S P O S H B U F F E T

FROM £28

## C A N A P E S

£8 PER GUEST

Additional Cheese Course £5

## D R I N K S

Glass of English Sparkling Wine on arrival £6.00pp

Glass of Champagne on arrival £7.25pp

Half bottle of wine £7.90pp

Bottle of House Red or White £15.80

All prices exclude VAT



# TERMS & CONDITIONS

Final numbers and meal/food selections must be confirmed 14 working days prior to the event (not including the day of the event), these will be subject to minimum numbers. This will be the number and meal/food selections charged for. If the numbers fall below the minimum there will be a supplementary room hire charge for the event.

You will be required to pay a non-refundable deposit of 10% upon signature of the Event Contract. Full payment must be made at least 14 days prior to the day of your event. Full information on our cancellation policy is contained in the terms and Conditions. Please contact us if you would like to see a copy in advance.

