



PRESTIGE HOG ROAST

MENU 1

8HOUR SPIT ROASTED LOCALLY SOURCED HOG

ACCOMPANIED WITH LOCALLY MADE FLOURY BAPS, HOMEMADE STUFFING,
COLESLAW, SHREDDED ICE BERG LETTUCE, APPLE SAUCE,
BLACK PEPPER MAYONNAISE
CHIPOTLE SAUCE

MINIMUM NUMBERS: 50

MENU 2

8HOUR SPIT ROASTED LOCALLY SOURCED HOG

ACCOMPANIED WITH BABY POTATOES OR JACKET POTATO, COLESLAW,
POTATO SALAD, TOSSED GREEN SALAD, MOROCCO STYLE COUS-COUS
SALAD, LOCALLY MADE FLOURY BAPS OR BRIOCHE ROLLS, HOMEMADE
STUFFING, APPLE SAUCE,
BLACK PEPPER MAYONNAISE, CHIPOTLE SAUCE

MINIMUM NUMBERS: 50



Design your own BBQ menu

Fillet of crossgar chicken marinated in Cajun spices with rosemary & garlic

Fillet of Irish beef, seasoned with fresh herbs & cracked black pepper

Sirloin of Irish beef, seasoned with fresh herbs & cracked black pepper

8oz pork chop on the bone cooked to perfection seasoned with rosemary

Rack of Irish lamb cutlets, glazed with balsamic reduction

Prestige catering very own home made burger made with local beef

Chicken drum sticks marinated in hot & spicy BBQ sauce

½ rack of local pork ribs glazed with Smokey BBQ sauce

Fillet of Walter Ewing's famous fresh salmon marinated in dill & lemon

Jumbo locally made pork sausages

Slow roasted pork leg finished on the BBQ with crackling

Juicy home-made tiger prawn skewers with chilli & coriander

Mexican style chicken or beef or pork skewers

Vegetarian vegetable skewers

To accompany your BBQ you get the following salad bar of

Tossed mixed leaf salad, tomato Red onion & basil salad, coleslaw, baby potato & scallion salad, floury baps or trio of crusty bread or crusty baguette, variety of dressing choose from either rice or new season baby potatoes.