

HOGROAST CATERING COMPANY ALLERGEN LIST Checked `March 2022	
<b>OTHER COMPANIES PLEASE DO NOT COPY. THIS IS SPECIFIC TO OUR MENU SOLELY</b>	
<b>W = wheat   O = oats   S = soya   M = Milk   P = peanuts   E = eggs   Mus = mustard TN -Tree Nuts</b>	
<b>Sul = sulphites   C = celery   F = fish   CRU= crustaceans   SE = sesame CER - Cereal</b>	

Bread rolls	<b>W S</b>
Stuffing	<b>W O</b>
Apple sauce	
Pasta with green pesto and peppers	<b>W M N E</b>
Tomato, red onion and basil salad	
Cucumber and Mint salad with a light Yoghurt dressing	<b>M</b>
Sliced beef tomatoes and Rocket salad	
coleslaw	<b>E Mus Sul</b>
Spinach, Pear, blue cheese and Pecan nut salad	<b>M TN</b>
New potato salad with cracked black pepper light mustard dressing	<b>E Mus</b>
Red and white cabbage chunky coleslaw topped with Walnuts	<b>E Mus Sul N</b>
Bulgar wheat quinoa with feta, sultanas, pomegranate seeds and fresh herbs	<b>M N W</b>
Quinoa, with mint, pistachios and finely chopped apricots.	<b>N Sul W</b>
Pilau peas rice salad	
Roasted vegetable couscous salad	<b>Mus W TN</b>
Roasted med veg pasta salad with olives and aubergines	<b>W TN</b>
Marinated chargrilled vegetables	
Oriental coleslaw: cabbage, beansprouts, grated carrot, sesame oil and soy sauce and coriander garnish	<b>N S W</b>
Buttery Corn on the cobb	<b>M</b>
Mixed leaf salad (cos, rocket baby spinach frisee)	
Cherry tomato, roasted pepper with pesto olive oil	<b>M N E</b>
Mixed baby tomatoes with Mozzarella and torn basil	<b>M</b>
Greek Salad - Lettuce, tomatoes, cucumber,black olives and feta	<b>M</b>
Caesar Salad (cos lettuce with Caesar dressing, parmesan and croutons)	<b>M E W</b>
hot new potatoes in garlic butter	<b>M</b>
Hot Jacket potatoes or roast potatoes	<b>M</b>
<u>SALAD BAR: SHREDDED ICEBERG, CUCUMBER, SWEETCORN, GRATED CARROT, MIXED BELL PEPPER AND CHERRY TOMATOES. ALL INDIVIDUALLY SERVED IN BOWLS</u>	

<b>CANAPES</b>	
Smoked salmon canapés to include: blinis: cream cheese,	<b>W M E F</b>
Sticky sausage , with sesame seeds	<b>SE</b>
Mini chicken tikka naan bread with min raiti	<b>W M E</b>
King prawn skewers with marie rose dip	<b>CRU M E MUS</b>
Mini duck pancakes	<b>S W SE</b>
Chicken pesto mayo wraps	<b>N M E W</b>
Mini Indian selection – bhajis, samosas	<b>W</b>
Brie and grape kebabs with red onion marmalade glaze	<b>M</b>

Cherry tomato and mozzarella skewers	M.
Mini bruschetta	
Thai chicken satay with sweet chilli dip	W M
Parma ham and melon skewers	
Chicken tikka skewers with mango chutney	M
Spring rolls –vegetable.	S W SE

<b>Starters</b>	
Prawn cocktail with bread and butter	CRU W E M MUS
Melon (for veggies)	
Smoked salmon with wholemeal bread and a horseradish glaze	F W M SUL
Charcuterie platter	M
Tomato, Mozzarella and basil, drizzled with extra virgin olive oil	M

<b>BUFFET</b>	
Bacon butties-	W M

<b>BBQ MENU:</b>	
Rump Steak	
Fillet Steak	
Pork sausages with bread rolls	W
chicken breast	
cajun chicken	
lamb koftas	SUL
salmon and king prawn parcels (in garlic olive oil)	CRU F
seabass	F
salmon fillet	F
vegetable kebabs	
minted lamb chops	sul
Pork ribs	
homemade hamburgers with bread rolls	w sul
standard burgers with bread rolls	w sul

<b>VEGETARIAN OPTION:</b>	
Quiche selection	W E M
Veggie Curry	
Hot vegetable stir fry	S
Vegan Chilli	

<b>DESSERTS</b>	
Banoffe pie	M W
Raspberry pavlova	E M
Eton Mess	M E
profiteroles with chocolate sauce	E M S W
Lemon Meringue Pie	E M W

Lemon tart	<b>E M W</b>
Caramalised apple tart	<b>W E M</b>
Vanilla cheesecake	<b>M W S</b>
chocolate Fudge cake	<b>E M S W</b>
Strawberries and cream	<b>M</b>
Cheeseboard per person to include 4 cheeses, crackers, grapes, apples and celery	<b>W D</b>

<b>Big Pans</b>	
Chicken and Chorizo paella	<b>C</b>
Seafood paella	<b>CRU F C</b>
Veggie paella	
Thai chicken curry with rice	<b>M</b>
Chilli con carne with rice, nachos and soured cream.	<b>M</b>
Mexican fajitas chicken or veg	<b>W</b>
Chickpea casserole served with rice	
Chicken tikka masala served with rice and a poppadom	<b>M</b>
Vegetable curry served with rice and poppadom	