



Pig on a spit menu

The minimum amount of people required for a spit roast pig meal is 50.

Each pig is served with fresh herb stuffing, apple sauce and bbq gravy.

The pig will be served with a choice of 4 salads OR 2 salads and 1 hot side OR 2 hot sides

€14.00 per person

€13.00 per person for 100 or more guests

Pig on a bun with 2 salad choices, fresh herb stuffing and apple sauce with bbq gravy (minimum 50 people)

€10.00 per person

Cold Salad choices

Each additional item will be charged at €1.50 per guest

Caesar salad

Red cabbage slaw

Traditional coleslaw

Sesame and carrot with coriander

Tomato and pesto

Mixed leaf with vinaigrette

Mint and baby potato salad

Pasta and vegetable salad

Japanese rice salad

Hot Sides

(These choices can be served as a vegetarian main course option)

Each additional item will be charged at €2.00 per guest

Jacket potatoes with house butter

Corn on the cob

Roast smoked baby potatoes in their skins with honey and mustard

Pepper and onion kebabs

Grilled garlic ciabatta toasts

Chilli refried beans

Grilled aubergine with salsa

All Beef, Lamb, Chicken, Duck and Pork that we use is of Irish origin, unless specified, & is 100% HACCP compliant with full traceability from farm to fork.

Some of our suppliers -Watkins-Oldyard Organics- Keelings-Ashes of Annascaul
Wrights of Marino-Nicks Fish-Conatys- Redmond fine foods- La Rousse