

Hog Roast

We pride ourselves on our Hog Roast's as we have 15 years of experience regarding the supply of this service.

We regularly hold Hog Roast's at our family days at The Chequers, and because of requests from customers we branched out by offering Hog Roast's as an outside catering service. The Hog is purchased from a local butcher.

If you are considering holding a Hog Roast for an event at your chosen venue, here are a few items to be considered.

Location of the cooking site

We would require a flat area to work on for the placement of the spit, and two tables (which we can supply). We would like access to a power point, and water (Hot if possible).

Access to the cooking site

The spit roast equipment is 45 inches wide and 5ft in length so any gates, doors or alleyways to the cooking area need to be wide enough for the equipment to fit through.

Cooking time

Cooking time can take between 4 and 5 hours depending on the shape of the Hog, and then up to 2 hours to carve. So we will require access to the cooking site at least 6 hours before the time you require the food to be served.

Number of guests

A Hog Roast can serve between 80 to 120 guests or more depending on how you require the Hog to be served. We can supply a buffet to accompany the Hog or we can simply serve Hog in a bun, it is your choice. So if you would like further information please call us for advice or a quote 01707 659068.