

OUTSIDE CATERING MENU

THE SALT PIG, 6 NORTH STIFECT, WAITEHAM BH20 4AF | T: 01929 550673 SALT PIG TOO, 7-9 STATION FOAD, SWANAGE, BH19 1AB | T: 01929 422336 E: THESALTPIG@HOTMAIL.COM | WWW.THESALTPIG.CO.UK

At The Salt Pig we cater for a wide range of functions from weddings to family buffets and picnics. We have produced an accompanying document that explains all about the quality and provenance of our produce, which we believe is unrivalled in the Purbecks. We fully appreciate that all our customers have differing requirements and budgets. This document lists a range of courses we currently provide to our outside catering customers and we hope that it will provide you with a start point as you begin to plan your function. If your guests have particular dietary requirements or you have a special dish in mind, we can work with you to ensure that we provide exactly what you want. The choices have been listed under different headings, but you are free to make your selection from all areas of the menu.

COLD CANAPES - £1 each per person

- Kimmeridge Bay crab tartlets with red onion and crème fraiche
- ★ The Salt Pig's own rustic pate with red onion marmalade on mini toasts

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- Isle of Wight tomato and basil bruschetta
- Smoked trout tarts
- Rare Purbeck White Park beef with rocket and local horseradish
- Roulade on a tortilla crisp
- Victor's smoke salmon mousse
- Pear, Blue Vinney and walnut cups.

HOT CANAPES - £1.50 EACH PET PETSON

- Chicken and pesto skewers
- Lamb skewers with black olive dressing
- Spiced lamb koftas
- White Park beef, tomato and watercress bites.

organic Bread Boards - £1.50 per person

We can supply a range of local breads that may be accompanied with oil, balsamic vinegar and local olives.

HOG TOAST - £750

We use our own rare breed Mangalitsa and Berkshire pigs for our hog roasts. The pig is cooked over charcoals and the meat is stripped by our chefs and served straight to your guests. We use fresh bread rolls and homemade apple sauce. A pig will serve approximately 140 guests. We are very proud of our hog roast product and we believe that the quality of our pork cannot be rivalled.

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Large cuts - £8-12 per person

The large cuts are cooked on a charcoal barbeque in front of your guests

- Braised 'chuck eye' of Purbeck White Park beef in juniper and bay
- Butterflied legs of Tyneham Valley lamb marinated in yogurt, cumin, coriander and Wareham honey
- Slow-cooked shoulders of our own rare breed pork, marinated and cooked in Dorset cider.

SMaller Cuts - £4-£5 each per person

- Free range woodland chicken marinated on garlic and chilli or rosemary and garlic
- Spiced Tyneham Valley lamb kofte
- Trout parcels with lemon and dill
- Fillets of line caught mackerel with horseradish crème fraiche
- Our own rare breed pork loin steaks marinated in garlic, mustard and sage
- Purbeck White Park beef minute steaks.

vegetarian options

- Peppers stuffed with cous cous
- BBQ halloumi
- Vegetable skewers and kebabs
- Moroccan style tagine
- Polenta in tomato coulis with pesto.

Salads - £4.50 per person

- The Salt Pig summer slaw with cumin and caraway seeds
- Baby leaf and Isle of Wight tomato salad with a grapefruit dressing
- New potato and spring onion salad with a beetroot and thyme dressing
- Cous cous with Mediterranean vegetables.

A very popular accompaniment to our barbequed meat is hot Dauphinoise potatoes with buttered new potatoes, greens and carrots.



THE SALT PIG FAVOURITES

If you have eaten at The Salt Pig you will have seen our famous deep quiches. These have been a very popular dish since the beginning. We use a wide range of ingredients depending on what our customers want and what's in season. So, here are some buffet style options:

- A range of deep quiches made using seasonal vegetables and our own meats
- Our own rare breed pork, sage and apple sausage swirls
- The Salt Pig pies and pasties made using Purbeck White park beef
- Chicken drumsticks with rosemary and garlic
- Dressed trout or salmon.

Sandwiches

- Purbeck White Park beef with local horseradish
- Ham with tomato chutney
- Cheddar with red onion marmalade
- Roasted Mediterranean with basil
- Cheddar with ale chutney
- Smoked salmon and crème fraiche.

Desserts - £3.50-5.50 per person

- Rich chocolate torte
- Fresh berry pavlova
- A variety of baked cheesecakes
- Eaton Mess
- Fresh seasonal berries and cream.

South West Cheese Board - £3.50 Per Person

We provide a variety of local cheeses such as Dorset Coastal Cheddar, Dorset Smoked Red, Dorset Blue Vinney, Stilton and Somerset Brie. These are served with Fudges biscuits, local chutneys and fruit to decorate.

cakes

- Humming Bird cake
- Carrot cake
- Lemon drizzle cake
- Dorset apple cake
- Chocolate brownies.

