

# **FAMILY FEASTS**

at

## **THE PIG-at Bridge Place**

**BIG TABLES, BIG PLATES, BIG FLAVOURS...**

*£45 a head for tables of 13 or more!*

*Situated on our Chef's Tables, our Family Feasts are comprised of Large Antique Platters of Chef's Choice Dishes (with a little guidance from the guests). This style of dining is to encourage sharing and to make it easy for all to enjoy a little piece of THE PIG in a comfortable relaxed environment.*

### *What do we need from you?*

*To allow Chef his full creative prowess, we need a little nudge in the right direction from you when it comes to the style of Feast you want.*

*The Feast is split into 3 Courses (Starter, Main & Pudding) and whilst Chef takes control of the final platters, we will ask you to give your preferences for Main Course & Pudding.*

*For those Guests with Dietary Requirements & Allergies, we will make sure they feel part of the action but we serve individual plates for their comfort. Please let us know in advance so we can be as prepared as possible!*

*Starters will be driven by fresh garden produce, local suppliers and will feature 3 plates; one meat, one fish & 1 vegetarian. Below is a list of possible dishes that could appear but please note that this is subject to change due to season etc.*

### **CHEF'S SELECTION OF CURED MEATS**

**BEEF AND OLIVE SALAD**

**WINGHAM TOMATO SALAD**

**BOLDOR BEETROOT AND GOATS CHEESE SALAD**

**SMOKED HERITAGE CARROTS**

**CHARGRILLED MACKEREL**

**CRAB AND POTATO SALAD**

**JAMES GOLDING'S HOME SMOKED SALMON**

Main Courses are summarised into Meat, Fish or Vegetarian; with you being able to choose 2 options. For Example, Meat & Vegetarian or Meat & Fish.

Below is another list of possible dishes that may also change dependant of the time of year

PORK SHOULDER

WHOLE BAKED FISH  
(MARKET PRICE ON THE DAY MAY INCUR SURCHARGE)

LAMB LEG

HERB CRUSTED COD

GARDEN RISOTTO

We will also serve plenty of appropriate sides to compliment the platters...remember...we're not called the PIG for nothing!

Pudding is simple. Chocolate or Fruit! Our Pastry Team will then devise a sumptuous seasonal treat to finish off your meal with either chocolate or fruit at its heart!

To give you a bit of an idea of how your Feast could turn out, we've put together some possible concoctions that could end up on your table (dependant on your choices of course!)

1. The Light & Leisurely Pig

TOMATO SALAD

SMOKED CARROTS

CHARGRILLED MACKEREL

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WHOLE BAKED FISH ( MARKET PRICE ON THE DAY MAY INCUR SURCHARGE)

BROAD BEAN RISOTTO

--

FRUIT

2. Pigging Out

CHEF'S SELECTION OF CURED MEATS

BEETROOT AND GOATS CHEESE SALAD

JAMES GOLDING'S HOME SMOKED SALMON

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PORK SHOULDER

GARDEN RISOTTO

--

CHOCOLATE

### 3. The "Foodie" Pig

CRAB AND POTATOES SALAD

BEEF AND OLIVE SALAD

SMOKED CARROTS

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LAMB LEG

HERB CRUSTED COD

--

CHOCOLATE

*Pick and mix can continue by mixing all of the above suggestions in similar fashion, just remember this is to give us and our kitchen guidance in terms of your preferences.*

*Chef reserves the right to change dishes to keep within the PIG ethos and promote our 25 Mile Mentality; this may mean that some dishes are tweaked and changed from those listed above to be at their seasonal best!*