



Snout to Trotter

Hog roasters of distinction

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Prices listed are for guideline only; each event is assessed & priced individually. Please contact us for a quotation

Snout to Trotter Hog Roast Company provides an outdoor or indoor catering service for Cambridge and the surrounding area. We provide hog and speciality spit roast catering for all types of events from weddings, birthdays, and private parties to village fetes and corporate hospitality throughout Cambridgeshire & Suffolk. We can cater for parties of all sizes, though we do have a minimum daily charge.

We can also provide outside bars with a professional, fully licensed team.

All of our meat is free range & sourced from the surrounding area.

Pork & Poultry is RSPCA Freedom food approved. Rare breed animals are available upon request (subject to availability)

A hog roast can provide a wonderful focal point for any occasion, offering a visual spectacle that will delight and entertain your guests. Food is usually served buffet style with disposable plates and cutlery that are inclusive on some meals as indicated. However, for some other meals the provision of disposable plates, napkins, and cutlery will incur an extra charge, we can also arrange for proper crockery & cutlery if you wish (Price on application). As well as spit roast catering, we can also provide a large range of BBQ meals. If there is a particular BBQ item that you would like to have served at your event please contact us to see whether we can provide it. We do not have fixed menus for certain types of events as we prefer to tailor each event to your individual tastes.

All of the major dishes on our menu will serve over 50 people. A whole roast hog will serve from 60-150 people, while a whole spit roast lamb would provide meals for about 50 people. Our Venison option should cater for somewhere between 50-60 people, whilst the turkey choice can provide for 30-200 people, depending on the number of birds requested. However, these numbers are only intended as an approximate guide. We will prepare most major spit roast dishes off site & will normally arrive around 2 hours before the intended service time, although we are flexible to your requirements. We also require a level area on which to set up our cooking equipment and can provide our own dedicated cooking tent if required.

We will discuss this with you when you contact us.

Snout to Trotter will provide you with a free quotation for catering your event. Upon acceptance of a quotation you will be asked to provide us with a 25% booking deposit. Please note that your booking is only secured upon our receipt of this deposit and that the deposit is non-refundable in the event of your cancellation.

The outstanding balance of our fee is payable either by cash on the day of the event or by a cheque payable five working days before your event.

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MENU

Full Hog Roast Service

From £12.00 per head. Served with apple sauce and fresh rolls from a local bakery; includes four salads from the selection and sauces to compliment. Disposable crockery, cutlery, and napkins are included in the price.

Hog Roast only

From £6 per head Served with apple sauce and fresh bread rolls.

T-Bone with Rump

From £15.00 per head. Sirloin, Fillet & rump of beef spit roasted to your liking. Includes rolls, mustard & homemade horseradish. Disposable crockery, cutlery, and napkins are included in the price

Lamb

From £12.00 per head Spit roasted whole lamb with rolls and mint sauce. Serves up to 60. Disposable crockery, cutlery, and napkins are included in the price.

Turkey

£7.00 per head, (Breast meat only from £8.00 per head)

Free range Suffolk bronze turkey spit roasted.

Served with sage & onion stuffing & cranberry sauce. Disposable crockery, cutlery, and napkins are included in the price

Venison

From £11.00 per head

Spit roasted wild venison (in season) served with redcurrant sauce & rolls. A healthy meat, very lean & low in cholesterol. Serves 50 - 60.

Disposable crockery, cutlery & napkins are included.

Salads

Waldorf salad

A blend of crisp apples with celery and walnut pieces, mixed with mayonnaise

Italian Pasta Salad

A mix of pasta with sun blushed tomatoes, garlic, peppers, and mushrooms

Tomato & Red Onion Salad

Ripe tomatoes, thinly sliced red onions, seasoning & vinaigrette dressing

Mixed leaf Salad

Classic salad with peppers, spring onion & cucumber

Greek Salad

Tomato, cucumber, onion, peppers, feta cheese, and kalamata olives.

Mediterranean couscous Salad

A refreshing summer dish with peppers, tomatoes, cucumber & basil.

Potato Salad

A traditional salad with potato, onion, grain mustard mayonnaise & chives

£3.00 per head

Jacket potatoes with butter £1.00 per head

Hot minted new potatoes £18.00 per bowl

Cold meat platters:

Home cooked Suffolk ham (2kg/approx 50 slices) £30.00

Smoked peppered pastrami (2kg approx 80 slices) £35.00

Locally smoked salmon (per kg) £22.50

We will happily consider other ideas or variations.

BBQ MEALS

It is difficult to give an average cost for BBQ meals as much is dependent on the number of options, size & choice of the cuts you want for your meals. As a guide however an average price is £8.00 per head. We will be able to provide you with an accurate price after consultation.

Various marinades & choices are available, here are a few ideas

Minted lamb steaks

Pork with Lemon Pepper Seasoning

Chinese Chicken pieces

Homemade Burgers

Sausages

Several classic varieties are available,
including: Pork & leek, Beef & horseradish,
Lamb & Mint, and traditional. We make

our own sausages so are able to make any
flavour you require (within reason!)

DESSERTS FROM £3.00 PER HEAD

Suffolk &/or continental Cheese selection with biscuits
Strawberries & Cream

All prices are approximate and subject to our minimum daily charge of £600.