



WEDDING & PRIVATE EVENTS MENU

AWARD WINNING DELI SUBS
& WORLD GRUB



JOIN THE PIGS WINGS ON A FOOD ODYSSEY!

Host the event of the year that leaves you and your guests feeling inspired!

Offering a fully catered BBQ experience prepared and seared off by our head chef, whether it was for that special wedding Day or a private event, The Pigs wings have got you covered with a relaxed yet professional service. Our friendly team are on hand to create a bespoke foodie experience that you won't forget.

We have a creative kitchen striving to create a unique customer experience so don't hesitate to let us know how we can help make that happen.

WORLD BBQ MENU



SOUTH AMERICA

MEATS

Chori-pan: mildly spiced, smoked chorizo served in baguette style roll

Cordero: succulent yet crisp charred lamb ribs

Morcilla: soft and spreadable black pudding, herby and aromatic

Vacio: Very popular cut in argentina, slow roasted, big on flavour with an addictive crispy fat exterior.

Tirre De Asado: Short cut beef Ribs, full flavoured and heavy seasoned

SALADS

Ensalada de papas y maiz: potato salad with sweetcorn and chives dressed with a light olive oil mayonnaise

Ensalada De Quinoa: chargrilled vegetables and quinoa salad served with a mint, garlic and cumin yoghurt.

Mango Y Papaya Salteada: Young mango and papaya with salt, lime and chilli flakes

(not forgetting chimichurri to flavour as you wish)

VEGETARIAN/VEGAN

Elotes: BBQ charred corn, infused with garlic, chilli and coriander butter and finished off with a cooling sour cream and a squeeze of lime

Provoleta: BBQ smoked provolone stabbed with rosemary, thyme and garlic

WORLD BBQ MENU



BRITISH - TRADITIONAL

MEATS

Pork and Apple Sausages

Prime-scotch beef burgers with the pigs wings very own tangy ketchup

Lamb skewers marinated in thyme and garlic served with a mint yoghurt

Pork chops marinated in rosemary, thyme and garlic. Accompanied with Chunky apple sauce

Whole seabass seasoned and served with a chunky sauce of tomato, lemon and a hint of chilli.

SALADS

Classic creamy coleslaw

Potato salad with chives, capers and a light Mayo

Mixed leaf and green bean salad with a honey and mustard dressing

VEGETARIAN/VEGAN

Bell peppers stuffed mixed veg rice and pine nuts.

Chargrilled vegetable skewers

WORLD BBQ MENU



MEDITERRANEAN

MEATS

Gambas pil-pil: Shell on Prawns, butterflied and marinated in chilli, lemon and garlic

Lamb Kofta: Spiced lamb mince skewers served with mint yoghurt.

Chicken souvlaki: Succulent Greek chicken thighs with lemon, garlic and oregano

Mediterranean Sea-bass stuffed with garlic, orange and basil splashed with a Sherry vinaigrette

BBQ sardines drizzled with chermoula (spiced herby sauce)

SALADS

Mediterranean pasta Salad of tomatoes, onions, olives and sun blushed tomatoes

Greek Salad made with chunky cucumbers, tomatoes, watermelon, red onion and feta and chickpeas

(choose from big bowl tzatziki or salsa verde to bring it all together)

VEGETARIAN/VEGAN

Aubergine Lasagne

Tomatoes stuffed with a vegetable and pesto rice



WORLD BBQ MENU



NORTH AMERICAN

MEATS

Jack and Honey glazed Gammon
served with charred pineapple Chunks

Sweet and smokey Ribs marinated in the
Pigs wings House BBQ sauce

Kansas Rubbed pork belly

Kansas rubbed chicken wings

Beef burger "sliders" with all the trimmings
including the pigs wings dill pickles

SALADS

Classic creamy coleslaw

Sweet potato salad with charred corn
and caramelised onions

*(Ranch Dressing or house BBQ to compliment your
meal as you please)*

VEGETARIAN/VEGAN

Southern baked Macaroni made with Monterey
jack, cheddar and Gouda cheese.

Cauliflower steaks and wings with our
very own house rub



CANAPES

(V) Vegetarian (Vg) Vegan

- *Devilled Eggs (V)*
- *Wasabi Steak Tartare*
- *Pulled Pork Sausage roll*
- *Smoked mackerel and apricot pate*
- *Salt and chilli mango and papaya (Vg)*

- *Cauliflower and blue cheese fritters (V)*
- *Red onion and goats cheese parcels (V)*
- *Gin and beetroot cured salmon*
- *Falafel and Harrisa Balls (Vg)*
- *Mushroom pate Toasts (Vg)*



THE PIGS WINGS EXPERIENCE

For the ones who can't get enough of our tried and tested, award winning flavours. We could throw you and your guests your very own pigs wings style hog roast BBQ. Slow roasted and hickory smoked Shredded pork, Bratwursts, Prime scotch beef burgers and chicken wings. All served up with your choice of our homemade sauces, pickles, slaw and salads. With the addition of any vegan/vegetarian option from our world BBQ menu.



EVENING GUEST MENU

We'll make sure your guests keep dancing all through the night with a hearty spread to soak up all those celebratory drinks.

We could do Mac and cheese with garlic bread, keep it traditional with Stovies and all the trimmings, or anything in between.

Fancy something different? its your big day so ask away!

