

LAMB & HOG ROAST MENU

All of our hot buffets are served by our waitresses from the kitchen end of the barn. Your Event Manager will invite each table up to the buffet one at a time to manage queuing time and to keep it a nice relaxed experience for you all.

(Please note that the maximum number of guests for a buffet meal is 120, limited by space in the barn).

Unless otherwise requested, the lamb roast and hog roast will be carved in the barn, to allow your guests to enjoy the ultimate spectacle.

South Farm Lamb Roast

Our lamb roast will exceed all expectations; we use locally sourced Lambs which ensures the highest quality tender meat.

PLEASE NOTE: Minimum 50 guests for Lamb Roast

Lamb Roast is served with:

- Mint Sauce, Traditional Gravy, Raita (mint & cucumber yoghurt) & Chilli Sauce (choice of three)
- Homemade Warm Focaccia Bread
- Seasonal Potatoes prepared in a variety of ways depending on the time of Year
- Medley of Seasonal Vegetables

And your choice of two salads from:

- Vietnamese Red Cabbage with Candied Pecans and Pink Grapefruit (not suitable for vegetarians)
- Seasonal Garden Salad
- 3 Bean (*can be served warm in the Winter*)
- Caesar (*contains fish*)
- Greek with Feta, Tomatoes, Olives, Cucumber, Salad leaves
- Salad Nicoise
- Tabbouleh
- Pilau Rice
- Tomato, Mozzarella and Basil
- Coleslaw

OR: You have the option of leaving the two extra salads to Chef's discretion if you would like to make the most of the freshest, organic produce available.

Dessert:

You will be able to choose between a dessert for all from the [Formal Wedding Breakfast Dessert Menu](#) or a 'Dessert Medley' Buffet table. Coffee served with Truffles or Biscotti and serving your wedding cake is included in the price.

South Farm Hog Roast



We serve a Hog Roast like no other using our own outstanding rare breed, free range, grass fed pigs. The flavour is fantastic, the texture melt in the mouth. We slowly roast the Filipino way, basted throughout to achieve the very best all over golden crackling.

PLEASE NOTE: Minimum 50 guests for Hog Roast

Hog Roast is served with:

- South Farm Plum Sauce, Traditional Gravy & Homemade Apple Sauce
- Homemade Warm Focaccia Bread
- Seasonal Potatoes prepared in a variety of ways depending on the time of Year
- Medley of Seasonal Vegetables

And your choice of two salads from:

- Vietnamese Red Cabbage with Candied Pecans and Pink Grapefruit (not suitable for vegetarians)
- Green Garden
- 3 Bean (*can be served warm in the Winter*)
- Caesar (*contains fish*)
- Greek with Feta, Tomatoes, Olives, Cucumber, Salad leaves
- Salad Nicoise
- Tabbouleh
- Pilau Rice
- Tomato, Mozzarella and Basil
- Coleslaw

OR: You have the option of leaving the two extra salads to Chef's discretion if you would like to make the most of the freshest, organic produce available.

Dessert:

You will be able to choose between a dessert for all from the [Formal Wedding Breakfast Dessert Menu](#) or a 'Dessert Medley' Buffet table. Coffee served with Truffles or Biscotti and serving your wedding cake is included in the price.