



season

CATERING

HOG ROASTS

HOG ROAST SAMPLE MENU

“A Great way to cater for large numbers of guests from 60 – 200. Cooked on our Titan Hog Roast Machines . Whole pigs sourced from our local supplier in Forfar Scotland . The Free Range Pigs are generally cooked over an 8- 10 period . The meat just falls off the bone .”

*Can be gluten Free and ** Can be Dairy Free

Main Meal £35 Per Person

Can be plated or served as sharing Style Or Buffet Style

Whole Pig
Crackling
Apple Sauce
Slaw
Gravy
New Potato Salad
Beet Salad
Condiments

Evening Snack £12 Person

*Hog Roast Bap
Apple Sauce
Slaw*



TASTINGS

We believe that a tasting at our Venue www.seasonquayside.co.uk is the best way to confirm a booking with Season. Anybody can put together an all colour, glitz, and glam quotation, promising a lot on all levels. What we do, is back it up with fantastic food, cooked by professional chefs who love what they do and dedicated front of house staff to compliment it. Our manager will meet you on arrival and look after you throughout the tasting. You will have a chance to enjoy the canapes and 3 course meal as shown on your quotation.

You will have your private chef and waiter for a 2- hour period, including the meal and a follow-up meeting to make updates. The tastings are normally charged at £160 per couple. As an incentive, this will be free of charge for parties over 50 guests, if you then book with Season by way of deposit as represented on the quotation which you will receive prior to the tasting date. You don't have to decide on the day either – you can always pay for the tasting on the day and then take up to 7 days to decide. If you then choose to book with Season, we will simply deduct the £160 from your overall wedding cost.

Drinks will be charged separately.

Try before you buy!

The Tasting offer is available for all new bookings from 2026

Contact Our Team Today 01316 037 990

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