

The Striped Pig Company

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Events Management Meat Roasters Outside Catering Pulled Meat Bars

The Striped Pig Company at The Glass House Staining Lodge

The Striped Pig Company are located only thirty minutes away from this classic golf club style setting and we are extremely proud to be a preferred supplier to this stylish venue. With our “*Field to Fork*” ethos the provenance of all our menu items is of the highest importance as we pride ourselves in utilising the finest produce from across the Ribble Valley.

We specialise in building beautiful, bespoke wedding packages based around the individual couple. Priding ourselves in working closely with the client to fashion the perfect day resulting in the best of memories.

In this pack you will find a number of different menu ideas and service options that we feel compliment this renowned venue. These are, however, just ideas, and we are happy to adjust menus and tailor the service style to suit your exact requirements.

Platinum Package

The Platinum Package showcases our three course Feasting Style Menu with canapés for a day time service leading into one of our Street Food Evening Reception menus at night. The menus are based upon fifty guests in the day and one hundred guests in the evening.

The Striped Pig Feasting Menu

Our feasting style menu combines a rustic service with exceptional food - the perfect package to compliment the venue. The finest freshly roasted meats are served on platters alongside delicious bowls of salads or vegetables; a fantastic talking point to add to the story of your day.

Canapés on arrival:

(A choice of three Served on slate by The Striped Pig Team)

The Striped Pig Sausage Lattice

Apple Chutney

Smoked Haddock Croquets (SC £1.00+vat)

Pea Puree

Lune Valley Smoked Salmon Tartlets

Garlic French Cheese

Mediterranean Vegetable Bruschetta (v)

Pesto Mayonnaise

Signature Goosnargh Chicken Liver Pate

Chilli Jam

Sole Goujons (SC £1.00+vat)

House Tartare Sauce

Gracie's Goats Cheese Tarts (v)

Red Onion Marmalade

Goosnargh Coronation Chicken Mille Feuille

Cherry Tomato and Chive

Panko Crumbed Tiger Prawns (SC £1.00+vat)

Sweet Chilli Mayo

Miniature Pulled Meat Yorkshires

Old Spot Pork and Apple or Angus Brisket and Horseradish

The Striped Pig Scotch Egg (SC £1.00+vat)

Mustad Mayo

The Striped Pig Company Presents...

To Start

Either our Special Striped Pig Kilner Jars or our House Soup Selection both served with Artisan Bread and Farmhouse Butter

Striped Pig Kilner Jars

(Pre set on tables)

Please choose one of the following:

Goosnargh Chicken Liver Pate

Plum and Damson Chutney

Ham Hock Terrine

House Piccalilli

The Striped Pig 'Seafood Pot'

Prawn Shrimp, Salmon, Cockle and Crab

Potted Salmon

Pickled Cucumber

Garstang Blue Pate (v)

Walnuts, Celery and Grapes

House Soup Selection

Please choose one of the following:

Roast Tomato (v)

Basil Oil

French Onion

Sticky Gruyere Toast

Portabello Mushroom (v)

Truffle Oil

Classic Lancashire Vegetable Soup (v)

Vegetable Crisps

Chicken and Watercress

Fresh Watercress Garnish

The Striped Pig Company Presents...

Main Course:

(Served on wooden Sharing Platters to the centre of the table)

A choice (or combination!) of any of our delicious, slow-roasted meats – vegetarian options are available:

Old Spot Hog

Crisp Crackling, Sage Stuffing and Apple And Cider Sauce

Salt Marsh Lamb

Rosemary Stuffing and Mint Sauce

Angus Beef Brisket

English Mustard and Horseradish

28 Day Matured Roast Sirloin of Angus Beef (SC £5.00+vat)

Yorkshire Pudding and Rich Beef Gravy

Lancashire Chicken

Black Pudding, Creamed Leek Sauce and Lancashire Cheese

Choose Either Summer Salads or Vegetables:

(Gravy or a cream sauce will be served alongside the dishes when accompanied with vegetables)

Salad (Choice of three):

Classic Tossed Salad

French Dressing

Pesto and Pine Nut

Chilled Fine Green Beans and Parmesan

American Style Coleslaw

Finely Sliced Red and White Onion, Cabbage, Carrot and Tossed in Seasoned Mayonnaise

Vine Ripened Tomato, Roasted Peppers and Mozzarella Salad

Fresh Basil and Balsamic Dressing

Israeli Cous Cous Salad

Lemon Dressing

Italian Style Ozo Pasta Salad

Sundried Tomato Dressing

Vegetables (Choice of two)

Pea and Bean Medley

Herb Butter

Roast Root Vegetables

Carrot, Parsnip and Beetroot

The Best Local Carrots

Honey Glaze

Cauliflower or Leeks Mornay

Leeks served in a Rich Mature Cheddar Cheese Sauce

Please Select One Potato Option:

Warm Buttered New Potatoes

Finished with Fresh Chives and Rock salt

Creamed Maris Piper Potatoes

Hog Hash

A hash of chorizo, bacon and onion

Colcannon

Creamed Potatoes with spring onion and Parsley

To Finish

(Served on real crockery and cutlery)

Sicilian Lemon Cheese Cake – Limoncello Mascarpone

Fresh Fruit Meringue – Passionfruit Cream

Chocolate Torte – Fresh Raspberries and White Chocolate Shavings

Classic Banoffi – Cynder Toffee Crunch

Strawberries and Clotted Cream – Shortbread Biscuit

Street Food Evening Reception Wedding Experience

Utilising our experience of the ever-evolving street food culture, the focus of this package is to provide a fantastically tasty menu served from our funky pop-up street food unit. Ideal for a relaxed evening supper wedding service, this style of catering encourages guests to mingle and helps to create a great party atmosphere. Please choose one package from below:

The Striped Pig Hog Roast – *If you don't have pork for your wedding breakfast how about our finest Old Spot Pork served on a choice of freshly baked breads, with crisp crackling, Sage, Onion and Sausage Meat Stuffing and the famous Striped Sauce Selection: Bramley Apple and Cider, Smoked Sticky BBQ and Sweet Chilli. Why not go the whole hog and add black pudding and sausage.*

Alimento Spanish Tapas Bar – *Spanish Street Food theatre with olives, Manchego cheese, Iberian ham, roasted vegetables and chicken and chorizo served in a chickpea and butter bean stew.*

Paisley Chilli Spice Bar – *Nachos with a kick ass cheese fondue and topped with jerk style pulled pork or piri piri Chicken, guacamole, hummus, sour cream and salsa.*

The Banger Bar – *The finest pork sausages served in freshly baked breads and topped with roasted onions, mustard and ketchup. Choose from prime pork, black pudding, pork and chorizo, pork and stilton or the classis Bratwurst. Why not add on some chilli beef briket*

Kick Ass Cheese and Burger Bar – *Our famous Angus burgers topped with pulled beef brisket and served with a Kick Ass mature cheddar cheese and sauces. Why not add on some Mac n Cheese?*

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Alfresco Package

The Alfresco Package focuses on a relaxed style of service from our pop up street food unit. Choose from three canapes per head and then either our famous Hog Roast, Barbeque or Lamb Roast Packages

The Striped Pig Alfresco Menu

Utilising our experience of the ever-evolving street food culture, the focus of this package is to provide a fantastically tasty menu served from our funky pop-up festival style unit. Ideal for a relaxed wedding service, this style of catering encourages guests to mingle and helps to create a great party atmosphere.

The Striped Pig Alfresco Package

A Selection of freshly baked Artisan Breads
Served with farmhouse butter, olive oil and balsamic vinegar

Why not upgrade to Canapés on arrival:
(A choice of three at £6.30 per person including vat)

The Striped Pig Sausage Lattice
Apple Chutney

Smoked Haddock Croquets (SC £1.00+vat)
Pea Puree

Lune Valley Smoked Salmon Tartlets
Garlic French Cheese

Mediterranean Vegetable Bruschetta (v)
Pesto Mayonnaise

Signature Goosnargh Chicken Liver Pate
Chilli Jam

Sole Goujons (SC £1.00+vat)
House Tartare Sauce

Gracie's Goats Cheese Tarts (v)
Red Onion Marmalade

Goosnargh Coronation Chicken Mille Feuille
Cherry Tomato and Chive

Panko Crumbed Tiger Prawns (SC £1.00+vat)
Sweet Chilli Mayo

Miniature Pulled Meat Yorkshires
Old Spot Pork and Apple or Angus Brisket and Horseradish

The Striped Pig Scotch Egg (SC £1.00+vat)
Mustad Mayo

Alfresco Style Hog Roast

Rare Breed Slow Roasted Gloucester Old Spot Hog Roast

Served on a choice of freshly baked breads, with crisp crackling, Sage, Onion and Sausage Meat Stuffing and the famous Striped Sauce Selection: Bramley Apple and Cider, Smoked Sticky BBQ and Sweet Chilli. Why not upgrade to the whole hog package with Black Pudding and Sausage – see our extras package

Pulled Angus Beef Brisket

Slow cooked with Red wine, Shallot, Carrot and Celery and Served with Mustards and BBQ Sauces.

Please Choose Three Summer Salads and One Potato Option

Alfresco Style Barbeque

Angus Beef Burgers

Served topped with our signature Pulled Beef Brisket and Roasted Onions

Old Spot Pork Burgers

Served topped with our signature Pulled Pork and Apple Ketchup

Goosnargh Chicken Thighs

Lemon and Blackpepper marinade

Wild Boar Sausages

Served with, roasted onions, mustards and relishes

Please Choose Three Summer Salads and One Potato Option

Alfresco Style Lamb Roast

(SC £2.00+vat per head)

Slow Roast Salt Marsh Lamb

Served on a choice of freshly baked breads with Fresh mint and Stuffing. Why not upgrade and add on some award winning haggis - see our extras package

Pulled Cumbrian Turkey Thigh

Served with Sage and Onion Stuffing and Cranberry Sauce

Please Choose Three Summer Salads and One Potato Option

The Striped Pig Company Presents...

Please Choose Three Summer Salads

Classic Tossed Salad

French Dressing

Pesto and Pine Nut

Chilled Fine Green Beans and Parmesan

American Style Coleslaw

Finely Sliced Red & White Onion, Cabbage, Carrot & Tossed in Seasoned Mayonnaise

Vine Ripened Tomato, Roasted Peppers and Mozzarella Salad

Fresh Basil and Balsamic Dressing

Israeli Cous Cous Salad

Lemon Dressing

Italian Style Ozo Pasta Salad

Sundried Tomato Dressing

Please Select One Potato Option:

Warm Buttered New Potatoes

Finished with Fresh Chives and Rock salt

Creamed Maris Piper Potatoes

Hog Hash

A hash of chorizo, bacon and onion

Colcannon

Creamed Potatoes with spring onion and Parsley

Alfresco Sweet

Sicilian Lemon Cheese Cake – Limoncello Mascarpone

Fresh Fruit Meringue – Passionfruit Cream

Chocolate Torte – Fresh Raspberries and White Chocolate Shavings

Classic Banoffi – Cynder Toffee Crunch

Tea and Coffee