



Finger Buffet Menus from £12 per person

Light Bite

CHEF'S SANDWICHES

Egg mayonnaise; tuna & cucumber; Suffolk ham & piccalilli; Cheddar cheese & sliced tomato
One round of sandwiches per person. Plant based alternatives available on request as a substitute

CRISPS & NIBBLES

Smokehouse nuts; Fairfield crisps; chilli bites

Can be chosen as an optional extra taken in addition to the soup for an extra £2.50 per person

OR

Mug of chef's freshly made soup

DRINKS

Bean to cup coffee, freshly brewed tea, chilled, filtered & sparkling Pakefield tap water, included
Optional half bottles charge per person: house wine, Prosecco, Champagne
Cocktail; Cash bar at hotel tariff;

Finger Buffet

DELUXE SANDWICHES

Roast beef, watercress & horseradish; prawn cocktail with sliced cucumber;
Low farm egg with salad cream, sliced tomato & black pepper; coronation chicken
One round of sandwiches per person. Plant based alternatives available on request as a substitute

SAVOURY ITEMS

Dingley Dell sausage roll; Parmesan cheese goujeres;
Caramelised red onion & mushroom tartlet;
Crispy chicken skewer with Thai style dipping sauce

SWEET ITEMS

Salted caramel flourless chocolate nemesis

OR

Classic Victoria sponge

DRINKS

Bean to cup coffee, freshly brewed tea, chilled, filtered & sparkling Pakefield tap water included
Optional half bottles house wine, Prosecco, Champagne
Cocktails; Cash bar at hotel tariff

10% service charge will be added to the total bill

The Hog Hotel, 41 London Road Pakefield, Lowestoft, NR33 7AA

Follow us on socials @thehoghotelpakefield or www.thehoghotel.co.uk



Luxury Finger Buffet (min 30 persons)

OPEN SANDWICHES

Smoked salmon, lemon scented creme fraiche, pea shoots on rye
Suffolk gammon, homemade piccalilli, cornichons, toasted sourdough
Smashed avocado with chilli jam, micro cress on bloomer melba toast

One & ½ rounds of sandwiches per person. Plant based alternatives available on request as a substitute

SAVOURY ITEMS

Curried rice arancini, mango chutney dipping sauce
Sun blushed tomato, bocconcini skewers, basil pesto
Dingley Dell pork puffs, caramelised apple puree
Miniature Yorkshire pudding with rare roast fillet of beef, crispy shallots & horseradish cream, rocket
Smoked haddock Scotch Egg, pea puree
Binham blue tartlet with sprouting broccoli floret

SWEET ITEMS

Milk chocolate banana bread & apple crumble cake

DRINKS

Glass of chilled prosecco on arrival included
Filter coffee, freshly brewed tea, chilled, filtered & sparkling Pakefield tap water included
Optional half bottles house wine, Prosecco, Champagne
Cocktails; Cash bar at hotel tariff

10% service charge will be added to the total bill

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Chef's Theatre Table (min 30 persons)

MEAT

Anglian roast Sirloin of beef, watercress, caramelised thyme onions, English mustard mayonnaise. Served in a floury bap, carved to order

FISH

Waveney Smokehouse side of smoked salmon, carved to order onto pumpernickel or rye bread
Traditional accompaniments: diced egg, shallots, capers, cornichons, wedges of lemon, pea shoots

RISOTTO

Classic white arborio rice, finished with your choice of vegetarian / vegan accompaniments: Parmesan, wild mushrooms, truffle oil, cream, peas & bacon, courgette & peppers, asparagus, micro herbs

ARTISAN CHEESE

Suffolk cheeses, bread, biscuits & chutney

DRINKS

Glass of chilled champagne on arrival included
Bean to cup coffee, freshly brewed tea, chilled, filtered & sparkling Pakefield tap water included
Optional half bottles house wine, Prosecco, Champagne
Cocktails; Cash bar at hotel tariff

Cash bar at hotel tariff

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