



Prices for Master Hog Roast:

- Feeds up to 60 people – Half Pig

(Order code: M1A) **£450**

(Order code: M1B) with Brioche Rolls – **£480**

(Order code: M1C) Rolls & complete package see list – **£550**

- Feeds up to 120 people – Whole pig

(Order code: M2A) **£650**

(Order code: M2B) with Brioche Rolls – **£710**

(Order code: M2C) Rolls & complete package see list – **£850**

Prices for King Hog Roast:

- Feeds up to 45 people– Pork joints (Boned & Rolled)

(Order code: K1A) **£350**

(Order code: K1B) with Brioche Rolls – **£375**

(Order code: K1C) Rolls & complete package see list – **£450**

Hire ONLY:

(Order code: KNG) King: **£250**

(Order code: MST) Master: **£280**

(Order code: BM) 3 section Bain Marie: **£20** – (Utensils included: Tongs & spreading knife)

List of items included in the complete package

- **Apple sauce 2.27 litres**
- **Tomato & BBQ sauce**
- **Square Kraft Plates 23cm (100% compostable)** (in quantities of 50's to suit your package)
- **Napkins** (in quantities of 100's to suit your package)
- **Wooden Forks** (in quantities of 100's to suit your package)
- **2kg Coleslaw**
- **Stuffing mix (Sage & Onion)**

You'll receive:

24-Hour Hog Machine Hire:

You'll have the machine with Gas at your disposal for a full 24 hours, giving you ample time to prepare and cook your meat to perfection.

Set-Up Instructions and Demonstration:

We provide you with comprehensive set-up instructions and demonstrations to ensure that you can use the machine with ease and confidence.

Cooking Capacity:

The **Hog KING** can cook enough pork to feed up to 45 people when the pork is pulled and served.

The **Hog MASTER** can cook enough pork to feed up to 120 people when the pork is pulled and served.

Free Delivery and Collection:

We offer complimentary local delivery and collection services to make your experience hassle-free. We'll ensure the equipment is brought to your location and picked up when you're done.

Support Throughout the Process:

Our dedicated Butcher will be available to assist and support you from setup to cooking and serving, to make sure everything runs smoothly.

Cleaning and Aftercare:

After your event, you won't have to worry about cleaning the machine. We take care of the cleaning and maintenance, allowing you to relax and enjoy your event.