

## Ideas for cooking

**Whole Pig: bone in 50kg cater for approx 80 covers**

**Half Pig: 27kg on the bone, boned and rolled 22kg will cater for approx 60 covers**

**Whole Pig: up to 80kg on the bone, boned and rolled 70k will cater for up to 200 covers**

**Whole pig maximum 90kg on the bone, boned and rolled 80kg will cater for approx 250 covers**

**Suckling Pig 10kg for approx 20/25covers 40kg approx 80 covers**

### Seasoning

**Mixed herbs – Garlic- Black Pepper – Salt**

**Or**

**Chinese Seasoning**

**Or**

**Seasoning of your choice**

**Whole Lamb: on the bone 18kg will cater for approx 40 covers**

**Lamb as above: Boned and Rolled will cater for approx 40 covers**

**2 x Lambs Boned and rolled together, will cater for approx 80 to 90 covers**

**Lambs can be minted and seasoned**

**Beef: 5k rolls of English top side, total on spikes 5 joints each joint will cater for approx 30 covers**

**Carvery Rib of Beef 4 ribs per set, total on spike 5 sets, each set will cater for approx 30 covers**

**Whole Sirloin Rolled approx 8kg total on spike can be 2 ½ rolls each roll will cater for approx 50 covers**