



At Greens & Co we only source the best possible ingredients, Our pigs are all sourced locally, they are a breed know as saddle backs. Our pigs are outdoor reared in a totally natural stress-free environment, they are free to play, communicate and even fight with each other. For Lamb roasts, our lambs are reared in the fields of Wirral, just like our pigs the lambs can roam free, play, and eat a wide variety of shrubs and grass making them once cooked, delicious! All other produce is seasonal and locally sourced where possible.

MINIMUM 50 GUESTS

Menu One

Outdoor Reared Pork, Sage and Onion Crumb, Sweet Apple Puree, lettuce, Slaw, Soft Flour Bap. **£13.00**

Menu Two

Outdoor Reared Pork, Sage and Onion Crumb, Sweet Apple Puree, Mini Pork, Cheese and Chorizo Scotch Egg, Shredded Iceberg Lettuce, Slaw, Soft Flour Bap **£15.00**

Menu Three

Outdoor Reared Pork, Sage and Onion Crumb, Sweet Apple Puree, Mini Pork, Cheese and Chorizo Scotch Egg, Twelve Hour BBQ Pulled Pork, Shredded Iceberg Lettuce, Slaw, Soft Flour Bap **£17.00**

Menu Four

Outdoor Reared Pork, Sage and Onion Crumb, Sweet Apple Puree, Mini Pork, Cheese and Chorizo Scotch Egg, Twelve Hour BBQ Pulled Pork, Slow Braised Sticky Pork Cheek, Shredded Iceberg Lettuce, Slaw, Soft Flour Bap **£19.00**

Lamb Roasts

Outdoor Reared Welsh Lamb, Rosemary and Confit Garlic Stuffing, Classic Mint Sauce, Gem Lettuce, Freshly Baked Ciabatta (market price)

Side dishes

Duck Fat Roast Potatoes

Dauphinoise Potatoes

Boiled New Potatoes

French Fries

Buttered Cabbage

Braised Red Cabbage

Feta Salad with Cucumber, Vine Tomatoes, Olives, Red Onion, Green Peppers, Olive Oil

GREENS & CO

PRIVATE CHEF • CORPORATE • EVENT CATERING