

# W E L C O M E

Hursley High Class Butchers have just celebrated their 25th successful year in business.

The Proprietor Brian Cheater has over thirty five years experience in butchery and in the barbeque industry.

The main advantages of a small family run business is that we structure and tailor each different function to suit the needs of each customer.

The menu shown is only a sample as we are very flexible and cater for all your needs.

All salads are prepared freshly on the day using only the best produce. All meats are cooked using natural charcoal in front of the customer.



Brian Cheater  
PROPRIETOR

## BARBEQUE MENU 2025



Hursley High Class Butchers  
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PRIVATE PARTIES  
LAMB/HOG ROASTS  
CORPORATE CATERING

[www.hursleyhighclassbutchers.co.uk](http://www.hursleyhighclassbutchers.co.uk)

**QUALITY & SERVICE**

The cost of the sample menu includes barbeque meats, a selection of three salads, sweet and cheeseboard. Cutlery and crockery are also provided. Fresh filter coffee and tea can be added. Prices start from £28.95 p/h + VAT (Main course only from £19.95 p/h + VAT)

The menu is only a sample so if there is anything specific that you require for example; starters or hors-d'oeuvres please do not hesitate to contact us.

We are able to provide a full catering service along with the meal. At additional cost we can supply tables, chairs, linen and glasses.

I look forward to hearing from you as it is important to pencil in the necessary date should you require our services to avoid disappointment.

**SAMPLE MENU**  
**MAIN**

- Whole Hog Roast
- Whole Spit Roast Lamb
- Mature Sirloin Steak
- Marinated Chicken Breast
- Two 4oz Homemade Beefburgers
- English Lamb Cutlets
- Individual Salmon Parcels

**MAIN COURSE  
 ONLY IS  
 AVAILABLE**

*All served with Hursley homemade sausage*

**SALAD**

- Please select three of the following:*
- Mixed Green Salad
  - Cous Cous Salad with mixed Roasted Peppers
  - Homemade Coleslaw
  - Waldorf Salad
  - Fresh Italian Pasta
  - Tomatoes, Basil, Dill and Feta Cheese
  - Mediterranean Rice Salad
  - Mixed Bean Salad

*All menus served with Minted New Potatoes*

**HOG ROASTS**

The perfect solution to any outdoor event during the summer months. Whether the main course or a later evening meal it is everyones favourite! Indoor events can also be catered for depending on the location.

As a guide a small Pig will serve up to 80 portions and a large Pig serves up to 100 portions.

All Pigs are cooked in a spit roast machine. For larger numbers additional portions can be added.

**SWEETS**

*Please select one of the following:*

- Barbeque Bananas with Liqueur Cream
- Chocolate Profiteroles
- Individual Meringue with Fresh Cream & Seasonal Fruit
- Chocolate Roulade & Fresh Cream
- Cheesecake (Variety of Flavours)
- Fresh Fruit Salad

English Cheese Board served with a selection of Biscuits  
 Filter Coffee and Tea can be added.

**ADDITIONAL MENU**

- Hot Jacket Potato served with butter £5.95 p/h + VAT
- Homemade Coleslaw, roll & butter £5.95 p/h + VAT
- Homemade sausages with bread roll £5.95 p/h + VAT

**ADDITIONAL SERVICES**

- Glass Hire
- Tables & Chairs
- Linen
- Marquee
- Waiting Staff
- Bar Facilities

Telephone  
**01962 77 55 99**  
 for quotation

**PRICES** *(subject to VAT)*

- Small Hog Roast £595.00 + VAT (80 people)
- Large Hog Roast £695.00 + VAT (100 people)
- Lamb Roast £595.00 + VAT (40 people)
- Additional portions: Pig £6.95 per head + VAT
- Lamb £8.95 per head + VAT

Included in the price is a member of staff to carve the roast, a selection of large bread rolls, apple sauce & mustard. Various home made stuffings can also be added.

