

Global British Grill

Hog Roast!



A RARE TASTE YOU CAN'T FIND ANYWHERE ELSE

We Traditionally cook over wood and coals - the "Hog Roast" which is the Traditional English name takes up to 8 hours to cook

The Pig Skin is scored with a sharp knife and using salty water this then forms "Crackling"**Mmmmm**



Served in a bun with your choice of stuffing, apple sauce and crackling - the meat just melts in your mouth



Serving in a bun the hog roast can fill up to about 200 rolls (Depending on the roll size)

Bring a little tradition to your event

To book for your event Call or Email us!

(404) 775-6260 / James@tailormade.events

Please talk to us about adding other meats, salads and sides and offering you a full dining service