



Green Farm Food

Spit Roast Menu – served to your guests from our festival servery.

Hog roast – Spit roasted locally sourced whole pig from Padfields. Stuffed with fresh thyme and apples and cooked on site in our roaster. Served in a selection of Marshalls Bakery fresh bread rolls with homemade sage, apple and onion stuffing and cider brandy apple sauce

Lamb roast – Spit roasted, locally sourced whole lamb. Cooked on site in our roaster and basted with olive oil infused with fresh garlic and rosemary. Served in Marshalls Bakery fresh bread rolls with a choice of mint or redcurrant jelly

Chicken roasts – Classic Provence style rotisserie chicken - Free range and locally sourced, stuffed with lemon and garlic and rubbed with spiced butter. Or a classic roast chicken stuffed with bay, rosemary and lemon with a herby butter rub T

Beef roast – Whole strip loins or ribeye of beef cooked to your liking on our rotisserie served with creamy horseradish sauce, fresh Marshalls Bakery bread rolls and a selection of mustards

Vegetarian/Vegan options – See our vegetarian and vegan dishes on our BBQ and Street Food main menu

Browse our starters, sides and salads menu for some fantastic choices to accompany your main choices or our dessert menu to complete your meal.