

Arrival DRINKS



The choice of one or two arrival drinks:

Bucks Fizz
Pimms & Lemonade
Sparkling Wine
Budweiser
Corona
Kir Royale
House Wine (Red, White, or Rose)

Prosecco - additional £1.75 per person

Champagne - additional £5.95 per person

CANAPES

Please select 4 items from the following list
£9.50 per person - (Included in the Gold Package)

Savoury Canapes

Crispy Fishcakes with Caper & Lemon Chive Mayonnaise
Pork Belly, Saffron Mayonnaise & Pickled Apple Strands
Mini Beef & Horseradish Tarts with a Rich Jus
Norfolk Asparagus with Parma Ham & Crumbed Feta (Seasonal)
Chicken Bon Bons with Sweet Chilli, Soy & Ginger Glaze
Roasted Curried Butternut Squash, Curry Sauce & Toasted Pine Nuts
Truffle Mushroom Arancini

Sweet Canapes

Chocolate Dipped Strawberries
Mini Banoffee Shot Glasses
Mini Fudge Brownie Topped with Chocolate Ganache
Mini Lemon Posset Tarts with Frozen Raspberries
Mini Sticky Toffee Pudding covered in Toffee Sauce

Dietary adaptations available on request

Wedding

BREAKFAST MENU

Starters

- Chicken & Cognac Pate with Crispy Bacon Crumb, Apple & Thyme Compote & Toasted Ciabatta **(GFA)**
- Chefs Homemade Soup with Croutons (Leek & Potato, Wild Mushroom, Carrot & Coriander or Roasted Tomato) **(GFA) (DFA)**
 - Prawn & Crayfish Cocktail with a Bloody Marie Rose Sauce **(GFA)**
- Rosemary Baked Chicken Fillet, Bacon Crumb, Herb Croutons & Parmesan Caesar Salad **(GFA) (DFA)**
 - Mixed Melon Balls with Prosciutto Ham & Raspberry Dressing **(GF) (DFA)**
- Homemade Fishcakes with Avocado Puree and Cream Cheese on a bed of Mixed Leaves **(DFA)**
 - Creamy Baked Mushrooms on Roasted Ciabatta **(GFA)**
 - Mackerel Pate with Horseradish Cream & Roasted Ciabatta **(GFA) (DFA)**
 - Baked Goats Cheese with Fresh Baked Figs & Balsamic Glaze **(GF)**

Mains

- Roast Sirloin of Beef with Yorkshire Pudding **(GFA) (DFA)**
 - Roast Loin of Pork with Crackling, Honey Baked Apples & Cider Jus **(GF) (DFA)**
- Rosemary Baked Chicken Supreme with White Truffle Mash & Wild Mushroom Sauce **(GF) (DFA)**
- Oven Baked Pork Fillet Wrapped in Parma Ham, Stuffed with Apricot & Sage Stuffing and Ratatouille **(GFA) (DFA)**
- Breast of Chicken Stuffed with Mozzarella & Fresh Tomato, Wrapped in Smoked Bacon with a Tomato Arrabiatta Sauce **(GF) (DFA)**
 - Chicken Schnitzel with Seasonal Vegetables, Parmesan & Hollandaise Sauce **(DFA)**
- Roasted Lamb Rump Topped with Dijon Mustard Herb Crust, Homemade Potato Rosti & Minted Lamb Jus **(GFA) (DFA)**
 - Grilled Fillet of Salmon with Fine Green Beans & Hollandaise Sauce **(GF) (DFA)**
 - Pan Fried Seabass Fillet on Crushed New Potatoes & Chimichurri Sauce **(GF) (DFA)**

Vegetarian

- Oven Baked Pumpkin & Mushroom Roast **(VA)**
 - Minted Pea & Parmesan Risotto with Tempura Tenderstem Broccoli **(GFA) (VA)**
 - Green Vegetable Mac & Cheese **(GFA) (VA)**
 - Butter Bean & Butternut Squash Ragout with Yoghurt and Hot Mint Oil **(VA)**
 - Goats Cheese Whip and Trio of Roasted Beetroot with a Beetroot Puree **(GFA)**
 - Beetroot Wellington with Dauphinoise Potatoes and a Red Wine Jus **(VA)**

Desserts

- Homemade White Chocolate Chip Fudge Brownie with Chocolate Sauce and Vanilla Ice Cream **(GF) (DFA)**
 - Homemade Lemon Posset Topped with a Passion Fruit Cream & Vanilla Shortbread **(GFA)**
 - Homemade Bramley Apple Crumble with Granola Topping & Vanilla Custard **(GFA) (DFA)**
 - Dark Chocolate Marquise with Salted Caramel Ice Cream **(GF)**
 - Homemade Raspberry & White Chocolate Cheesecake with Raspberry Sorbet **(GFA) (DFA)**
 - Homemade Chocolate Orange Tart with Chocolate Ice Cream **(GFA)**
 - Vanilla Creme Brulee with Lemon Shortbread **(GFA)**
 - Biscoff Crumbed Sticky Toffee Pudding with Biscoff Toffee Sauce & Vanilla Ice Cream
 - Miso Banana Sponge Pudding with Caramel Sauce
 - Key Lime Pie Mousse **(GFA)**

Followed by Coffee & Mints

The choice of 2 starters, 2 mains, 1 vegetarian main & 2 desserts for your menu

VA - Vegan Adaptable. GF - Gluten Free. GFA - Gluten Free Adaptable. DFA - Dairy Free Adaptable

Carved

BUFFET MENU

Our two course Carved Buffet offers an alternative choice to the Wedding Breakfast.

Honey & Maple Glazed Ham **(GF) (DF)**

Sirloin of Beef with Coarse Mustard & Black Pepper **(GF) (DF)**

Carved Norfolk Turkey **(GF) (DF)**

Hot Buttered New Potatoes **(GF) (DF)**

Creamy Coleslaw with Fresh Mint **(GF)**

Italian Pasta Salad **(DF) (GFA)**

Tossed Mixed Leaf Salad with Italian Dressing **(GF) (DF)**

Tomato & Basil Quiche **(GFA)**

Mediterranean Vegetable Couscous **(DF)**

Selection of Fresh Breads **(GFA)**

Two Desserts to be selected from the Wedding Breakfast Menu

Followed by Coffee & Chocolate Mints

GF - Gluten Free. GFA - Gluten Free Adaptable. DF - Dairy Free. DFA - Dairy Free Adaptable



Childrens MENU

Choose 1 option from each of the following courses
or a half size portion of the adult menu

STARTERS

Vegetable & Salad Crudities

Soup of the day

Fruit Juice

Garlic Bread

MAINS

Sausage, Mash & Beans **(VA)**

Sausage, Chips & Beans **(VA)**

Chicken Goujons, Chips & Peas

Battered Fish Thumbs, Chips & Peas

DESSERTS

Brownie & Ice-cream **(VA)**

Jelly & Ice-cream

Mixed Ice-cream

VA - Vegan Adaptable

"Come for a family wedding absolutely spectacular"

Evening BUFFET MENU

Any 6 items - £11.95 per person

Any 8 items - £13.95 per person

Any 10 items - £15.95 per person

Assorted Cocktail Sandwiches & Bridge Rolls

Potato Wedges with a Selection of Dips

Sausage Rolls

Crumbed Mushrooms with Roast Garlic and Herb Mayonnaise

Assorted Vol au Vents

(Fillings include, Egg Mayonnaise, Prawns in Seafood Sauce, Tuna Mayonnaise,
Cheese & Chive)

Deep Fried Chicken Goujons with BBQ Dip

Deep Fried Potato Crisps and Nuts

Tomato and Mozzarella Garlic Bread

Deep Fried Fish Goujons with Tartare Dip

Chicken Satay Skewers

Vegetable & Salad Crudities with Dips

Selection of Sausage and Cheese & Pineapple on sticks

Indian or Chinese Savory Selection

Chicken Pieces marinated in Lemon & Herb or Jerk Rub

Spicy Thai Fishcakes with Sweet Chilli Dip

Smoked Salmon & Cream Cheese Bagels

ALTERNATIVE EVENING CATERING

If you would like something different to the traditional finger buffet for your evening guests, we have a great selection of choices.

Barbeque

Hog Roast

Bacon Bap & Chip

Vegetarian Options Available On Request

Prices from £7.50 per head. Prices will be subject to quantity required.

Please ask for further details.

Dietary adaptations available on request