

Upon Arrival



Nibbles

£3.50 per person

Must be taken for 100% of guests

A selection of crisps, nuts and olives

Ask us about
'pimping' your
Prosecco with
sorbet or
raspberries!



Canapé Selection

£2.70 each or £13.50pp for a choice of six

Cold Canapés

Vegetarian Sushi

Ratatouille and goats cheese pastries

Goats cheese and roast vegetable mini quiche

Ham hock roulade with apricot chutney

Smoked salmon and chive cream cheese roulade

Smoked mackerel mousse with horseradish cream

Peppered tuna carpaccio with pickled capers

Warm Canapés

Goat cheese and sweet potato spring rolls

Spicy mixed vegetable bhajis with mint yoghurt

Mushroom arancini

Homemade pork and sage sausage rolls

Garlic and herb chicken skewers

Teriyaki beef and pepper brochettes

Garlic and chilli prawn skewers

Salmon with teriyaki and wasabi mayonnaise

Mini fish goujons



The Main Meal...

3 Course Menu

£49.50 pp

(plus suppliments, if applicable)



Starters

Soups

Courgette, pea and mint soup (V)
Butternut squash and honey soup (V)

Curried parsnip soup (V)
Roast tomato and red pepper soup with
chive crème fraiche (V)

Terrines

Smoked chicken and ham hock terrine with
tarragon vinaigrette,
Salmon rillettes with caviar crème fraiche

Salads and Cold Plates

Tricolor salad with avocado, tomato and
mozzarella,
Beef carpaccio with horseradish panna
cotta

Hot Dishes

Tomato tarte au Tatin with black olive
tapenade and rocket salad,
Confit leg of duck, kim-chee salad, lemon
grass and sesame dressing

Main Course

Meat

Guinea fowl with parma ham, served with fondant potato and red wine jus,

Confit lamb rump with dauphinoise and a rosemary jus,
Beef fillet, pomme anna, confit mushrooms and tomatoes,
Bernaise sauce,

Dedham Vale beef, duck fat roast potatoes, Yorkshire puddings,
vegetables and roast gravy,

Dingley Dell pork belly, duck fat roast potatoes, vegetables, apple
sauce and roast gravy,

Corn fed chicken, cooked on the crown, sage and onion stuffing,
vegetables and roast gravy

Fish

Salmon with crushed new potatoes and caviar butter sauce,
Sea bream, crab risotto and a lemon and fennel buerre blanc,
Hake with roast Mediterranean vegetables

Vegetarian

Risotto of butternut squash finished with parmesan and truffle
oil,

Goats cheese and basil ravioli served with grilled vegetables and a
tomato sauce,

Roast garlic gnocchi, broccoli and parmesan and rocket salad

Ask us about alternative
options for your main course!



Hog Roast

Our hog roast is served with
bread rolls, crackling,
stuffing, and apple sauce

Barbeque

Choice from a selection of
items, served with assorted
bread rolls and sauces

For either the Hog Roast or BBQ option, minimum numbers of
80 guests are required.

Both are served with a choice of three salads

Champagne Afternoon tea

A pot of tea served with scones, clotted cream and jam,
assorted cakes and a selection of finger sandwiches.
Accompanied by a glass of our house Champagne.

Desserts

Cold

Vanilla panna cotta with champagne jelly
Vanilla crème brûlée, shortbread and berry
compote

Mango cheesecake, pineapple and mint salsa

Hot

Warm chocolate fondant with vanilla ice cream
Apple crumble tart with vanilla ice cream and
butterscotch sauce

Orange and white chocolate brioche bread
pudding with sauce Anglais

Assiettes

Chocolate mousse, white chocolate parfait,
chocolate tart, passion fruit coulis, Chantilly
cream

Raspberry panna cotta, mixed berry tart,
strawberry ice cream and a berry compote
Lemon panna cotta, orange and Drambuie
parfait, coconut and lime tart

Add a fourth
cheese course
for just £8.00
per person



Children's Menu

£13.50 for 2 courses

£18.50 for 3 courses

Starters

Crudités with yoghurt dip
Creamy tomato soup

Main Courses

Salmon fish fingers with tomato ketchup
Freshly bread-crumbed chicken breast pieces
Penne pasta with tomato sauce

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Mixed salad

Buttered new potatoes
Mashed potatoes
Chips
Steamed broccoli and carrots

Desserts

Fresh fruit salad
Fruit jelly with cream
Vanilla ice cream with chocolate sauce

Evening Catering

Evening Buffet, £16 per person

Assorted finger sandwiches – please select four

Ham and mustard
Cucumber and cream cheese
Cheddar and pickle
Tuna mayonnaise
Beef and horseradish
Smoked salmon and cream cheese
Egg mayonnaise

A selection of salads – please select two

New potato and grain mustard
Mixed leaves
Pasta pesto with grilled vegetables
Couscous salad
Tomato feta and black olive
Classic Caesar
Coleslaw

Cold items - please select one

Poached salmon with horseradish crème fraîche
Platter of assorted charcuterie with pickles
Platter of smoked fish with lemon and capers
Crudités with hummus

Warm items - please select one

Sausage rolls
Vegetarian 'sausage' rolls with cheddar and onion
Selection of quiches (These can be vegetarian on request)
Spicy vegetable bhajis
Breaded fish goujons with tartar sauce
Chicken satays

Extras - please select one

Bowls of kettle chips
Spiced roast nuts
Bowls of French fries

Sweet items - please select one

Mango cheesecake
Vanilla panna cotta with seasonal fruits
Chocolate profiteroles
Platters of sliced fresh fruits

Or try something a bit different...



Cake of Cheese

Basic Celebration Cake

Serves approximately 80

£280

Made from cheeses from small

British Dairy Farms

Classic Celebration Cake

Serves approximately 130

£320

A collection of British cheeses from small independent dairies.

Luxury Celebration Cake

Serves approximately 150

£450

A mixture of both French and British Artisan cheeses to supply larger wedding parties



Add Crackers
& Chutneys at
£1.20 per
person



Hog Roast
£20 per person

Ice Cream Van
From £10 per person



Outdoor Paella
£15 per person

Bacon Butties
£8 per person



Pizza Oven
£15 per person