Upon Arrival

Nibbles

£3.50 per person

Must be taken for 100% of guests

A selection of crisps, nuts and olives





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





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

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 fraiche
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 CakeServes approximately 80
£280

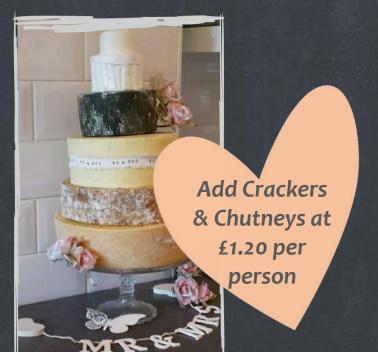
Made from cheeses from small
British Dairy Farms

Classic Celebration Cake
Serves approximately 130
£320

A collection of British cheeses from small independent dairies.

Luxury Celebration CakeServes approximately 150 **£450**

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





Hog Roast £20 per person

Ice Cream Van from £10 per person



Pizza Oven £15 per person



Outdoor Paella £15 per person

