

The Marquee menu...

Canapés...

£5.50 per person, please select 4 canapés

Cold

House smoked salmon on granary bread

Inside out smoked duck, cucumber, spring onion and hoi sin

Thai marinated tiger prawn on spoons

Goats cheese and beetroot sesame seed cone (V)

Bang Bang chicken

Marinated Queenie scallops on apple and fennel slaw

Pinney's smoked mackerel pâté, beetroot relish

Cherry vine tomato, buffalo mozzarella and basil (V)

Truffled mushroom and Roquefort crostini (V)

Halibut and mango ceviche

Rock oysters on ice with shallot vinegar

Cornish brie and chutney on crostini with bacon

Choux bun with dill cream cheese, asparagus and smoked trout

Parma ham, melon and soft goats cheese

Avocado and mango nori roll with pickled ginger
and sesame seeds (V)

Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Steamed prawn dumpling, sweet soy dip

Mini lamb tikka, mint and cucumber yoghurt and tabbouleh

Wild mushroom tart, quail egg, hollandaise (V)

Spinach and feta parcel (V)

Malaysian chicken satay, dipping sauce

Pork and apple slider

Mini hotdogs, Dijon mustard

Spinach and onion pakora (V)

Cocktail sausage roasted in grain mustard

Starters...

Char grilled asparagus with poached egg hollandaise (V) Parmesan and pine nut salad	£9.95
Open ravioli of asparagus (V) peas, broad beans, tomato and goats cheese	£9.95
Bucklesham asparagus used during May and June	
Roasted beetroot, Gruyère and marjoram tart (V) balsamic, rocket and pine nuts	£9.25
House smoked salmon roulade with salmon confit pink grapefruit, watercress and lobster oil	£9.95
Gravadlax of salmon beetroot, salmon caviar, citrus beurre blanc	£10.75
Trio of duck with plum sauce smoked, rillettes and roll, pickled cucumber	£10.00
Twice baked truffled mushroom soufflé (V) blue cheese mayonnaise, broad beans and sticky walnuts	£8.75
Cumin roasted butternut squash spring roll (V) tabbouleh, mint yoghurt and pomegranate	£8.95
Seared scallops with pork belly cauliflower, apple and parsley	£10.50
Tiger prawn ravioli in lime and coriander vegetable ribbons, black sesame, Thai flavours	£9.75
Poached lobster salad truffled potato salad, peas, pickled cucumber, sun dried tomato	£17.50
Tian of poached salmon and smoked salmon with potted shrimps, dill and caper dressing	£10.50
Trio of melon macerated in elderflower with Parma ham, sweet sherry vinegar dressing	£9.25
Ham hock and vegetable pressing piccalilli, herbs and crostini	£9.25
Watermelon and crab claw salad avocado and pickled radish	£10.25
Goats cheese mousse and beignet (V) beetroot fondants, hazelnut, candy beet and red chicory	£9.50
Classic prawn cocktail served in a Martini glass	£9.25

Main...

Roast sirloin of British beef with braised featherblade dauphinoise, mushroom, onion and baby carrot with red wine jus	£26.00
Apricot stuffed Dingley Dell pork Loin and pork belly mashed potato, cabbage, cherry vine tomato mini caper and red wine jus	£24.75
Fillet of beef Wellington dauphinoise potato, shallots, fine beans and Madeira jus	£32.00
Pan roast breast of guinea fowl rosti potato, caramelised onion purée, crushed broccoli turnips, jus	£24.75
Breast of Suffolk duck with black pepper rosti pak choi, butternut squash and duck jus	£23.50
Whole roast fillet of British beef horseradish and Manchego croquette, cauliflower purée chard, beetroot and jus	£32.95
Dartois of chicken crushed new potato, spinach, tomato and girolle velouté	£22.50
Slow roast rack of Suffolk pork with glazed cabbage colcannon potato cake, apple ring, leeks and red wine gravy	£23.50
Roasted leg of lamb with mint sauce champ crush, peas à la française, braised gem, gravy	£22.95
Pan fried Norfolk chicken breast forestiere sweet potato fondant, broccoli purée, stem broccoli, jus	£23.50
Rack of English lamb with Dijon and herb crumb Anna potato, minted pea purée, spinach, broad beans and onions, tarragon jus	£28.95
Steamed lamb and vegetable pudding creamed potato, baby braised cabbage and roasted carrot	£25.50

During June and July rack of lamb will carry a supplement of £3.50 per person due to the annual price rise of spring lamb.

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available at £2 per person extra.

Please note some of our dishes may contain traces of nuts.

Fish main...

Fillet of lemon sole with sole mousse duchess potato, spinach, asparagus, peas, Champagne and caviar velouté	£26.95
Fillet of sea bass and sea trout 'en croute' dauphinoise, leaf spinach, Champagne and chive sauce	£27.50
Pan fried fillet of cod with cod and leek brandade baby leeks, mushroom and shrimp velouté	£26.50

Vegetarian main...

Baked gnocchi (V) layered with courgette and mushroom, tomato sauce and cheese glaze, served with endive, tomato, pine nut radish and red onion salad	£21.50
Char roast aubergine cannelloni (V) filled with a spinach, feta, pine nut and herb stuffing on a bed of polenta with tomato sauce	£21.50
Courgette, red pepper and tomato Charlotte (V) with goats cheese, spiced potato barrels, rocket pesto tomato chutney	£21.50
Field mushroom, red onion, root vegetable 'en croute' (V) dauphinoise potato, creamed spinach, Choron sauce	£21.50
Butternut squash ravioli (V) spinach, tomato velouté and courgette tagliatelle	£21.50

During June and July rack of lamb will carry a supplement of £3.50 per person due to the annual price rise of spring lamb

All main course dishes are served complete with their own vegetables and potatoes.
Extra vegetables and potatoes are available at £2 per person extra.

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Smorgasbord main course...

£32.75 (Minimum 75 guests)

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon
Whole poached salmon and cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Marinated scallops in orange and lemon
Vegetable quiche and tarts

Selection of salads

Coleslaw
Tomato, mozzarella and red onion
Mixed leaf
Cucumber
Truffled mushroom and pasta
Beetroot, apple, walnut and chicory
Mixed bean, spring onion, fennel and radish
Tabbouleh
Watermelon, feta, mint and red onion
New potato, spring onion and chive

Horseradish, English mustard, cranberry, mayonnaise
Marie Rose, vinaigrette, sweet mustard mayonnaise

Minted new potatoes

The Smorgasbord and barbecue buffets are main course options for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

Please note some of our dishes may contain traces of nuts

Barbecue main course...

£30.25 (minimum 60 guests) may-september

Whole Suffolk pig spit roast
Sirloin steaks in a spicy Talbooth rub
Proctors sausages
Vegetable and halumi kebabs
Quorn sausages
Darne of marinated salmon in chilli, lemon grass and lime
Or
Seafood, chicken and chorizo paella

Selection of salads

Coleslaw
Tomato, mozzarella and red onion
Mixed leaf
Cucumber
Truffled mushroom and pasta
Beetroot, apple, walnut and chicory
Mixed bean, spring onion, fennel and radish
Tabbouleh
Watermelon, feta, mint and red onion
New potato, spring onion and chive

Vegetable moilee curry
Dauphinoise potatoes
Garlic bread
Apple sauce, pickles, dressings, mayonnaise

The Smorgasbord and barbecue buffets are main course options for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

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Desserts...

Strawberry pavlova passion fruit and raspberry sauce	£8.50
Lemon tart blueberry compote, Chantilly cream	£8.75
White chocolate and raspberry ripple cheesecake confit orange, pistachio sable, strawberry ice-cream	£8.75
Apricot, peach and almond flan fresh raspberries, apricot ice-cream	£8.75
Salted caramel chocolate brownie caramel ice-cream, hazelnut brittle	£8.95
Elderflower and summer berry trifle berries and minted shortbread	£8.95
Individual apple and blackberry crumble tart vanilla ice-cream and English custard	£8.75
Black forest torte coffee ice-cream, cherries	£8.75
Lemon meringue bavarois fresh raspberries and coriander	£8.95
Passion fruit delice mango and pineapple salsa and coconut	£8.25

Desserts...

Trio dessert selector

£11.50

For those that cannot decide on just one dessert a trio of desserts is a popular choice
We have created 3 beautifully balanced combinations

Apple and blackberry
Apple crumble
Blackberry cheesecake
Vanilla ice-cream

Peach Melba

Raspberry ripple cheesecake
Peach jelly
Bakewell tart

Chocoholic

Salted caramel brownie
Milk chocolate mousse
Chocolate ice-cream

Coffee and chocolates

£2.60

Cheese as an extra course

Selection of British and Irish cheese, celery, grapes and apple with biscuits
please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tynsboro, Cashel blue, Wensleydale
- per board of 10 portions

£87.50

Truffled Waterloo

celery and walnut salad, truffled honey

£8.25

Warm crottin goats cheese

pear and vanilla purée, walnut bread

£8.25

Selection of cheese petit four

Truffled brie beignet
Manchego and Jabugo ham toastie
Parmesan beignet

£4.50

Evening finger buffet...

£20.50

Choose 4 sandwich items

Traditional

Ham and mustard

Tuna and sweetcorn

Egg and cress (V)

Cheese and pickle (V)

Beef, horseradish and watercress

Modern

Pastrami, gherkin, cheese and mustard mayo sub

Cajun chicken wrap

Smoked salmon and cream cheese bagel

Roast pepper, feta, humous and rocket wrap (V)

Smoked chicken Caesar wrap

Cold

Pork pie, Scotch egg and charcuterie with French bread, gherkin, onions and chutney

Choose 6 hot items

Mini pizza (V)

Fish cakes with tartar sauce

Szechuan peppered squid tempura
with coriander and lime salsa

Chicken satay with dipping sauce

Vegetable spring roll (V)

Red onion bhaji, tzatziki (V)

Sesame prawn toast

Peking duck spring roll

Pork belly fritters, apple sauce

Chilli beef empanada

Chicken samosa

Cranberry and brie wonton (V)

BBQ chicken wings

Fried Camembert, Cumberland sauce

Evening informal barbecue...

£21.50 (minimum 100 guests) May-September

Whole Suffolk pig, spit roast
sage and onion pork stuffing
(Or for numbers less than 100 Pulled BBQ shoulder of pork)

Beef Burgers
Proctors Suffolk Pride sausages and onions
Vegetable and halloumi kebabs
Vegetarian sausages

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw
Green salad
Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast...

£14.50 per person (minimum 100 guests) may-september

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw
Green salad
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns...

£12.50

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 100 guests to cater for.

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Paella...

£7.75 (Maximum 100 guests)

A large seafood, chicken and chorizo paella with king prawns, saffron and pimento cooked in front of your guests

Chilli and rice...

£7.75 (Maximum 100 guests)

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

For the options below we suggest catering for all of your guests. You can select one or maybe mix and match two or three for your guests to enjoy.

Gondolas...

£7.50 (Maximum 100 guests)

Scampi
Chipolatas
Fish
Sticky BBQ chicken wings
Mini burgers, relish, cheese
Fried brie and cranberry
Giant chilli cheese dog

All served with a choice of fat chips, wedges or skinny fries and sauces

Filled baps...

£6.50 per bap

Bacon
Suffolk pride sausages
Fish finger, tartar sauce with crushed peas
Roasted pepper and melted goats cheese
Jumbo hot chilli dog, onions and Frenchie's mustard

On their own or with cones of fat chips at £1.25 per cone

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please. (Please note we cannot mix boards).

Cheeseboard for 50 guests £440
a selection of whole and cut cheeses, fruit, chutney and biscuits

Meat platter for 50 guests £440
pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney

Seafood platter for 50 guests £500
smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons

Chocolate fondue fountain...

£500

With a waiter to help your guests get the most out of the fountain.

Fountains of warm cascading Belgian chocolate served with strawberries, banana, Chinese gooseberries, pineapple, cookies, Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%

The River and Weavers Rooms menu...

Canapés...

£5.50 per person, please choose 4 canapés

Cold

House smoked salmon on granary bread
Inside out smoked duck, cucumber, spring onion and hoi sin
Thai marinated tiger prawn on spoons
Chilled gazpacho shot (V)
Bang bang chicken
Pinney's smoked mackerel pate, beetroot relish
Cherry vine tomato, buffalo mozzarella and basil (V)
Truffled mushroom and Roquefort crostini (V)
Halibut and mango ceviche
Rock oysters on ice with shallot vinegar
Cornish brie and chutney on crostini with bacon
Choux bun with dill cream cheese, asparagus and smoked trout
Parma ham, melon and soft goats cheese
Avocado and mango nori roll with pickled ginger and sesame seeds (V)
Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish
Fish and chips in paper cones
Bangers and mash
Maryland crab cakes, lime and coriander dip
Mini lamb tikka, mint and cucumber yoghurt and tabouleh
Wild mushroom tart, quail egg, hollandaise (V)
Spinach and feta parcel (V)
Malaysian chicken satay, dipping sauce
Skewered beef fillet, oriental dip
Fried squid, chilli dipping sauce
Mini hotdogs, Dijon mustard
Mini sliders, tomato, cheese
Crayfish thermidor
Chicken and leek crumble tart
Cocktail sausage roasted in grain mustard and honey

£4.50

Crudités, olives, taramasalata, humous, flat bread and breadsticks on the table when sitting - great when speeches are first!

Starters...

Char grilled asparagus with poached egg hollandaise Parmesan and pine nut salad	£9.75
Open ravioli of asparagus (V) peas, broad beans, tomato and goats cheese Bucklesham asparagus used during May and June	£9.50
Roasted butternut squash, feta and sage tart (V) quail egg and tomato salad	£8.95
House smoked salmon and avocado lasagne with crevette cucumber, lemon dressing	£9.75
Gravadlax of salmon beetroot, salmon caviar, citrus beurre blanc	£10.25
Smoked chicken tian with truffled mushroom celeriac remoulade and crostini	£9.25
Stuffed Portabello mushroom (V) with leeks, garlic, cream cheese topped with crumb	£8.95
Oriental soused mackerel Thai slaw, crispy noodle salad	£8.50
Seared scallops with pork belly cauliflower, apple and parsley	£10.50
Tiger prawn ravioli in lime and coriander vegetable ribbons, black sesame, Thai flavours	£9.75
Half poached lobster salad pickled vegetables, quails Scotch egg and ketchup dressing	£16.25
Tian of poached salmon, smoked salmon and shrimps dill and caper dressing	£10.50
Trio of melon macerated in elderflower with Parma ham, sweet sherry vinegar dressing	£9.25
Ham hock and vegetable pressing piccalilli, herbs and crostini	£9.00
Watermelon and feta salad with pumpkin seed (V) Cabernet Sauvignon reduction	£8.95
Salad of local beetroot and goats curd (V) roasted hazelnut and aged balsamic	£9.25
Spiced crab and courgette salad cumin roasted butternut squash purée, curry oil	£9.95

Main...

Roast sirloin of British beef with braised featherblade dauphinoise, spinach, mushroom purée with red wine jus	£26.00
Blythborough pork tenderloin with pork belly fritter hasselback potato, choucroute, Mieux mustard sauce	£23.75
Fillet of beef Wellington dauphinoise potato, shallots and Madeira jus	£30.95
Pan fried breast of guineafowl, leg confit écrassé potato, braised gem and roasted cherry vine tomatoes	£23.75
Breast of Suffolk duck with black pepper rosti pak choi, butternut squash and duck jus	£24.25
Roasted beef fillet tournedos rosti potato, spinach and mushroom soubise, red wine jus	£31.95
Dartois of chicken crushed new potato, spinach, tomato and girolle velouté	£21.50
Slow roast rack of Suffolk pork with glazed apple colcannon potato cake, Aspsall cider gravy	£23.00
Roasted leg of lamb with mint sauce champ crush, peas à la française, gravy	£22.95
Pan roast free range 'Essex birds' chicken breast fondant potato, confit leeks, truffle and red wine jus	£22.50
Rack of English lamb with Dijon and herb crumb Anna potato, roasted cherry vine tomatoes, tarragon jus	£27.50
Rump of English lamb and mushroom tortaloni spinach, potato croquettes and lamb jus	£24.95

During June and July rump and rack of lamb will carry a supplement of £2.25 and £4.00 per person respectively due to the annual price rise in spring

All main course dishes are served complete with their own vegetables and potatoes.
We also serve a bowl of seasonal vegetables per table.

Please note some of our dishes may contain traces of nuts.

Fish...

Fillet of lemon sole with lobster mousse duchess potato, baby leeks, mushroom and shrimp velouté	£25.95
Fillet of sea bass and salmon 'en croute' new potatoes, leaf spinach, Champagne and chervil sauce	£26.50
Supreme of Wester Ross salmon char-roast fennel, new potato crush, citrus butter sauce	£25.50

Vegetarian...

Baked gnocchi in tomato and basil sauce (V) layered with courgette, aubergine, pimento and cheese	£20.25
Char roast aubergine cannelloni (V) filled with a spinach, feta, pine nut and herb stuffing on a bed of polenta with tomato sauce	£20.25
Butternut squash and goats cheese arancini (V) caramelised shallots and ratatouille	£20.25
Twice baked cheese soufflé (V) spinach, mushroom, new potatoes, Parmesan cream	£20.25
Artichoke and mushroom 'en croute' (V) celeriac and mushroom sauce	£20.25
Courgette and halloumi cakes (V) caponata, spinach and Pont Neuf potatoes	£20.25
Glazed garden pea and leek tart (V) with a stuffed plum tomato, potatoes, chive butter sauce and tomato dressing	£20.25

All main course dishes are served complete with their own vegetables and potatoes.
We also serve a bowl of seasonal vegetables per table.

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Smorgasbord main course...

Smorgasbord main course £31.50
(Minimum 75 guests)

Decorated meats and fish

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon
Whole poached salmon and cucumber with crevettes
Dressed crab in shells
Gravadlax of salmon
Marinated scallops in orange and lemon
Vegetable quiche and tarts

Selection of salads

Coleslaw
Cherry tomato and mozzarella salad
Mixed leaf salad
Cucumber
Truffled mushroom and baby onion salad
Mediterranean roasted vegetable with pesto
Pasta shells, crayfish, orange, honey and poppy seed salad
Beetroot with endive, pine nut and goats cheese salad, yoghurt dressing
Tabouleh
Greek style salad
New potato salad

Horseradish, English mustard, Cranberry, Mayonnaise
Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

Barbecue main course...

BBQ main course £30.25

(minimum 60 people, May-September only)

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Proctors sausages

Vegetable and halumi kebabs

Quorn sausages

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Coleslaw

Cherry tomato and mozzarella salad

Mixed leaf salad

Cucumber

Truffled mushroom and baby onion salad

Mediterranean roasted vegetable and pesto

Pasta shells, crayfish, orange, honey and poppy seed salad

Beetroot with endive, pine nut and goats cheese salad, yoghurt dressing

Tabouleh

Greek style salad

New potato salad

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The Smorgasbord and barbecue buffets are main course options for your 3 course meal.

We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

Please note some of our dishes may contain traces of nuts.

Desserts...

Strawberry and passion fruit pavlova	£7.75
Lemon tart raspberries and raspberry sauce	£7.75
Rhubarb and ginger cheesecake orange curd, strawberry ice-cream	£7.75
Salted caramel chocolate brownie hazelnut brittle, caramel ice-cream	£7.95
Mango and coconut tart pineapple and chili salad, crushed raspberry and coriander	£7.75
Chocolate and caramel torte black cherries and pistachio	£7.75
Summer berry trifle strawberries and minted shortbread	£7.50
Fresh strawberries and raspberries in a glass Madagascan vanilla cream	£7.95
Individual apple and cinnamon crumble tart blackberry ripple ice-cream	£7.50
Exotic fruit, meringue and Chantilly cream Malibu syrup and coconut crisp	£7.75
Coffee and chocolates	£2.50

Cheese as an extra course...

Selection of British and Irish cheese, celery, grapes and apple with biscuits please choose 3 - Stilton, Cheddar, Gubeen, Tunworth, Tysmboro, Cashel blue, Wensleydale per board of 10 portions	£87.50
Truffled Waterloo celery and walnut salad, truffled honey	£8.25
Warm crottin goats cheese pear and vanilla purée, walnut bread	£8.25
Selection of cheese petit four Truffled brie beignet Manchego and Jabugo ham toastie Parmesan beignet	£4.50

Evening finger buffet...

£20.25

Choose 4 sandwich items

Traditional

Ham and mustard

Tuna and sweetcorn

Egg and cress (v)

Cheese and pickle (v)

Beef, horseradish and watercress

Modern

Pastrami, gherkin, cheese and mustard mayo sub

Cajun chicken wrap

Smoked salmon and cream cheese bagel

Roast pepper, feta, humous and rocket wrap (v)

Smoked chicken Caesar wrap

Cold

Pork pie, Scotch egg and charcuterie
with French bread, gherkin, onions and chutney

Choose 6 hot items

Finger food

Mini pizza (v)

Fish cakes, cucumber yoghurt

Schezuan peppered squid with coriander and lime salsa

Chicken satay with dipping sauce

Thai vegetable moneybag, sweet soy dip (v)

Red onion bhaji, tzatziki (v)

Duck spring roll

Pork belly fritters, apple sauce

Chilli beef empanada

Chicken samosa

Cranberry and brie wonton (v)

Piri piri chicken wings

Evening informal barbecue...

£21.50 per person (min 100 guests, May - September only)

Whole Suffolk pig, spit roast

sage and onion pork stuffing

(Or for numbers less than 100 Skewers of pork, chicken, lamb satay)

Beef Burgers

Proctors Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

All served with apple sauce, relish, ketchup, Branston pickle, piccalilli, mayonnaise, pickled onions, gherkins, English mustard

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast...

£14.50 per person (min 100 guests, May - September only)

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast

sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Evening food...

Loin of Suffolk pork buns...

£12.00 per person

Available during the winter months for indoor service instead of a hog roast outside. It is also a great option for smaller weddings with less than 100 guests to cater for.

Roast loin of pork

sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

All served with apple sauce, pickled onions, gherkins, mustard and mayonnaise

Paella...

£7.50 per person (max 100 guests)

A large seafood paella with prawns, shell fish, saffron and pimento

Chilli and rice...

£7.25 per person (max 100 guests)

Served with guacamole, sour cream, cheese, salsa, and tortilla chips

Evening food...

For the two options below we suggest catering for all of your guests.
You can select one or maybe mix and match two or three for your guests to enjoy.

Gondolas...

£7.50 per gondola

Scampi

Chipolatas

Fish

BBQ chicken drumsticks

Mini burgers, relish, cheese

Fried brie and cranberry

All served with a choice of fat chips, wedges or skinny fries and sauces

Filled baps...

6.25 per bap

Bacon

Suffolk pride sausages

Fish finger, tartar sauce with crushed peas

Roasted pepper and goats cheese

On their own or with cones of fat chips at £1.25 per cone

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please.

(Please note we cannot mix boards).

Cheeseboard for 50 guests £440

a selection of whole and cut cheeses, fruit, chutney and biscuits

Meat platter for 50 guests £440

pork pie, Scotch egg and charcuterie with French bread, gherkins, onions and chutney

Seafood platter for 50 guests £500

smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce, lemons

Chocolate fondue fountain...

With a waiter to help your guests get the most out of the fountain.

Fountains of warm cascading Belgian chocolate served with strawberries, banana, Chinese gooseberries, pineapple, cookies, Turkish Delight, fudge, donuts and marshmallows

All prices include VAT @ 20%