

The Hangar menu...

Canapés...

£5.50 per person. Please choose 4 canapés.

Served cold

- **Gravadlax** on rye bread with mustard and dill sauce
- **Smoked duck** with cucumber, spring onion and hoi sin
- **Cornish brie** on crisp croute with fig chutney **(v)**
- **Carpaccio of Dedham Vale beef** on a parmesan croute with rocket and truffle dressing
- **Watermelon** with parma ham, cabernet sauvignon reduction and pumpkin seeds
- **Cherry tomato** mascarpone and crispy basil **(v)**
- **House smoked salmon roulade** with cream cheese and soft herbs
- **Truffle cream and walnuts** in 'old school' celery boats **(v)**
- **Raypenear cheese straws** with paprika and black pepper crème fraiche **(v)**

Hot

- **Mini sausage and mash** with sticky onion marmalade
- **Crispy tiger prawns** sweet chilli aioli
- **Wild mushroom arancini** on truffled mayonnaise **(v)**
- **Miniature croissant** with blue cheese and spinach **(v)**
- **Confit duck croqueta** with Spanish orange pickle
- **Lightly curried fish cakes** with smoked haddock and pea puree
- **Roast beef and baby Yorkshire pudding** fresh horseradish relish
- **Mini quiche Lorraine** with chervil and shallot salad
- **Penang chicken satay** with Peanut and chilli dipping sauce

The Hangar menu...

First courses...

Marinated salmon	£9.75
with avocado puree, white crab, crispy fennel and coriander	
Salad of smoked duck	£9.00
with crispy duck rillettes and pomegranate and shallot dressing	
Dedham Vale beef carpaccio	£10.25
truffle mayonnaise, baragul vegetables and crispy quails egg	
Pinney's smoked mackerel	£8.95
on candied beetroot and rocket and horseradish salad	
Tian of smoked salmon and crab	£10.25
tomato consommé, roasted red peppers and extra virgin olive oil	
Goats curd salad (v)	£8.50
roasted beetroot, a verjus jelly, toasted walnuts and red chard	
Open lasagne of pickled mushrooms (v)	£8.95
with artichokes, pine nuts, mosto cotto and tender leaves	
Suffolk ham hock and vegetable pressing	£8.75
With piccalilli, crostini wafer and parsley salad	
Roast figs (v)	£8.25
with burrata, mint, pistachio pesto & aged balsamic	
Fresh asparagus (v)	£8.75
With sauce gribiche & herb oil	
Fresh asparagus & iberico ham	£9.25
with shaved parmesan & olive oil vinaigrette	
<i>Local asparagus used during May and June</i>	

The Hangar menu...

Main courses...

Roast sirloin of Dedham Vale beef Yorkshire pudding, cocotte potatoes and red wine jus	£25.50
Rack of Dingley Dell pork with an apple and potato rösti, creamed mustard savoy cabbage and calvados cream	£22.75
Rump of British lamb with celeriac fondant, peas a la Francais and mint jus	£23.95
Fillet of beef wellington dauphinoise potato, roasted shallots and Madeira jus	£29.95
Roast supreme of free range chicken vegetable ribbons, peas, potato and morel velouté	£21.25
Pan fried stone bass with duchesse potato, brown shrimp, tomato and broad bean cream sauce	£23.95
Gressingham duck breast vanilla creamed potato, spinach, parsnip and lime jus	£24.00
Roast fillet of cod with Catalan chorizo, chick pea and tomato stew and lemon thyme oil	£21.95
Pan fried guinea fowl breast confit leg, ecrasse potato and braised little gem with sauce Jacqueline	£23.25
Baked gnocchi (v) basil, peas, broad beans, onion and cherry vine tomatoes	£19.75
Artichoke arancini (v) with arriabata sauce, crispy basil and parmesan tuille	£19.95

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

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

The Hangar menu...

Barbecue main course...

£29.95 Minimum 60 guests, May – September only

Whole Suffolk pig spit roast

Sirloin steaks in a spicy kesgrave rub

Lane Farm sausages

Quorn sausages

Vegetable and haloumi kebabs

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Coleslaw

Tomato and mozzarella salad

Mixed leaf salad

Truffled mushroom and baby onion salad

Mediterranean roasted vegetable, pasta and pesto

New potato salad

Beetroot salad with endive, pine nut and orange salad, yoghurt dressing

Dill pickled cucumber

Tabouleh

Salad Niçoise

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The barbecue buffet is a main course option 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.

The Hangar menu...

desserts...

Madagascan vanilla panna cotta trio of strawberries and hazelnut brittle	£7.75
Elderflower jelly with green apple sorbet and lemon tuille	£7.50
Dark chocolate brownie salted caramel ice cream and white chocolate sauce	£7.75
Pavlova with raspberries and mango	£7.50
Passion fruit and white chocolate cheesecake blood orange sorbet and passion fruit reduction	£7.50
Toffee apple crumble tart vanilla ice cream and caramel sauce	£7.75
Eton mess with strawberries and mint	£7.25
Rhubarb and custard crème brulee with orange shortbread	£7.25
Chilled rice pudding with hot stewed peaches and Szechuan pepper tuille	£7.25
Bitter chocolate delice rum and raisins, rum crème fraiche and coffee ice cream	£7.50
Strawberries and raspberries in a glass with vanilla cream and langue du chat	£7.95
Cheese as an extra course Selection of British and Irish cheeses, celery, grapes and apple with biscuits per board of 10 portions - please choose 3 from: Stilton Cheddar Cashel blue Cornish brie Ribbersdale goats Cornish yarg Smoked Norfolk dapple	£87.25

The Hangar menu...

Evening food...

We offer a wide range of evening food options for your wedding, if for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ideas if you had something specific in mind.

Allow for all your evening guests plus 75% of day guests

Evening finger buffet £19.95

Choose 4 sandwich items

Ham and mustard

Tuna and sweetcorn

Egg and cress (v)

Cheese and pickle (v)

Salt beef, sauerkraut and Dijon mustard

Smoked salmon and cream cheese bagel

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

Cajun chicken wrap

Cold

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

Choose 6 hot items

Mini Pizza (v)

Fish cakes, cucumber yoghurt

Spiced lamb samosa, sweet chili dip

Chicken satay with dipping sauce

Thai vegetable moneybag, sweet soy dip (v)

Red onion bhaji, tzatziki (v)

blue cheese beignets (v)

Duck spring roll,

Pork belly fritters, apple sauce

Chicken samosa

Cranberry and brie wonton (v)

Piri Piri chicken wings

Filled Baps £6.25 per person

Allow 1 bap per person

Bacon

Lane farm pork sausages

Fish finger, tartare sauce with crushed peas

Roasted pepper and goats cheese (v)

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

The Hangar menu...

Evening food...

Hog Roast

£14.50 per person

Minimum 100 guests, May - September

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 -

£11.50 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

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

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 cheese, fruit, chutney and biscuits

Meat Platter for 50 guests £440

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

Seafood platter for 50 guests £500

Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce and lemons

The Mess - Party menu...

To start you off...

Cured salmon, pink peppercorns, dill crème fraiche, shallot rings & vanilla dressing
Salt baked celeriac, goats curd, artichoke crisps, pickled carrots & aioli (v)
Cream of potato soup, black truffle cream & olive oil (v)
Peking duck spring roll, hoi sin dipping sauce, mizuna, cucumber noodles & crispy spring onion
Smoked mackerel pate, pickled cucumber, horseradish cream & toasted brioche
Crispy pork fritters, piccalilli, apple & red chard

Caught in the middle...

Globe artichoke, wild mushroom duxelle, buttered spinach & poached egg hollandaise (v)
Roasted fillet of cod, almonds, asparagus, mussels & wild garlic
Pan fried guinea fowl, savoy cabbage, chargrilled cherry tomatoes, tomato consommé & pancetta crisps
Roast fillet of hake, chorizo, chickpeas, coriander & lemon
Chargrilled 28 day dry aged 12oz rump steak, roasted tomato, roasted onion & watercress (£5.00 supplement)*
Rump of lamb, green beans, shallots, potato dauphinoise & black olive tapenade*

**please state cooking preference when ordering*

caught in the middle dishes are served with a selection of seasonal vegetables & fat chips family style service

Puddings...

Elderflower jelly, raspberry & rosé champagne sorbet
Coffee cheesecake, coffee syrup & baileys ice cream
Yogurt & raspberry pannacotta, mango jelly, vanilla tuile
Chocolate & meringue roche torte, caramelised hazelnuts, chocolate sauce
Selection of british cheeses served with homemade apple chutney, celery & grapes (£1.00 supplement)
Iced strawberry & crème fraiche parfait, basil, cassis coulis, chantilly cream

The Mess...

Our party menu is a three course choice menu. We require a pre order, final numbers & details 14 days prior to your event for all guests.
This menu is inclusive of bread & olives.

£32.00 per person

Coffee and chocolates available at an additional £2.95 per person