

Canapés

£6.50 per person - up to four canapés

We recommend including at least one vegetarian option

Served cold:

House smoked salmon on granary bread

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

Goats cheese and beetroot sesame seed cone (v)

Cherry vine tomato, buffalo mozzarella and basil (v)

Blue cheese mousse on pumperknickle (v)

Pinney's smoked mackerel, pickled cucumber
and horseradish cream

Rock oysters on ice with shallot vinegar

Pea and ricotta cheese bouchée (v)

Choux bun with brown crab mousse and asparagus

Millionaire tart

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

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

Crudités, olives, taramasalata, humous, flat bread and
breadsticks (great served at the table for when speeches
come first). £4.50 per person.

Served hot:

Roast beef and Yorkshire pudding,
creamed horseradish

Fish and chips in paper cones

Bangers and mash

King prawn and chorizo skewer with lime mayonnaise

Wild mushroom tart, quail egg, hollandaise (v)

Asparagus and goats cheese tart (v)

Malaysian chicken satay, dipping sauce

Spinach and onion pakora (v)

Grain mustard corn dogs with Stokes ketchup

Black pudding quail Scotch egg

Kedgeree arancini, curry yoghurt dip

Jerk chicken skewer

Salt cod and sweetcorn fritters with spiced mango salsa

Cod and parsley croquettes

Beetroot falafel with minted lemon crème fraîche

Beef and stout tartlet topped with cheesy mash

Starters

Char grilled asparagus with poached egg hollandaise (v)*

parmesan and pine nut salad

Open ravioli of asparagus (v)*

peas, broad beans, tomato and goats cheese

Red onion, sun blushed tomato and ricotta open tart (v)

rocket, balsamic and olive oil

Cod and prawn fishcake

spinach, poached egg and tartare velouté

Gravadlax of salmon

beetroot, salmon caviar, citrus beurre blanc

Smoked duck carpaccio with duck rilette bon bon

shallot purée, pickled wild mushroom salad and port dressing

Twice baked truffled mushroom soufflé (v)

blue cheese mayonnaise, broad beans and sticky walnuts

Spinach, feta and pistachio spring roll

roasted fig, curly endive and mint salad with blossom honey and yoghurt dressing

Haddock and dill rillettes

kedgeree arancini, curry mayonnaise, poppodom, quail egg

Trio of seared scallops, lemon and dill marinated crevettes and potted prawn bisque

minted pea purée, pea shoots and chorizo oil

Tiger prawn ravioli in lime and coriander

vegetable ribbons, black sesame, Thai flavours

Lobster and watermelon salad with Thermidor bon bon**

avocado purée and quail egg

Smoked salmon cream cheese and chive roulade*

asparagus, pea and quail egg salad

Trio of melon macerated in elderflower

Parma ham, sweet sherry vinegar dressing

Ham hock pressing, caramelised apple purée

piccalilli and corn bread

Tian of crab with mango and pomegranate salad

music bread and micro coriander

Goats cheese mousse, nutty granola, vanilla pear purée (v)

saffron pickled pear, rocket salad

Poached sea trout, prawn and avocado tian

heritage tomato and basil with ketchup dressing

**Bucklesham asparagus used during May and June*

*** £8.00 supplement*

Main course

Roast sirloin of British beef with featherblade carbonnade <i>dauphinoise, roasted oyster mushroom, carrot, spinach and carrot purée</i>	£54.00	Roasted leg of lamb with mint sauce <i>champ crush, peas à la française, braised gem, gravy</i>	£51.00
Suffolk Pride bangers and mash <i>shallot tatin, crushed peas</i>	£50.00	Free range chicken breast with choucroute <i>braised fondant potato, baby leek, roasted cherry vine tomatoes, garlic velouté</i>	£50.00
Fillet of beef Wellington <i>dauphinoise potato, shallots, fine beans and Madeira jus</i>	£60.00	Rump of English lamb <i>pommes écrasées, caponata, spiced lamb beignet, spinach and charred courgette</i>	£54.00
Breast of guinea fowl <i>bacon and onion rosti potato, purple carrot purée, tenderstem broccoli, wild mushroom jus</i>	£50.00	Loin of lamb <i>with garlic mushroom stuffing, dauphinoise, spinach purée, baby onion, tomato and rosemary ragù</i>	£56.00
Marmalade glazed duck breast <i>dauphinoise, sautéed savoy cabbage, roasted carrot orange and thyme jus</i>	£51.50		
Whole roast fillet of aged British beef <i>with salt beef croquette, Boulangère potatoes, beetroot purée, wilted ruby chard, beetroot tortellini and Madeira jus</i>	£60.00	Please note that the main course price includes starter, main, dessert and coffee and chocolates.	
Dartois of chicken <i>crushed new potato, spinach, cherry tomato with girolle and chervil velouté</i>	£50.00	All main course dishes are served complete with their own vegetables and potatoes. Extra vegetables and potatoes are available at £2.50 per person extra. Allergen menus are available.	
Slow roast rack of Suffolk pork with glazed cabbage <i>colcannon potato cake, apple ring, leeks and red wine gravy</i>	£51.50	<i>During June and July rack of lamb will carry a supplement of £2.50 per person due to the annual price rise of spring lamb.</i>	

Fish main

Fillet of lemon sole with sole mousse	£50.50
<i>creamed potato, pea purée, mussels and mushroom velouté</i>	
Fillet of sea bass and sea trout 'en croute'	£51.00
<i>dauphinoise, leaf spinach, Champagne and chive sauce</i>	
Fillet of sea bream	£50.00
<i>duchess potato, fennel purée, orange braised gem lettuce, glazed baby carrot, dill beurre blanc</i>	

Vegetarian main

Beetroot tortellini with crispy feta (v)	£50.00
<i>spinach purée and fresh garden herb pesto</i>	
Truffled crispy mac and cheese fritter (v)	£50.00
<i>slow roasted cherry vine tomatoes, spinach and cauliflower velouté</i>	
Field mushroom, red onion, root vegetable 'en croute' (v)	£50.00
<i>dauphinoise potato, creamed spinach, Choron sauce</i>	
Spiced garden pea and lentil koftas (v)	£50.00
<i>sag aloo, mild madras cream and poppadoms</i>	
Baked woodland mushroom pudding (v)	£50.00
<i>tarragon croquette, broccoli purée, heritage carrots</i>	

Please note that the main course price includes starter, main, dessert and coffee and chocolates.

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Allergen menus are available.

Barbecue main course

£56.00 per person

(Minimum 60 guests, May - September)

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Procters sausages

Vegetable and halloumi kebabs

Quorn sausages

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Red cabbage slaw

Fattoush salad

Orzo, tomato, courgette and basil salad with ketchup dressing

Thai cucumber and pickled red onion

Smoked sausage pasta salad

Watermelon, basil and roasted pine nut

Beetroot, chickpea, feta and mint

Rice salad with apple, spring onion and pomegranate

Moroccan spiced vegetable couscous

Carrot, orange and yoghurt salad

Potato, bacon and anchovy salad

Button mushroom and watercress salad with grain mustard dressing

Served with

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.

Allergen menus are available.

Smorgasbord main course

£59.25 per person

(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
 Gravavlax of salmon
 Marinated scallops in orange and lemon
 Vegetable quiche and tarts

Selection of salads

Red cabbage slaw
 Fattoush salad
 Orzo, tomato, courgette and basil salad with ketchup dressing
 Thai cucumber and pickled red onion
 Smoked sausage pasta salad
 Watermelon, basil and roasted pine nuts
 Beetroot, chickpea, feta and mint
 Rice salad with apple, spring onion and pomegranate
 Moroccan spiced vegetable couscous
 Carrot, orange and yoghurt salad
 Potato, bacon and anchovy salad
 Button mushroom and watercress salad with grain mustard dressing

Served with

Horseradish
 English mustard
 Cranberry
 Mayonnaise and sweet mustard mayonnaise
 Marie Rose
 Vinaigrette
 Minted new potatoes

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Desserts

Strawberry pavlova

passion fruit and raspberry sauce

Lemon tart

blackberry compote, lime Chantilly

Key lime 'pie' cheesecake

chocolate sauce, lime marshmallows and crushed ginger nuts

Vanilla panna cotta

with meringue, mango and raspberry

Chocolate mousse with minted fondant centre

chocolate ice-cream

Classic summer pudding

fresh berries and Devonshire clotted cream

Apple and rhubarb crumble tart

crème Anglaise and vanilla ice-cream

Salted caramel brownie

caramel ice-cream and hazelnut brittle

Strawberry and guava mousse

fruit salsa, strawberry gel, micro coriander

Banana delice with fudge, caramel, shortbread

and chocolate ice-cream

Desserts

Trio dessert selector

£1.95 per person supplement

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

Apple and rhubarb custard

Apple crumble

Rhubarb fool

Vanilla ice-cream

Classic summer

Strawberry pavlova

Pimm's berry jelly

Raspberry sorbet

Chocoholic

Salted caramel brownie

Milk chocolate mousse

Chocolate ice-cream

Coffee and chocolates

Served after dessert, as part of the main course price

Cheese as an extra course

£90.00

Selection of British and Irish cheese, celery, grapes and apple with biscuits. Please choose 3: Stilton, Cheddar, Gubeen, Tunworth, Tymsboro, Cashel blue, Wensleydale (10 portions per board.)

Truffled Waterloo

£9.00

celery and walnut salad, truffled honey

Warm crottin goats cheese

£9.00

pear and vanilla purée, walnut bread

Evening food

Option 1

Evening finger buffet

£22.00 per person

Choose 4 sandwich items

Traditional

Ham and mustard

Tuna and red onion

Egg and cress (v)

Cheese and pickle (v)

Beef, horseradish and watercress

Modern

Pastrami, gherkin, cheese and mustard mayo sub

Lemon and black pepper chicken and rocket wrap

Smoked salmon and cream cheese bagel

Beetroot, goats cheese and rocket ciabatta (v)

Chicken tikka wrap

Cold

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

Choose 6 hot items

Sticky ribs

Spiced Asian chicken wings

Crab and sweetcorn fritters

Tomato, mozzarella and basil arancini (v)

Salt and pepper squid

Mini meat pies

Chicken tikka samosa

Peking duck spring rolls

BBQ pulled pork beignets

Indian spiced sausage rolls

Vegetable spring rolls (v)

Honey mustard glazed bangers

Garlic mushrooms (v)

Evening food

Option 2

Informal barbecue

£24.00 per person

(Minimum 80 guests, May - September)

Whole Suffolk pig spit roast, sage and onion pork stuffing

(Or for numbers less than 80 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

Option 3

Hog roast

£16.00 per person

(Minimum 80 guests, May - September)

A nice alternative to the full BBQ, 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

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Evening food

Option 4

Loin of Suffolk pork buns

£16.00 per person

(Maximum 80 guests)

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 80 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

Option 5

BBQ leg of lamb

£16.00 per person

Butterflied marinated leg in lemon, rosemary, garlic and olive oil.

Pickled red cabbage

Fattoush salad

Israeli salad

Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion

Falafel burgers (v)

Pita bread

Tzatziki

Tomato and harissa dip

Skordalia dip

Evening food

Option 6

Street Food

£16.00 per person

(Select up to three options)

Spanish paella

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

Mexican chilli and rice

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

Vindaloo vegetable curry (v)

with fragrant basmati rice and poppadom

All the options below are served with a side of fat chips, potato wedges, skinny fries and sauces:

Tempura battered plaice fillet with tartar sauce

Grain mustard corn dogs

chipolatas in crispy batter

Piri Piri mini chicken drumsticks

Beef burger deluxe

with relish, onion ring, cheddar and gherkin

Dingley Dell streaky bacon baps

Suffolk pride sausage baps

'Birds Eye' fish finger baps

with tartar sauce and crushed peas

Hot and spicy prawns

Breaded button mushrooms with garlic mayonnaise (v)

Option 7

Mezze Boards

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

Cheeseboard for 50 guests **£475.00**

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

Meat platter for 50 guests **£475.00**

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

Seafood platter for 50 guests **£525.00**

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

Option 8

Chocolate fondue fountain

£400.00

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.