

Canapés

£6.50 per person - up to four canapés

We recommend including at least one vegetarian option

Served cold:

Quail Scotch egg

with onion jam

Teriyaki chicken, spring onion, capsicum nori roll

Mediterranean vegetable, oregano and mozzarella tart (v)

Crispy calamari, chilli jam and coriander

served on squid ink crisp

Red wine and thyme poached pear, goats curd (v)

served on beetroot crisp

Crispy pancetta

blue cheese and candied walnut on crostini

Buffalo mozzarella (v)

cherry tomato and basil

Mackerel pâté

pickled radish on toast

Chilli prawns

cucumber spaghetti

Served hot:

Smoked haddock croquettes

pea purée

Mini corndog and chips

tomato ketchup in cones

Roast beef and Yorkshire pudding

horseradish cream

Duck spring rolls

Truffle woodland mushroom (v)

vol au vents

Fish and chips

served in a cone

Pesto and mozzarella arancini (v)

Starters

Sticky pork shoulder

endive marmalade, charred orange and toasted walnuts

Heritage tomato, mozzarella and basil salad (v)

mosto cotto and micro herb

Soft shell crab

avocado mousse and sweetcorn sorbet

Seared scallops

charred cauliflower and apple purée

English asparagus (when in season), pea and broad bean salad (v)

served with a crispy soft poached egg

Salmon tartare

preserved lemon and sourdough crostini

Venison carpaccio

fresh blackberries, red wine reduction and parsnip crisp

Quail breast with asparagus tips

crispy soft poached quails egg and pink grapefruit

Celeriac soup

flaked hot smoked salmon and crème fraîche

70's prawn cocktail

Main courses

Herb crusted pork loin, sage pomme purée <i>Heritage carrots, Cavolo Nero and pear jus</i>	£51.50
Five spiced duck breast with warm Asian noodle salad <i>braised pak choy, plum and hoi sin dressing</i>	£51.50
Roast sirloin of British beef, Yorkshire pudding <i>goose fat roasted potatoes, seasonal vegetables and red wine jus</i>	£54.00
Charred lamb rump, potato and pesto tart <i>Heritage carrots, goats curd and Heritage tomato salsa</i>	£54.00
Pan seared corn fed chicken breast, potato terrine <i>Parma ham, fine beans and sweetcorn velouté</i>	£50.00
Roasted beef fillet with dauphinoise potatoes <i>honey glazed carrot and red wine jus</i>	£60.00

Vegetarian dishes

Sage gnocchi, wild mushroom velouté (v) <i>herb and Parmesan soufflé</i>	£50.00
Artichoke, ricotta and lemon thyme tortellini (v) <i>rocket and pine nut butter sauce</i>	£50.00

Fish dishes

Or select a fish dish:

Roasted cod, garlic pomme purée <i>girolle mushrooms and garlic chive sauce</i>	£51.00
Roasted tandoori sea bass fillet <i>spiced potatoes, grilled aubergine and spiced yoghurt</i>	£51.00

The main course price includes a starter, main, dessert and coffee & chocolates.

During June and July, rump of lamb will carry a supplement of £4.00 per person due to the annual price rise of spring lamb.

Desserts

Select your dessert

Apple tarte tatin

vanilla ice cream, apple crisps

White chocolate rice pudding

macerated strawberries

Custard panna cotta

rhubarb jelly, meringue and wild flowers

Gooseberry parfait

elderflower jelly and fresh raspberries

Champagne poached peaches

vanilla cream meringues

Chocolate brownie

vanilla ice-cream and honeycomb

Raspberry 'Eton Mess'

macerated raspberries, lime, raspberry sorbet and cream

Coffee and chocolates

Served after dessert, as part of the main course price

Cheese as an extra course - £90.00 per board of 10 portions

Selection of British and Irish cheese, celery, grapes and apple with biscuits.

Please choose 3 of the following:

Stilton

Godminster Cheddar

Binham Blue

Wensleydale

Cornish Yarg

Somerset Brie

Bowl food

£41.50 per person (for weddings of 32+ guests)

Select 3 starters

Binham blue, pear, celery and walnut salad (v)

70's prawn and crayfish cocktail

Avocado mousse, chilli flat bread and feta crumb (v)

Crab Caesar salad

Nuova sausage and mozzarella macaroni cheese

Truffle infused woodland mushroom, goats cheese risotto (v)

Artichoke and hazelnut soup (v)

Soya poached chicken, pickled cucumber salad and satay sauce

Select 5 mains

Spinach and feta cannelloni served with roasted tomato sauce (v)

Prawn and spicy sausage gumbo

Sirloin steak, béarnaise and fat chips

Charred lamb fillet with Thai salad

Confit duck leg and white bean cassoulet

Sweet potato tagine and lemon cous cous (v)

Tomato, cumin and saffron braised lamb, spinach and potato terrine

Deep fried sea bass and fat chips, tartare sauce

Procter's Suffolk pride sausage, mash, crispy shallots and gravy

Seared scallop with seafood risotto and Parmesan crisp

Applewood cheese burger slider with skinny fries and onion relish

Select 3 desserts

Strawberry bavarois

White chocolate and ginger cheesecake with candied kumquat

Strawberry macaroons with mint jelly and freeze dried strawberries

Toasted coconut brûlée with pineapple carpaccio

Pimm's trifle

Sticky toffee pudding with toffee sauce and vanilla custard

Bowl food is a stunning stand-up food concept where all dishes are served in small sugar sized bowls.

The price includes a selection of 3 starter style dishes, 5 main course dishes and 3 dessert dishes, plus coffee and chocolates.

Evening food

£22.00 per person (maximum 65 people)

Select 4 sandwich items

Smoked ham and whole grain mustard

Prawn and Marie Rose sauce

Egg mayonnaise and mustard cress (v)

Red Leicester cheese and pickle (v)

Roast beef, watercress and horseradish on a bridge roll

Smoked salmon, dill and lemon butter on American rye

Beef tomato, egg and gem lettuce club (v)

Coronation chicken wrap

Select 6 hot foods

Butternut squash, feta and oregano arancini (v)

Dill and mustard Fish cakes, tzatziki

Tempura prawns with green chilli jam

Chicken satay with dipping sauce

Vegetable spring roll (v)

Onion bhaji with mango chutney (v)

Duck spring roll

Crispy pork belly with apple sauce

Spinach, manchego and chilli quesadilla (v)

Chicken, mango and coriander samosa

Skewered lamb koftas with raita

Hot and spicy chicken wings with spicy sauce

Also included with evening buffet

Pork pie

Scotch egg

Cured meats

French bread

Gherkins, onions and chutney

Evening informal BBQ

£24.00 per person (maximum 65 people)

Includes all of the items listed below. Available May - September only.

Hot items

Proctors Suffolk pride sausages

Roasted pork loin with apple sauce and crackling

Portobello mushroom, charred peppers and aubergine with walnut and rocket pesto in a brioche bun

Teriyaki salmon with Asian infused vegetables

Dedham Vale 6oz burger

New potatoes and minted butter

Salads

Mixed leaf salad

Moroccan couscous

Tomato mozzarella and basil

Beetroot, sour cream and chive

French beans, button mushrooms and Parmesan

Pasta, cherry tomato and chorizo

Three cabbage and red onion coleslaw

Also included with evening informal BBQ

Selection of breads

Wholegrain mustard

English mustard

Cider apple sauce

Pickled onions and gherkins

Tomato ketchup and mayonnaise.

Informal evening food

Hot fork buffet

**£17.95 per person (must cater for all guests)
Select 4 items**

Butter chicken curry with rice and poppods

Seafood and chorizo paella

Chilli con carne, rice and cornbread muffins

Thai green chicken and prawn curry with pilau rice

Vegetable vindaloo with chutney and naan breads (v)

Aubergine, courgette and tomato lasagna (v)

Classic smoked haddock fish pie, pea fricassee

(All served with traditional garnishes,
condiments and breads)

Loin of Suffolk pork buns

£16.00 per person (maximum 65 people)

Roasted loin of pork

Sage and onion stuffing

Spicy wedges

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Cider apple sauce, gherkins, pickled onions,
mayonnaise and mustard

Mezze boards

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)

Cheese board for 50 guests £475.00

A selection of whole and cut cheese,
fruit, chutney and biscuits

Meat platter for 50 guests £475.00

Cured meats, pork pie and Scotch eggs
with pickles, chutneys and bread

Seafood platter for 50 guests £525.00

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