

milsoms
KESGRAVE
HALL

Canapés Selection

£7.00 per person, please select 4 canapés.

Cold:

Smoked duck

cucumber, spring onion & hoisin
(S,SD,Se)

Pea houmous (v)

filo tart & pickled red onions
(S,G,SD,Mu)

Smoked salmon

toasted croûte with shallot & caper dressing
(F,G,SD,Mu,L)

Tomato cone*

mascarpone & prosciutto
(G,E,Mk,SD,S,N)

White crab

toast with spring onion
(C,G,Mk,E,Mu,L)

Devilled quail egg (v)

raita tart, pickled chilli & micro coriander
(E,G,Mk,SD,Mu)

Sumac crusted halloumi (v)

melon & mint skewer
(Se,Mk,SD)

Prawn cocktail vol-au-vent

(C,Ce,E,SD,G)

Carpaccio of Dedham Vale beef

parmesan croûte with black pepper
(G,Mk,SD,Mu,L)

Whipped goats cheese (v)

pea & mint tart with candied lemon
(Mk,G)

Hot:

Roast beef

horseradish in a mini Yorkshire pudding
(G,Mk,SD,E,Mu)

Wild mushroom vol-au-vent (v)

with black truffle hollandaise
(G,Mk,E,SD)

Crispy tiger prawns

saffron aioli
(G,E,Mk,C,Mu)

Smoked cheese & jalapeño beignets (v)

spiced tomato purée
(E,Mk,G,Ce,SD)

Red pepper arancini (v)

sesame & tarragon mayo
(G,Mk,E,Se,Mu,SD)

Mini fish & chips

tartare sauce
(F,E,SD,Mk,G)

Curried pork & mango sausage roll

lime pickle purée
(G,Mk,E,SD,Mu)

Lamb belly fritter

paloise sauce
(G,Mk,E,SD)

Fish pie

(G,Mk,F,C,Mo)

Pumpkin & blue cheese mini quiche (v)

(G,Mk,E,SD)

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Starters

Crispy duck spring roll

cucumber noodles, mizuna, spring onion &
hoisin
(S,Mu,G,Se,SD)

Coronation chicken & apricot pressing*

peshwari arancini, curry mayo, pickled
sultana purée, poppadum & coriander oil
(Mk,E,Mu,Ce,SD,G,N)

Potted prawn cocktail

smoked salmon, lemon purée, crostini &
chive vinaigrette
(C,F,Mu,G,Mk,SD)

Charred asparagus with Parma ham

crispy hens egg, coarse grain mustard
dressing & rocket
(E,G,Mk,Mu,SD)
(Local asparagus used during May & June)

White crab with pea panna cotta

dashi marinated mango, radish & pea cress
(C,Mk,SD,G,E)

Smoked salmon

pomelo, brown crab, avocado purée & caviar
(C,E,Mu,F,SD)

Dedham Vale beef carpaccio*

shaved parmesan, pine nuts, rocket,
sourdough crostini, parsley mayonnaise &
smoked olive oil
(Mk,N,E,SD,G,Mu)

Watermelon (v)*

chive goats curd, pickled chilli, capers,
candied pistachios & micro herbs
(N,SD,Mk)

Fresh asparagus with soft quails egg (v)

black olive straw, hollandaise sauce &
parsley cress
(G,E,SD,Mu,Mk)

Tuna carpaccio

escabèche vegetables & smoked paprika
mayonnaise
(F,SD,Mu,E)

Full English

ham hock, pickled oyster mushrooms, black
pudding crumb, quail egg, brioche finger &
confit cherry tomatoes
(Ce,Mk,SD,E,G,S)

Pea, broad bean & goats cheese tart (v)

pickled beetroot carpaccio & crispy egg
(G,Mk,Mu,SD,E)

Millionaire salad

truffled potato salad, duck liver, lobster,
quail egg, Madeira jelly & asparagus
(£8.00 supplement) (C,SD,E,Mu,Ce)

Whole burrata (v)

roasted peaches, white chicory, tomato &
chilli salsa, brown butter croutons
(Mk,G,Mu,SD,L)

Kesgrave soups (v)

*A selection of soups available
depending on the season*

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

All main course dishes are served complete with their own vegetables and potatoes. Extra vegetables and potatoes are available at £3.00 per person extra.

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Main Courses

Roast sirloin of British beef £62.00

crispy terrine of short rib beef, wild mushrooms,
shallot purée, buttered spinach, Roscoff onion,
heritage carrots & Madeira jus
(Mk,Ce,E,SD)

Pan fried chicken £55.00

chicken & sage croquette, glazed onion, watercress
purée & roasted carrot
(G,Mk,E,Ce,SD)

Fillet of beef wellington £68.00

dauphinoise potato, roasted shallots, green beans &
Madeira jus
(G,Mk,E,Ce,SD)

Rack of Dingley dell pork £55.00

prosciutto, potato & spring onion pressing,
buttered savoy cabbage, caramelised apple, grain
mustard cream sauce
(G,SD,Mk,Mu,Ce)

Pan fried guinea fowl £56.00

confit thigh, wild mushrooms, cavolo nero &
smoked potato purée
(Mk,Ce,SD)

Fish dishes

Salmon en croûte £55.00

saffron mash, buttered savoy & chive beurre blanc
(F,Mk,SD,G,E)

Baked loin of cod £55.00

vegetable ribbons, pea velouté, caper & brown
shrimp butter
(F,C,Mk,SD,Ce)

Chicken and spinach darts £55.00

crushed thyme new potato, pea
& girolle mushroom velouté
(G,Mk,E,SD,Ce)

Roast Sirloin of British beef £60.00

traditionally garnished with Yorkshire pudding,
roast potatoes & red wine jus (E,G,Mk,Ce,SD)

Proctors Cumberland curl £54.00

Irish champ mash, tenderstem broccoli, tobacco
onions & red wine jus (G,SD,Mk,Ce)

Confit duck leg £54.00

chorizo & bean cassoulet, tenderstem broccoli
(G,Mk,Ce,SD)

Roast rump of lamb £62.00

boulangère potatoes, lamb shoulder croustillant,
pea purée, tomato & mint sauce
(Ce,Mk,G,E,SD)

Gressingham duck breast £56.00

dauphinoise potato, king oyster mushroom, braised
gem & peppercorn sauce (Mk,Ce)

Vegetarian dishes

Shitake mushrooms & cheese fritters £55.00

escalivada & caperberries (Mk,G,SD,E,Mu)

Vegetable en croûte £55.00

dauphinoise potato, creamed spinach
& sauce Choron
(Ce,E,G,Mk,SD)

Slow roasted cauliflower £55.00 *

harissa roasted onion, watercress pesto, crispy
shallots & taleggio cheese sauce
(G,Mk,Mu,N,SD)

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Barbecue Main Course - £59.00

Minimum 60 guests
(May - September only)

Whole Suffolk pig spit roast
Sirloin steaks in a spicy Kesgrave rub
Lane Farm sausages (G,SD)
Quorn sausages (G)
Vegetable & halloumi kebabs (Mk)
Darne of marinated salmon in chilli, lemongrass & lime (F)

Selection of salads:

Coleslaw (v) (E,Mu,SD)
Mixed wild mushroom pesto pasta (v) (G,E,Mk,N)*
Mixed leaf salad (v) (Mu,SD)
Thai cucumber with pickled red onion (v) (Se,S,SD)
Rice salad with apple, spring onion & pomegranate (v) (Mu,SD)
New potato salad (E,Mu,SD)
Pickled beetroot, shallot & watercress (v) (SD)
Israeli salad (v) (No allergen)
Moroccan vegetable couscous (v) (G,Ce)
Watermelon, feta, mint & rocket (v) (Mk,Mu,SD)
Mixed bean pimento & corn salad (v) (Mu,SD)
Dauphinoise potatoes (Mk)

Served with:

Apple sauce (no allergen), selection of pickles (Ce,Mu,SD), dressings (Mu,SD), mayonnaise (E),
ketchup (Ce,SD), barbeque sauce (no allergen) & tomato chutney (Ce,Mu,SD)

The barbecue buffet is a main course option for your three-course meal.
We serve the starter to your table, direct your guests to the barbecue for the main course, then
complete the service with dessert, coffee and chocolates to each table.

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Smorgasbord Main Course - £63.50

Minimum 80 guests

Decorate meats and fish:

Whole roast decorated turkey
Roast sirloin of British beef
Honey baked gammon (SD)
Whole poached salmon & cucumber with crevettes (C,Ce,E,F)
Dressed crab in shells (C,E)
Gravadlax of salmon (F,Mu)
Vegetable quiche & tarts (v) (E,G,Mk,SD)

Selection of salads:

Coleslaw (v) (E,Mu,SD)
Mixed wild mushroom pesto pasta (v) (G,E,Mk,N)*
Mixed leaf salad (v) (Mu,SD)
Thai cucumber with pickled red onion (v) (Se,S,SD)
Rice salad with apple, spring onion & pomegranate (v) (Mu,SD)
New potato salad (E,Mu,SD)
Pickled beetroot, shallot & watercress (v) (SD)
Israeli salad (v) (No allergen)
Moroccan vegetable couscous (v) (G,Ce)
Watermelon, feta, mint & rocket (v) (Mk,Mu,SD)
Mixed bean pimento & corn salad (v) (Mu,SD)
Dauphinoise potatoes (Mk)

Served with:

Horseradish (Mk,Mu), English mustard (G,Mu), Cranberry (no allergen), Mayonnaise (E),
Marie Rose (Ce,E,F), Vinaigrette (Mu,SD)

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Desserts:

Raspberry & white chocolate cheesecake*

raspberry gel, pistachios, raspberry &
white chocolate sorbet
(Mk,N,G,S)

Tiramisu*

dark chocolate ganache, feuilletine
& vanilla ice-cream
(Mk,G,E,N,SD,S)

Toffee apple crumble tart

vanilla ice-cream & apple crisps
(G,E,Mk,SD)

Lemon meringue tart

raspberry sorbet & micro basil
(G,E,Mk,SD)

Classic summer pudding

clotted cream & fresh berries
(G,Mk)

Salt caramel tart*

crème fraiche, blackcurrant & hazelnuts
(G,E,Mk,SD,N)

Chocolate brownie

honeycomb, salted caramel ice-cream
& caramel sauce
(G,E,Mk,SD,S)

Lime pavlova

summer berries & lemon curd
(E,Mk)

Mascarpone, orange & honey mousse*

blood orange jelly, streusel crumb,
honeycomb & caramelised orange
(G,Mk,E,N,SD)

Vanilla panna cotta

poached rhubarb, gingerbread crumb,
rhubarb gel & baby mint
(Mk,G)

Profiteroles

crispy caramel, chocolate & orange sauce
(G,Mk,E,S)

Eton mess

with strawberries & mint
(Mk,E,SD)

Cheese is available as an extra course if required; please ask one of our coordinators.

Can't see your favourite? We can create something bespoke for you, just ask one of our event coordinators. For a real show-stopper, certain desserts can be offered in smaller portions as a trio of dessert (£3.00 supplement per person)

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Vegan Menu £56.00

Chargrilled tenderstem broccoli

red chicory, roasted garlic, poppy seeds & black olive dressing
(Mu,SD)

Caramelised onion, sun blushed tomato & vegan feta tart fine

herb salad
(G,Mu,SD)

Heritage tomato, tofu & rocket salad

pimento pesto
(Ce,S)

Miso roasted aubergine

Israeli couscous, chickpeas, roasted vine tomatoes & herb oil
(G,S,SD,Se)

Teriyaki tofu with pickled cucumber

coriander braised rice, sesame, coriander & spring onion salad
(Se,SD,S)

Slow roasted cauliflower*

vegan cheese, harissa roasted onion, watercress pesto
& crispy shallots
(G,N,Mu,SD,S)

Chocolate brownie

raspberry gel, crispy raspberries & Swedish glace
(S)

Espresso crème caramel*

rum marinated raisins & pistachio biscotti
(N,G,S)

Pineapple carpaccio

mango, ginger syrup, pink peppercorns & lime sorbet
(SD)

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Evening Food

We offer a wide range of evening food options, providing everything from street food, to a full evening BBQ complete with hog roast, burgers and sausages.

If for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you.

We recommend catering for all your day guests plus 80% of day guests

Evening Finger Buffet - £22.50 per person

Choose 4 sandwich items:

- Ham & mustard (G,E,Mu,SD)
- Chicken & sweetcorn (G,E,Mu,SD)
- Egg & cress (v) (G,E,Mu,SD)
- Cheese & pickle (v) (G,E,Mu,SD)
- Salt beef, sauerkraut & Dijon mustard (G,E,Mu,SD)
- Smoked salmon & cream cheese bagel (F,G,E,Mu,SD)
- Roast pepper, feta, houmous & rocket wrap (v) (G,Se,Mk,SD)
- Cajun chicken wrap (G,Mk,Mu,SD)

Cold:

- Pork pie, Scotch egg & charcuterie salad with gherkin, onions & chutney (G,E,Mk,SD,Ce,L)

Choose 6 hot items:

- Mini pizza (v) (G,E,S,Mk)
- Duck spring roll (Se,S,G,SD)
- Mini meat pies (E,Mk,G,SD,Mu,S)
- Beetroot & ginger falafel balls (v) (No allergens)
- Vegetable samosa, sweet chilli dip (v) (S,G)
- Breaded garlic mushrooms (G,E,Mk,SD)
- Mini goats cheese & red onion quiche (v) (E,G,Mk,L,SD,S)
- Hot spicy popcorn chicken (G)
- Battered squid rings with aioli dip (G,Mo,E,SD,Mu)
- Gluten free breaded lemon fish bites (F)

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Hog Roast - £19.50 per person

Minimum 100 guests
May - September

Whole Suffolk Pig, spit roast
sage and onion pork stuffing (G,E,SD,Mu)

Spiced potato wedges, crème fraiche
Buns
(G,Mk,E,Mu)

Coleslaw (Mu,E,SD)

Green salad (Mu,SD)

Tomato, mozzarella & basil (Mk,SD,Mu)

Apple sauce (*no allergen*), pickled onions (SD), gherkins (Mu,SD), mustard (Mu), mayonnaise (E)

Informal Evening Barbecue - £26.50 per person

Minimum 100 guests
May - September

Whole Suffolk pig spit roast, sage & onion pork stuffing (G,E)
Beef burgers (G,SD)

Procter's Suffolk Pride sausages and onions (G,SD)

Vegetable & halloumi kebabs (Mk)

Vegetarian sausages (G,SD)

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

Spiced potato wedges, crème fraîche (Mk,G)

Coleslaw (E,SD,Mu)

Green salad (Mu,SD)

Tomato, mozzarella & red onion salad (Mk,SD,Mu)

Buns and rolls (G,E,Mu)

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Kesgrave Deluxe Burger Bar - £15.00 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.

Two 3.5oz steak burgers (chicken & vegan burgers also available)
cooked on the barbeque to order.

Our 3.5oz burgers are made using locally sourced steak mince and served with a side of coleslaw (E, Mu) and potato wedges in a brioche bun (G, Mk) with a choice of the following fillings;

Red onion chutney (no allergen)	Sliced spring onion	Plump beef tomato
Crisp iceberg lettuce	Sliced cheddar (Mk)	Gherkins (SD)
Chipotle sauce (E, Mu, SD)	Mayonnaise (E, Mu)	Jalapeno peppers (SD)
	Relish (S)	Ketchup (Ce, SD)
		BBQ Sauce (no allergen)

Roast Loin of Suffolk Pork Buns - £19.50 per person

Roast loin of Suffolk pork
sage & red onion pork stuffing

Spiced potato wedges, crème fraiche
Buns (G,Mk,E,Mu)

Coleslaw (Mu,E,SD)

Green salad (Mu,SD)

Tomato, mozzarella & basil (Mk,SD,Mu)

Apple sauce (no allergen), pickled onions (SD), gherkins (Mu,SD), mustard (Mu), mayonnaise (E)

Roast Sirloin of Dedham Vale Beef Baps - £21.50 per person

Roast sirloin of Dedham Vale beef baps
watercress & horseradish (G,SD,Mu,Mk)

Spiced potato wedges, crème fraiche (G,Mk)

Red cabbage coleslaw (E,Mu,SD)

Green salad (Mu,SD)

Tomato, mozzarella & basil (Mk,SD,Mu)

Pickled onions (SD), gherkins (Mu,SD), mustard (Mu), mayonnaise (E)

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Mezze Platters

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 £600

a selection of whole & cut cheese, fruit, chutney & biscuits (v)

(Mk,SD,G,Ce)

Meat Platter for 50 guests £600

pork pie, Scotch egg & charcuteries with gherkins, onions & chutney

(G,E,Mk,SD,Ce)

Seafood platter for 50 guests £650

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

(F,C,E,Mu,Mo)

Kesgrave Street Food Menu - £18.50 per person

Street food style dishes are a popular evening food option for couples who want to create a more relaxed & informal style of service.

Select up to three options from the below menu
(cater for 100% of your total guests)

Spiced beef stir-fry wraps *(SD,G,S,Se)*

Crispy hoisin duck noodles *(SD,Se,S,G)*

Spicy chicken kebab, pitta & mint yoghurt *(G,Mk)*

“Ultimate fish finger sandwich” with tartare sauce & mushy peas *(E,F,G,Mk,SD)*

Beef chilli, nachos, sour cream & guacamole *(Mk,SD,Ce,G)*

Chicken tikka masala, braised rice & poppadom *(Mk,S,SD,Mu,Ce,G)*

Thai green vegetable curry, coriander rice & prawn crackers *(G,F,SD,S,N)*

Scampi & chips *(G,F,E,SD,Mu,C)*

Hot dogs & skinny fries *(G,Mk,SD)*

Crispy camembert & red onion marmalade (v) *(Mk,G,E,SD)*

Halloumi & mushroom kebabs with pomegranate couscous & salsa verde (v) *(SD,Mu,G,Mk)*

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