

milsoms
KESGRAVE
HALL

Canapés Selection

£7.25 per person, please select 4 canapés.

Cold:

Pea houmous (v)

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

Smoked salmon

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

Beetroot & ricotta blini gâteau (v)

(E,G,Mk,SD)

Duck, orange & cranberry rillettes

on a toasted croûte
(G,SD)

Carpaccio of Dedham Vale beef

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

Sumac crusted halloumi (v)

melon & mint skewer
(Se,Mk,SD)

Curried crab vol-au-vent

with pickled chilli
(C,E,G,Mu)

Devilled quail egg (v)

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

Prawn cocktail vol-au-vent

(C,Ce,E,SD,G)

Goats curd (v)

on toasted brioche & pickled strawberries
(E,G,Mk,Mu)

Hot:

Roast beef

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

Truffled scrambled egg & asparagus tart (v)

(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
(E,G,Mk,Mu,Se,SD)

Mini fish & chips

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

Curried pork & mango sausage roll

lime pickle purée
(E,G,Mk,Mu,SD)

Lamb belly fritter

paloise sauce
(E,G,Mk,SD)

Thai fishcake

(C,F,G,Mk,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)

Crispy chicken Caesar salad
(E,F,G,Mk,Mu,SD)

Classic prawn cocktail
served with a crostini
(C,F,G,Mu,Mk,SD)

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

Crab & watermelon salad
saffron aioli & crispy seaweed
(C,G,Mk,SD)

Duo of salmon & asparagus
smoked salmon & salmon rilette
with sweet dill mustard mayonnaise
(E,C,F,Mu,SD)

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

Watermelon (v)*

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

Fresh asparagus with soft quails egg (v)
black olive straw, hollandaise sauce &
parsley cress
(E,G,Mu,Mk,SD)

Carpaccio of tuna Niçoise
green beans, anchovies, sundried tomatoes,
confit egg yolk & black olives
(E,F,Mu,SD)

Ham, egg & chips
ham hock pressing, crispy truffled polenta,
piccalilli gel & potato emulsion
(Ce,E,G,Mk,SD)

Honey roasted peach & ricotta salad (v)*
green beans, toasted almonds
(N,Mk,SD)

Whole burrata (v)
golden beetroot, pickled plums, crispy rice
& yuzu dressing
(G,Mk,Mu,SD)

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 £66.00

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

Pan fried chicken £60.00

Scallion crushed new potatoes, roasted squash, cavolo nero & coconut curry velouté
(Ce,E,G,Mk,SD)

Fillet of beef wellington £73.00

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

Pan fried breast of guinea fowl £61.00

pancetta, pea & lemon orzotto with roasted tenderstem broccoli
(Ce,G,Mk,SD)

English duck breast £61.00*

crispy duck & vegetable croquette, pak choi, rhubarb purée, walnut granola
(N,G,Mk,Ce)

Confit duck leg £58.00

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

Fish dishes

Salmon en croûte £60.00

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

Baked loin of cod £60.00

saffron duchess potatoes with piperade of vegetables
(Ce,C,F,Mk,SD)

Chicken and spinach darts £60.00

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

Proctors Cumberland curl £58.00

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

Roast rump of lamb £68.00

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

Rack of Dingley dell pork £59.00

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

Roast Sirloin of British beef £64.00

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

Vegetarian dishes

Shitake mushrooms & cheese fritters £59.00

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

Vegetable en croûte £59.00

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

Harrisa roasted hasselback courgettes* £59.00

baba ganoush, roasted artichokes, dukkah & coriander oil
(N,Se,SD)

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Barbecue Main Course - £64.50

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 [E,Mu,SD]
Tomato and mozzarella salad [Mk,Mu,SD]
Mixed leaf salad [Mu,SD]
Truffled mushroom and baby onion salad [Mu,SD]
Mediterranean roasted vegetable, pasta and pesto [G,Mk,Mu,N,SD]
New potato salad [E,Mu,SD]
Beetroot salad with endive, pine nut and orange salad, yoghurt dressing [Mk,N,SD]
Dill pickled cucumber [Mk]
Tabbouleh [G,Mu,SD]
Salad Niçoise [E,F,SD]
Vegetable moilee curry [L,Mk,Se]
Dauphinoise potatoes [Mk]
Garlic focaccia (G,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 - £67.50

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:

Granny Smith cheesecake*
stem ginger ice-cream & caramel
(G,Mk,N,S)

Exotic pavlova
mango, pineapple & kiwi,
lime curd
(E,Mk,SD)

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

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

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

Eton mess
with strawberries & mint
(Mk,E,SD)

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

Chocolate brownie
honeycomb, vanilla ice-cream
& caramel sauce
(E,G,Mk,SD,S)

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

Salt caramel tart*
crème fraiche, blackcurrant & hazelnuts
(G,E,Mk,N,SD)

Trio of desserts:
£3.20 *per person supplement*

“Chocolate”
White chocolate tart
Chocolate brownie
Bailey milk chocolate mousse
(E,G,Mk,S,SD)

“Strawberry”
Strawberry tart
Berry pavlova
Pimms jelly
(E,G,Mk,SD)

Chocolate fondues for the table to share:
£2.00 *per person supplement*
Belgium chocolate, strawberries, banana,
cookies, pretzels, doughnuts &
marshmallows
(E,G,Mk,S,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.

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Plant based menu: £59.00 per person

Watermelon*

vegan feta, pickled chilli, capers, candied pistachios & micro herbs
(N,SD)

Heritage tomato, tofu & rocket salad

pimento pesto
(Ce,S)

Honey roasted peaches*

green beans, toasted almonds & vegan cheese
(N,SD)

Roasted squash & spring onion arancini

cavolo nero, coconut curry velouté & wilted spinach
(G,SD)

Teriyaki tofu with pickled cucumber

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

Harrisa roasted hasselback courgettes*

baba ganoush, roasted artichokes, dukkah & coriander oil
(N,Se,SD)

Chocolate brownie

raspberry gel, crispy raspberries & Swedish glaze
(S)

Espresso crème caramel*

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

Pineapple & mango sundae

Passionfruit sorbet, shaved coconut
(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 - £26.00 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)
- Roast beef & horseradish (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)
- 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 goujons (F)

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Hog Roast - £21.00 per person

Minimum 100 guests & May - September
(Roast Loin of Pork: minimum 60 guests & October - April)

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 - £27.00 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 - £16.00 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)

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 £650

a selection of whole & cut cheese, fruit, chutney & biscuits (v)
(Mk,SD,G,Ce)

Meat Platter for 50 guests £650

pork pie, Scotch egg & charcuteries with gherkins, onions & chutney
(G,E,Mk,SD,Ce)

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Kesgrave Street Food Menu - £19.00 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)

Spanish paella cooked in front of your guests (May – September / minimum of 60 guests)

A large seafood, chicken & chorizo paella with king prawns, saffron & pimento

(C,Ce,F,Mk,Mo)

Philly cheesesteak with crisp onions

(G,Mk,SD)

Crispy hoisin duck noodles

(G,S,Se,SD)

Spicy chicken kebabs with pitta & mint yoghurt

(G,Mk)

“Ultimate fish finger sandwich” with tartare sauce & mushy peas

(E,F,G,Mk,SD)

Beef chilli with nachos, sour cream & guacamole

(Ce,G,Mk,SD)

Chicken tikka masala with braised rice & poppadom

(Ce,G,Mk,Mu,S,SD)

Thai green vegetable curry, coriander rice & prawn crackers*

(G,F,N,SD,S)

Scampi & chips

(C,E,F,G,Mu,SD)

Wagyu beef hot dogs & skinny fries

(G,Mk,SD)

Crispy camembert & red onion marmalade (v)

(E,G,Mk,SD)

Halloumi & mushroom kebabs with pomegranate couscous & salsa verde (v)

(G,Mk,Mu,SD)

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