

## Three-Course Menu

### ★ To Start ★

#### Soup Selection

Roasted Plum Tomato & Garlic Soup, Basil Pesto (v)

Cream of Cauliflower Soup, Truffle Oil & Chives (v)

Leek & Potato Soup, Potato Gnocchi & Parmesan Shavings (v)

Spiced Butternut Squash & Honey Soup with Toasted Pumpkin Seeds (v)

#### Smooth Chicken Liver Parfait

Sweet Red Onion Relish, Toasted Brioche

#### Serrano Ham, Norfolk Ham Hock & Guinea Fowl Terrine

Pickled Shimeji Mushrooms, Petit Tahoon Cress

#### Baked Goats Cheese Croustade

Celeriac & Pear Remoulade, Honey Mustard Dressing (v)

#### Pressing of Confit Duck Leg, Mango & Spring Onion

Pineapple & Coriander Salsa, & Hoi Sin Sauce

#### Honey Roasted Butternut Squash & Pine Nut Salad

Avocado & Pea Shoots (v)

#### Oak Smoked Salmon & Crème Fraiche

Capers & Shallot, Blinis, Dill Aioli, Petit Salad

*£3.00 Supplement*

#### North Atlantic Prawn & Crayfish Cocktail

Marie Rose Sauce, Baby Gems, Cucumber, Lemon Wedge

#### Hot & Cold Smoked Salmon Terrine

Lime Crème Fraiche, Sweet Pickled Cucumber

### ★ Mains Course ★

#### Roast Sirloin of Beef

Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy

*£5.00 Supplement*

#### Breast of Corn Fed Chicken “Coq au Vin” Style

Fondant Potato, Baby Onions, Tarragon & Smoked Bacon

#### Slowly Roasted “Gloucester Old Spot” Belly of Pork

Dauphinoise Potato, Apple Compote, Grain Mustard Velouté

#### 10 Hour Pot Roasted Lamb Shank

Smoked Garlic Potato Puree, Rosemary & Honey Jus

#### Breast of Stuffed Guinea Fowl

Wild Mushroom & Parmesan Risotto, Roasted Thyme & Shallot Jus

#### Fillet of Grilled Scottish Salmon

Smoked Salmon & Dill Potato Cake, Lemon & Caper Butter Sauce

#### Seared Fillet of Cod

Parsley Potato Puree, Saffron & Roasted Red Pepper Velouté

#### Pan Fried Fillet of Sea Bass

Marinated Sun Blushed Tomato Crushed Potato, Black Olive & Green Bean Dressing

All main courses are served with seasonal vegetables



## *Gala Carved Buffet*

### *\* Vegetarian Selection \**

#### **Wild Mushroom & Tarragon Risotto**

Parmesan Shavings, Poached Hens Egg & Truffle Oil

#### **Stuffed Baby Aubergine topped with Mozzarella Cheese & Plum Tomato**

Dressed Salad & New Potatoes

#### **Roasted Mediterranean Vegetables & Plum Tomatoes**

Egg Tagliatelle Pasta, Basil & Pine Nut Pesto

#### **Baked Artichoke & Chestnut Mushroom Charlotte**

Truffle Potato Puree, Sage Velouté

#### **Butternut Squash & Spinach Pithivier**

Tomato & Red Pepper Sauce

All main courses are served with seasonal vegetables

### *\* Desserts \**

#### **Glazed Orange & Lemon Tart**

Cointreau Cream, Raspberry Coulis

#### **White Chocolate Panna Cotta**

Marinated Oranges & Star Anise

#### **Dark Chocolate & Praline Delice**

Toffee Sauce, Vanilla Ice Cream

#### **Baileys Irish Cream Cheesecake**

Mocha Coffee Sauce

#### **Sticky Toffee Pudding**

Tonka Bean Ice Cream, Butterscotch Sauce

#### **Triple Chocolate Brownie**

Chocolate & Thyme Sorbet

#### **Cherry & Almond Bakewell Tart**

Sauce Anglaise

#### **Stem Ginger Crème Brûlée**

Orange & Sesame Seed Tuile, Ginger Syrup

#### **Chocolate Profiteroles**

Whipped Cream, Dark Chocolate Sauce

#### **Selection of British & Continental Cheeses**

Savoury Crackers, Celery & Real Ale Chutney

**Coffee & Mints**

### *\* To Start \**

*Choose a starter from the Three-Course Menu*

### *\* Main Courses \**

**Roasted Norfolk Bronze Turkey with Cranberry Sauce**

**Honey & Mustard Glazed Ham**

**Hot Sirloin of Beef with Horseradish Sauce**

**Whole Dressed Poached Scottish Salmon and King Prawns**

**Roasted Vegetable & Goats Cheese Quiche**

**Wild Mushroom & Herb Strudel**

**Assorted Fresh Homemade Salads**

**Hot Mint & Buttered Potatoes**

### *\* Desserts \**

*Choose a dessert from the Three-Course Menu*

**Minimum 70 people  
£7.50 supplement per person**



## *Buffet Menu*

### *\* Base Buffet Items \**

Selection of Wraps (including a vegetarian selection)  
Mediterranean Vegetable & Goats Cheese Quiche (v)  
Thai Spiced Fishcakes & Sweet Chilli & Coriander Dip  
Newmarket Sausages, Honey & Sesame Seed Dressing  
with Grain Mustard Dip

### *\* Please add selection as required \**

*3 items: £14.00    5 items: £16.50  
4 items: £15.25    6 items: £17.75*

Hot Chicken Satay with Malaysian Peanut Curry Sauce  
Filo Wrapped Prawns with Plum Sauce  
Chinese Spiced Chicken Wings  
Beer Battered Onion Rings (v)  
Mini Jacket Potatoes with Sour Cream & Crispy Smoked Bacon  
Cajun Marinated Vegetable Kebabs & Garlic Mayonnaise (v)  
Vegetable Dim Sum (v)  
Black Bean & Green Pepper Marinated Beef Skewers  
Peking Duck Mini Spring Rolls with Hoi Sin Sauce  
Barbequed Suffolk Pork Ribs  
Selection of Pizzas (including a vegetarian selection)

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Bakewell Tart with Vanilla Cream  
Profiteroles with Dark Chocolate Sauce  
Meringue Pavlovas with Chantilly Cream & Berry Compote  
Selection of Chocolate Desserts  
Fresh Fruit Salad & Crème Fraiche

Add a cheese board to your Buffet  
*£2.75 per person  
Minimum 10 people*

We are able to provide BBQs and Hog Roasts.  
Please contact us for prices and further details.

## *Canapé Menu*

### *\* Meat Canapé Menu \**

Marinated Chicken Satay with Malaysian Peanut Curry Dip  
Serrano Ham & Melon Wraps  
Peking Duck & Vegetable Spring Rolls with Hoi Sin Sauce  
Monkfish, Rosemary & Pancetta Skewers with Garlic Mayonnaise

### *\* Fish Canapé Menu \**

Coconut Coated King Prawns with Sweet Chilli & Coriander Dip  
Smoked Salmon, Blinis, Crème Fraiche & Dill  
Crab, Sweetcorn & Spring Onion Spoons  
Mini Croustades of Prawn Cocktail

### *\* Vegetarian Canapé Menu \**

Parmesan & Paprika Cheese Straws (v)  
Cheese Scones, Creamed Cheese & Marinated Tomatoes & Basil (v)  
Caramelised Red Onion, Sage & Goats Cheese Tarts (v)  
Bouchees of Wild Mushroom, Tarragon & Garlic (v)  
Watermelon, Feta Cheese & Black Olive Tapenade (v)

*£9.00 for five canapés per person  
£2.00 per additional canapés per person thereafter*