



Menus: Weddings, Parties & Corporate Events

*The following **menus** have been designed to give you a flavour of our style, along with an overview of popular options.*

However, please feel free to mix and match – it's your party!

*The **cost** will depend on a number of factors (your venue, numbers, staffing requirements etc), so please don't hesitate to contact us to discuss your event, so we can prepare an accurate quote for you.*

*Most of our menus include vegetarian options (v). In addition, we are of course, able to cater for other **special dietary requirements** - as long as you tell us beforehand!*





Canapés

We recommend 5 choices pre-dinner or 7-8 for a drinks party (min. 20 guests)

**Requires cooking facilities*

Meat

Crostini with prosciutto & pea puree
Duck, spring onion & cucumber wrap with plum dipping sauce
Figs with Parma ham
Filo tartlets with smoked chicken, black olives & parsley pesto
Ham hock terrine & pea puree crostini
Mini Yorkshire puddings with roast beef & horseradish cream
Morcilla: black pudding & chorizo balls*
Sliders: mini beef burgers*
Smoked pork belly confit with hoisin sauce*
Thai chicken satay with fragrant peanut sauce

Fish

Blinis with smoked salmon & dill crème fraiche
Cromer crab-filled little gem
Marinated king prawns wrapped in mange tout with citrus mayonnaise
Mini prawn cocktail vol au vents: retro classic
Salmon fishcakes with dill & crème fraîche tartare*
Sweet chilli tiger prawn skewers
Teriyaki salmon skewers
Thai fish cakes with cucumber dip*
Trout & beetroot filo baskets
Tuna ceviche tostadas

Vegetarian

Arancini with truffled mushrooms*

Avocado & goats' cheese crostini

Basil-marinated mozzarella & cherry tomato skewers

Cocktail corn cakes with spicy mango salsa

Fennel-marinated feta & olive skewers

Grilled asparagus with chervil mayonnaise

Grilled Mediterranean vegetable crostini with pesto & Pecorino

Leek & Norfolk Dapple quiche squares

Norfolk rarebit with onion jam*

Olive & Gruyere palmiers

Parmesan & poppy seed lollipops

Savoury scones with soft goats' cheese & tapenade

Slow-roasted tomato & herb tartlets with feta cheese

Parmesan & parsley bread sticks

Vegan

Mediterranean vegetable & hummus crostini

Katsu tofu skewers

Olive & sun-dried tomato pastry pin wheels

Arancini *

Sliders: mini burgers*

Sweet

Mini fresh fruit tartlets

Chocolate brownie squares

Mini chocolate éclairs

Tropical fruit brochettes with mascarpone dip



Buffets & Table Feasts*

Mediterranean Table Feast

Shoulder of lamb, slow roasted with rosemary & garlic (served warm)

Poached salmon with salsa verde & oven-roasted vine tomatoes

Piedmontese peppers (roasted pepper halves filled with tomatoes, anchovies & garlic)

Fregola (giant couscous) with watermelon, feta, rocket, dill & mint

Griddled courgette and aubergine salad with basil & olive oil

Sweet potato, caramelised red onion, feta, rocket & pine nut salad

Roasted new potatoes with gremolata

Mixed leaves with home-made tarragon dressing

Basket of rustic breads, with butter

DIY Eton Mess:

Bowls of fresh strawberries, crushed meringue and whipped cream

Chocolate brownie squares

** Table Feast: A wonderful way of combining the variety of a buffet with the effortlessness of a served meal. Guests are seated at tables laden with a variety of appetising dishes to pass around and share, family style.*

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Middle Eastern Table Feast

Za'atar-spiced shoulder of lamb

Sumac-spiced salmon with pineapple & coriander salsa

Tabbouleh

Harissa-roasted cauliflower & butternut squash

Broad bean & courgette salad with labneh

Carrot salad with cumin, mint & pistachio

Falafel with red pepper sauce

Baba ganoush

Roasted new potatoes with herbs

Persian-style flatbreads

Baklava with baked figs, honey & yoghurt

Italian Table Feast

Porchetta with orange & sage

Hake baked with red pepper ragu & black olives

Shaved fennel salad with lemon

Caprese: vine tomatoes, mozzarella & basil with olive oil

Orzo with courgette & Pecorino

Broad beans with anchovies & mint

Rocket salad with Parmesan

New potatoes with gremolata

Focaccia and ciabatta with olive oil & balsamic vinegar

Tuscan torta della nonna

A rich & creamy tart filled with lemon-scented custard topped with pine nuts

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Campfire Table Feast

Piri-piri spatchcock chicken
Jerk ham with pineapple, chilli & coriander salsa
Red cabbage slaw
Sweet-chili corn-on-the-cob
BBQ pit beans
Cajun potato wedges with sour cream dip
Cos lettuce salad with blue cheese dressing
Corn bread loaves

Campfire peach cobbler with thick cream

Traditional Table Feast

Platter of beech-smoked Norfolk ham & rare roast beef
Chicken with tarragon mayonnaise & grapes
Cold poached salmon with lemon & dill mayonnaise
Couscous with roasted Mediterranean vegetables
Tomato, mozzarella & basil salad
Home-made coleslaw
Buttered warm new potatoes with chives
Mixed leaves with home-made tarragon dressing
Basket of rustic breads, with butter

Large sharing pavlovas with seasonal mixed berries and cream



Two/Three Course Meals*

(*please choose one selection per course, along with a vegetarian option)

Starters (served with selection of rustic breads and butter)

Beetroot assiette: pickled, pureed and dried with creamed goats' cheese (v)

Buffalo mozzarella with heritage tomato salad (v)

Chicken liver parfait with port reduction & brioche toast

Chunky game terrine with pickled walnuts, beetroot puree & rye toast

Creamy goats' cheese with pickled & pureed beetroot, cucumber & black olive crumb (v)

Green asparagus with hollandaise and soft hen's egg (v)

Ham hock terrine with celeriac remoulade & apple puree

Home-cured gravadlax salmon with pickled beetroot, cucumber and horseradish crème fraiche

Potted shrimp with melba toast

Binham Blue & purple sprouting broccoli tart with walnut pesto

Roasted red pepper & butternut squash soup (v)

Seared scallops with sautéed hispi cabbage & Thai dressing

Smoked duck breast with celeriac salad, baby onions, pickled egg, crispy bacon & mushroom

Smoked Norfolk Dapple crème brûlée with anchovy toast

Smoked salmon, asparagus and potato terrine with spinach puree & truffle mayonnaise

Watercress & spinach soup with smoked salmon /or ciabatta croutons (v)

Sharing boards: mixed antipasti with cured meats, mozzarella & roasted vegetables



Mains (served with seasonal vegetables and new potatoes, unless otherwise stated)

Beef bourguignon with chestnut mushrooms, shallots, bacon and creamy mash

Chicken breast with tarragon sauce

Confit Gressingham duck leg with spiced red cabbage, celeriac, rosti & red wine jus

Fillet of beef with confit carrots, carrot puree, bone marrow fritter & dauphinois potatoes

Loin of Norfolk venison with pickled blackberries, blackberry gel, hazelnut crumb, cavolo nero,
fondant potatoes & red wine jus

Monkfish wrapped in Parma ham with wilted sorrel, spinach, cabbage & saffron potatoes with a
fish velouté

Norfolk beef in ale with creamy mash & French peas

Norfolk sausages & mash with garden peas & onion gravy

Rack of English lamb with a mustard & herb crust, boulangère potatoes & red wine jus

Roasted cod with cauliflower puree, pickled cauliflower florets & crispy cod skin

Roasted sea bass fillet on fennel puree with broad bean & tomato & a red wine sauce

Salmon en croûte with a creamy dill sauce

Salmon fillet with a champagne and pink peppercorn sauce & chive mash, Chantenay carrots &
green beans

Sirloin of beef with Yorkshire pudding, roast potatoes & gravy

Slow-cooked ox cheek with silverskin onions, lardons, creamy mash & wilted greens

Slow-roasted, caramelised Norfolk pork belly with butternut squash puree, roasted apple &
tender stem broccoli

Trio of lamb: roasted cannon, lamb neck bonbon and crispy, shredded lamb belly with savoy
cabbage & boulangère potatoes



Vegetarian/Vegan

Aubergine parmigiana with rocket & sun-dried tomato pesto (v)
Baby butternut squash filled with a puy lentils, roasted mushroom and sage (vegan)
Butternut squash lasagne (v)
Cheese and parsnip roulade with sage & onion stuffing (v)
Chickpea and coriander balls with tabbouleh (vegan)
Katsu tofu curry, sesame seed pak choi & jasmine rice (vegan)

Desserts

Banana and bread pudding with peanut butter parfait & caramel sauce
Caramelised lemon tart with crème fraîche
Coconut panna cotta with roasted pineapple
Dark chocolate and black cherry trifle
Dark chocolate tart with berry compote
Luscious Lemon: Drizzle cake, jelly, sherbet, meringue, syllabub & curd
Profiteroles with dark chocolate sauce
Raspberry & passion fruit meringue
Red wine-poached pear with cinnamon cream & apple puree
Vanilla crème brûlée with shortbread
Warm chocolate brownie with Jersey clotted cream ice cream
Treacle tart with coffee & brown sugar doughnuts
White chocolate and rhubarb cheesecake with upside-down rhubarb cake & vanilla sauce



Sharing Desserts

DIY Eton Mess: bowls of fresh strawberries, crushed meringue and whipped cream, served with chocolate brownie squares

'Two-in-One' Pavlova: half chocolate mousse, chocolate brownie crumb & marshmallows; half strawberries and whipped cream

Or why not let us create a bespoke dessert sharing board for you?



Supper Time

Cheese board: Local and continental cheeses, pickles & chutneys, grapes, crusty bread, crackers & butter

Farmhouse Supper: Pork pie, charcuterie, pate, cheeses, pickles, chutneys, grapes, crusty bread, crackers & butter

Grazing Table (a deliciously unstructured tablescape of quality produce): fine local cheeses, succulent seasonal fruit and crunchy vegetables, charcuterie, rustic artisan breads, olives, pates, dips, crackers...

Street food

Cheese & ham toasties: smoked Norfolk ham & Gruyère on local organic ciabatta

Dry-cured bacon or Norfolk sausage buttie

Hot roast beef baguettes with red onion jam & horseradish

Jumbo German bratwurst with caramelised onions in a soft hot dog roll

Lamb kofta flatbreads with red onion, iceberg salad & minted yoghurt sauce

Mac 'n Cheese with crispy bacon

Norfolk hog roast with crackling, sage stuffing & apple sauce in a roll

Hot chip buckets with topped with (choose three):

- Beef chilli & grated cheddar
- Hot salt beef, gherkin and Swiss cheese
- Camembert & onion jam
- Chicken curry, mango chutney & crushed poppadoms
- Chorizo, Manchego & peppers
- Vegan chilli



Traditional Afternoon Tea

(served on mis-matched vintage china)

Sandwiches *(a mix of granary and white breads)*

Cream cheese & cucumber

Smoked salmon with lemon crème fraîche

Free range-egg & cress

Smoked Norfolk ham & mustard

Bite-size sausage rolls

Quiche squares

Mini smoked salmon Scotch eggs

Home-made cakes and dainties

Selection of home-made sponge cakes

Fresh fruit tartlets

Mini chocolate éclairs

Mini scones with strawberry jam and clotted cream

Chocolate-dipped strawberries

Freshly brewed tea, coffee & herbal infusions