

Arrival DRINKS



The choice of one or two arrival drinks:

Bucks Fizz
Pimms & Lemonade
Sparkling Wine
Budweiser
Corona
House Wine (Red, White, or Rose)

Prosecco - additional £1.75 per person

Champagne - additional £5.95 per person

CANAPÉS

Please select 4 items from the following list
£11.00 per person

Savoury Canapés

Crispy Fishcakes with Caper & Lemon Chive Mayonnaise
Pork Belly, Saffron Mayonnaise & Pickled Apple Strands (GF)
Mini Beef & Horseradish Tarts with a Rich Jus
Chicken Bon Bons with Sweet Chilli, Soy & Ginger Glaze (GF)
Roasted Curried Butternut Squash, Curry Sauce & Toasted Pine Nuts
(GF/VE)
Truffle Mushroom Arancini (GF/VE)

Sweet Canapés

Chocolate Dipped Strawberries (GF)
Mini Fudge Brownie Topped with Chocolate Ganache (GF)
Mini Lemon Posset Tarts with Frozen Raspberries
Mini Sticky Toffee Pudding covered in Toffee Sauce



BREAKFAST MENU

Starters

- Chicken & Cognac Pate with Crispy Bacon Crumb, Apple & Thyme Compote & Toasted Ciabatta (GFA)
- Chefs Homemade Soup with Croutons (Leek & Potato, Carrot & Coriander or Roasted Tomato) (GFA) (DFA)
- Prawn & Crayfish Cocktail with a Bloody Marie Rose Sauce (GFA)
- Rosemary Baked Chicken Fillet, Bacon Crumb, Herb Croutons & Parmesan Caesar Salad (GFA) (DFA)
- Mixed Melon Balls with Prosciutto Ham & Raspberry Dressing (GF) (DFA)
- Creamy Baked Mushrooms on Roasted Ciabatta (GFA)
- Mackerel Pate with Horseradish Cream & Toasted Ciabatta (GFA) (DFA)
- Honey Baked Goats Cheese Topped with Toasted Almonds (GF/VEG)

Mains

All served with seasonal vegetables

- Roast Sirloin of Beef with Yorkshire Pudding & Roast Potatoes (GFA) (DFA)
- Roast Loin of Pork with Crackling & Roast Potatoes, Honey Baked Apples & Cider Jus (GF) (DFA)
- Rosemary Baked Chicken Supreme, White Truffle Mash & Wild Mushroom Sauce (GF) (DFA)
- Oven Baked Pork Fillet Wrapped in Smoked Bacon, Stuffed with Apricot & Sage Stuffing, Garlic Mash and Ratatouille (GFA) (DFA)
- Chicken Breast Stuffed with Parmentier Potatoes Mozzarella & Tomato, Wrapped in Bacon with Tomato Arrabiatta Sauce (GF) (DFA)
- Grilled Fillet of Salmon with Crushed New Potatoes & Hollandaise Sauce (GF) (DFA)
- Pan Fried Seabass Fillet on Crushed New Potatoes & Chimichurri Dressing (GF) (DFA)

Vegetarian

- Oven Baked Pumpkin and Mushroom Roast with Roast Potatoes (VA)
- Green Vegetable Mac & Cheese (GFA) (VA)
- Beetroot Wellington with Dauphinoise Potatoes and a Red Wine Jus (VA)
- Roast Butternut Squash, Tomato, Tarragon Risotto (VE)

Desserts

- Chocolate Fudge Brownie with Chocolate Sauce & Vanilla Ice Cream (GF) (DFA) (V)
- Lemon Posset Topped with a Passion Fruit Cream & Vanilla Shortbread (GFA) (V)
- Bramley Apple Crumble with Granola Topping & Vanilla Custard (GFA) (DFA) (VA) (V)
- Dark Chocolate Marquise with Vanilla Ice Cream (GF) (V)
- Raspberry & White Chocolate Cheesecake with Raspberry Sorbet (V)
- Homemade Chocolate & Caramel Tart with Chocolate Ice Cream (GFA) (V)
- Vanilla Creme Brulee with Lemon Shortbread (GFA) (V)
- Biscoff Crumbed Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream (V)

Followed by Coffee & Mints

The choice of 2 starters, 2 mains, 1 vegetarian main & 2 desserts for your menu

V - Vegetarian VE - Vegan VA - Vegan Adaptable GF - Gluten Free GFA - Gluten Free Adaptable DFA - Dairy Free Adaptable

Carved

BUFFET MENU

Our two course Carved Buffet offers an alternative choice to the Wedding Breakfast.

Honey & Maple Glazed Ham (GF) (DF)
Sirloin of Beef with Coarse Mustard & Black Pepper (GF) (DF)
Carved Norfolk Turkey (GF) (DF)
Hot Buttered New Potatoes (GF) (DF)
Creamy Coleslaw with Fresh Mint (GF)
Italian Pasta Salad (DF) (GFA)
Mixed Leaf Salad with Italian Dressing (GF) (DF)
Vegetarian Quiche (V)
Tomato & Mozzarella Salad with Basil Oil (GF) (V)
Selection of Fresh Breads (GFA)

Two Desserts to be selected from the Wedding Breakfast Menu

Followed by Coffee & Mints

GF - Gluten Free. GFA - Gluten Free Adaptable. DF - Dairy Free.
DFA - Dairy Free Adaptable. V - Vegetarian



Childrens MENU

**Choose 1 option from each of the following courses
or a half size portion of the adult menu**

STARTERS

Vegetable & Salad Crudities

Soup of the day

Fruit Juice

Garlic Bread

MAINS

Sausage, Mash & Beans **(VA)**

Sausage, Chips & Beans **(VA)**

Chicken Goujons, Chips & Peas

Battered Fish Thumbs, Chips & Peas

DESSERTS

Brownie & Ice-cream **(VA)**

Jelly & Ice-cream

Mixed Ice-cream

VA - Vegan Adaptable

Evening BUFFET MENU

Any 6 items - £13.95 per person

Any 8 items - £15.95 per person

Any 10 items - £17.95 per person

Assorted Cocktail Sandwiches & Bridge Roll (GFA) (DFA)

Potato Wedges with a Selection of Dips (GFA) (DFA)

Sausage Rolls (DF)

Crumbed Mushrooms with Roast Garlic & Herb Mayonnaise

Assorted Vol au Vents

Chicken Goujons with BBQ Dip

Potato Crisps & Nuts (GF) (DF)

Garlic Bread (DFA)

Deep Fried Fish Goujons with Tartare Dip

Chicken Satay Skewers (DF) (GF)

Vegetable & Salad Crudities with Dips (DFA) (GF)

Selection of Sausage & Cheese & Pineapple on sticks

Chinese Selection (DF)

Spicy Thai Fishcakes with Sweet Chilli Dip

ALTERNATIVE EVENING CATERING

If you would like something different to the traditional finger buffet for your evening guests, we have a great selection of choices.

Barbecue - £19.95 Per Person (GFA)

Hog Roast - £9.50 Per Person

Bacon Bap & Chips - £9.50 Per Person

Vegetarian Options Available On Request

Prices will be subject to quantity required.

Please ask for further details.

GFA - Gluten Free Adaptable | Dietary adaptations available on request