

our menus

Canapés

Choice of 6 from £8.00 per person

COLD

Prawns marinated in Sweet Chilli Sauce wrapped in Mangetout
Thai Skewered Prawns
Smoked Salmon topped Blinis with Beetroot & Horseradish
Asparagus Wrapped in Parma Ham
Chilli Chicken Wraps
Chinese Duck Pancakes
Quail Eggs with Celery Salt **V GF**
Courgette Rolls filled with Stilton & Cream Cheese **V GF**
Cherry Tomato, Mozzarella & Basil Skewers with Pink Himalayan Sea Salt **V GF**
Filled Tartlets with a choice of filling; Coronation Chicken or Smoked Salmon, Crème Fraiche & Lime
Prawn Cocktail
Muffins topped with Pâté & Sweet Onion Relish **V** | Parma Ham & Dijon Mustard | Stilton & Cranberry **V**

HOT

Breaded Prawns lightly fried with Chilli Dip
Prawn or Chicken Satay **N**
Chicken & Peanut Maracana served in a Sour Dough Bowl **N**
Chicken & Chorizo Paella in a Mini Taco Shell
Gingered Beef with Peppers Marinated in Soy Sauce, Garlic & Ginger
Mini Yorkshire Puddings with Beef & Horseradish
Fillet of Beef Wellington with Salsa Verde **S**
Meatballs with Spicy Tomato Dip
Honey Cocktail Sausages
Toad in the Hole with Onion Relish
Pulled Pork on a Mini Muffin topped with Red Onion Marmalade
Apricots wrapped in Bacon
Selection of tartlets filled with Mushroom Stroganoff **V** | Goat's Cheese & Sundried Tomatoes **V** |
Stilton & Walnut **V** | Rare Roast Beef with Beetroot & Horseradish
Vegetable Tempura & Soy Dip **V GF**
Bruschetta with Tomato & Mozzarella **V**

S Supplementary charge **N** Contains nuts **V** Vegetarian **GF** Gluten Free

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Three Course Wedding Breakfast From £27.00 per person

STARTERS

Smoked Mackerel Paté

With Rocket, Orange & Walnut Salad served with Melba Toast

Salmon & Prawn Roulade GF

Prawn Mousse wrapped in Smoked Salmon served with Pea Shoots & Red Pepper Vinaigrette

Gravlax Salad S GF

Thinly sliced Cured Salmon with Beetroot Relish & Watercress Salad

Seafood Cocktail GF

Fresh Prawns, Smoked Salmon & Crayfish with a Piquant Lemon Mayonnaise

Thai Fishcakes

Thai Spice Infused Cod & Potato in Breadcrumbs with Sweet Chilli Dip

Twice Baked Cheese Soufflé V GF

A light Gruyere & Parmesan soufflé, served warm with Rocket Salad

Caesar Salad

Cos Lettuce, Baby Plum Tomatoes, Thinly Sliced Chicken Breast,
Parmesan Shavings, Croutons & Caesar Dressing

Mozzarella & Vine Tomato Salad V GF

Buffalo Mozzarella, Vine Tomato with a Pomegranate & Fig Dressing

Wild Mushrooms Parcels V

Sautéed Mushrooms & Onion in a Creamy Sauce wrapped in Filo Pastry Case

Smooth Chicken Pâté

Chicken Liver Pâté served with Onion Relish, Baby Leaf Salad & Granary Roll

Stilton & Cranberry Tart V

Light Pastry Case filled with Stilton & Cranberries

Homemade Soup V GF VG

Seasonal Soup of the Day

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Three Course Wedding Breakfast

MAINS

Roast Chicken Breast

Succulent Chicken Breast served with a Mushroom & Brandy Sauce

Chicken Wrapped in Pancetta

Chicken wrapped in Pancetta served with Tarragon Sauce

Sirloin of Beef *S*

A Mature Cut of Sirloin served on a Carrot & Parsnip Mash with Red Wine Gravy

Loin of Pork

Slow cooked Pork with Crackling, Apricot Stuffing & Gravy

Pork Tenderloin

Slow Cooked Pork topped with a Herb & Sausage Crumble served with Apple Sauce

Lamb Shank *S*

Slow Roasted Lamb Shank with Roasted Rosemary & Garlic Potatoes and a Redcurrant Gravy

Fillet of Salmon

Supreme of Salmon served on a bed of Pea & Mint Mash

Cod with Butter Herb Crumb

A middle portion of Cod coated in Butter & Herbed Breadcrumbs

Traditional Pie & Mash

Beef or Chicken & Tarragon Pie served with Seasonal Mash & Gravy

Goats Cheese Tart *V*

Creamy Goats Cheese with a Beetroot & Sundried Tomato Sauce

Mushroom Wellington *V*

A Selection of Wild Mushrooms in a Puff Pastry Case served with Vegetable Jus

Mushroom & Cashew Nut Roast *N V GF VG*

Layers of Roasted Cashew Nuts & Sautéed Mushroom served with a rich Mushroom & Sherry Sauce

All dishes are served with a selection of seasonal vegetables

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Three Course Wedding Breakfast

DESSERTS

Coffee & handmade petit fours

Peanut Butter, Cherry & Chocolate Tart

A Biscuit Base with Whipped Peanut Butter, Cherry Compote, Chocolate Ganache & Vanilla Cream

Meringue Roulade *GF*

Roulade Filled with Strawberries or Raspberries & Whipped Cream

Chocolate Brownie

Served with Warm Milk Chocolate Sauce

Raspberry Frangipani Pudding *N*

A Warm Almond & Raspberry Pudding served with Vanilla Ice-Cream

Cheesecake

A choice of Cheesecake flavour options including Vanilla | St Clement's | Milk Chocolate | Baileys | White Chocolate

Lemon Tart

A Delicate Lemon filling on a Sweet Pastry base served with Whipped Cream & Raspberries

Raspberry Profiteroles

Light Choux Pastry filled with Raspberry Cream & a Warm Belgian Chocolate Drizzle

Old English Trifle *N*

Layered Sponge, Fruit and Custard topped with Fresh Cream & Toasted Almonds

Fresh Fruit Salad *GF VG*

Fresh Fruit with Fresh Cream or Soya Cream

Sticky Toffee Pudding

Moist Sponge Cake, made with finely chopped Dates & covered in Warm Toffee Sauce

Apple Crumble

Lightly spiced Apple & Buttery Crumble Topping served with Custard or Cream

Cheeseboard

A Selection of Fine Cheeses served with Biscuits & Platter of Fruit

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Gluten Free & Vegan Menu

Choose one dish from each section

STARTERS

Carrot & Coriander Soup

Homemade Soup with Creamy Coconut Milk

Leek & Potato Soup

Homemade Soup with Creamy Coconut Milk

Arancini Rice Balls

Crispy Breadcrumb coated Ball of Rice filled with Delicate Spices & Sweet Peppers served with a Tomato & Basil Sauce

Tomato & Olive Salad

Baby Plum Tomato, Black Olive & Basil Salad drizzled with a Pomegranate & Fig Dressing

MAINS

Mushroom & Cashew Nut Roast

Layers of Roasted Cashew Nuts & Sautéed Mushroom served with a rich Mushroom & Sherry Sauce

Vegetable Pie

A Pie Dish filled with Butternut Squash, Carrots, Leeks & Edamame Beans, topped with Crispy Potato

Stuffed Butternut Squash

Baked Squash with Spicy Rice, Peppers & Sweet Potato served with a Tomato Sauce

DESSERTS

Sticky Apple Pudding

Sticky Toffee Apple Pudding served with Ice Cream

Chocolate Brownie

Soft Dense Brownie with Caramelised Pecans

Raspberry Cheesecake

A Tasty Cheesecake made with Cashew Nuts, Dates & Coconut Milk served with Raspberry Coulis

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Three Course Roast

From £25.00 per person

A choice of one starter and one dessert from the Three Course A La Carte menu served to your table.

A choice of two meats including:

Pork
Chicken
Turkey
Lamb **S**
Beef **S**

Served with a Yorkshire pudding, selection of Seasonal Vegetables, Gravy & Traditional Condiments.

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee,
Breakfast Tea and a selection of Mint & Fruit Teas

Two Course Roast

From £22.50 per person

A choice of one starter or one dessert from the Three Course A La Carte menu served to your table.

A choice of two meats including:

Pork
Chicken
Turkey
Lamb **S**
Beef **S**

Served with a Yorkshire pudding, selection of Seasonal Vegetables, Gravy & Traditional Condiments

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee,
Breakfast Tea and a selection of Mint & Fruit Teas

S Supplementary Charge **N** Contains Nuts

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Pie & Pud Sharing Banquet £22.50 per person

A variety of delicious homemade tarts, pies and mouth-watering desserts beautifully displayed on a banquet table.

SUMMER TARTS

Quiche Lorraine
Portobello Mushroom & Tarragon **V VG**
Goat's Cheese, Leek & Walnut **V**
Smoked Salmon & Dill
Homemade Gourmet Scotch Eggs

Served with Potato Salad, Coleslaw and a Mixed Green Salad of Plump Cherry Tomatoes, Fresh Cucumber & Diced Red Onion

SUMMER PUDS

Summer Pudding with Fresh Berries & Crème Fraiche **VG**
Pear, Almond & Mascarpone Tart **N**
Pavlova with Strawberries & Cream
Little Pots of Lemon Syllabub served with a Shortbread Heart

AUTUMN PIES

Beef & Ale
Cornish Pasty
Sausage & Onion
Chicken & Sweetcorn
Roast Vegetable & Sweet Potato **V VG**

Served Warm with a Pot of Gravy, Mash Potato, Peas & Carrots

AUTUMN PUDS

Sticky Toffee Pudding & Caramel Sauce
Apple Pie & Cream **VG**
Treacle Tart & Custard
Raspberry & Plum Streusel with Vanilla Ice-Cream **N**

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Buffet Wedding Breakfast From £19.50 per person

A choice of three mains and three salads, served with new potatoes and a selection of bread rolls.

A choice of one dessert from the Three Course A La Carte menu to finish

MAINS

Fresh Dressed Salmon

A whole dressed Salmon served on a Bed of Lollo Rosso Lettuce & Lemon Wedges

Seafood Platter S

Smoked Salmon, Crevettes, Cocktail Prawns & Seasonal Seafood

Norfolk Honey Roast Ham

On the bone Ham Glazed with Mustard & Honey served with Cumberland Sauce

Rare Sirloin of Beef S

Sirloin Cooked Rare to Medium Rare served with Creamed Horseradish

Sausage Plait

Locally sourced Sausage Meat decoratively wrapped in Puff Pastry

Coronation Chicken N

A light based Chicken Curry with Mango & Almonds with Fresh Mayonnaise

Stilton & Walnut Tart N V

Short Crust Pastry with Stilton topped with Toasted Walnuts

Apple & Blue Cheese Tart V

Puff Pastry topped with Caramelised Apples & Melted Irish Cashel Blue Cheese

Stone Baked Quiche V

A choice of Asparagus | Tomato & Mozzarella | Stilton & Broccoli Quiche

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Buffet Wedding Breakfast

SALADS

Salad Nicoise

Baby Plum Tomatoes, Rocket, New Potatoes & French Beans layered with Tuna, Anchovies topped with Quails Eggs & Vinaigrette Dressing

Waldorf N

A mixture of Chopped Apple, Celery, Walnuts & Mayonnaise

Carrot Salad

Grated Carrot, dressed with Herbs & Lemon

Tomato, Mozzarella & Basil

Layered Beef Steak Tomatoes with Mozzarella & Basil

Roasted Vegetable Couscous

A combination of Couscous topped with Toasted Vegetables, Goats Cheese & Harissa Dressing

Midsummers

Green Salad of Baby Leaf, Fresh Mint & Cucumber with a Lemon Dressing

Succatash

Black Eyed Beans, Sweetcorn, Avocado, Cherry Tomatoes in a Ginger & Garlic Dressing

Green Bean & Mangetout

Sliced Green Beans, Mangetout, Green Peppers, Bean Sprouts, with Lemon & Sesame Seeds

Watermelon, Rocket & Feta

Diced Watermelon mixed with Rocket, topped with Feta & Sesame Seeds

Coleslaw

A Creamy Mayonnaise based Coleslaw with Shredded White Cabbage & Carrot

Pasta & Pesto

Fresh Pasta Mixed with a Basil Pesto

Potato Salad

Fresh New Potatoes with a Balsamic, Mayonnaise & Spring Onion Dressing

Coffee station

Including a Choice of Freshly Brewed Coffee, Decaffeinated Coffee, Breakfast Tea and a selection of Mint & Fruit Teas

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Afternoon Tea £15.00 per person

Enjoy the quintessentially British pastime of taking Afternoon Tea. Indulge in finely cut sandwiches, freshly baked scones and a delectable selection of afternoon tea cakes and pastries. Your tables will be set with vintage-inspired cake stands, china teacups and saucers.

Mini Sandwiches with a selection of classic fillings including
Smoked Salmon & Cream Cheese | Cucumber & Cream Cheese **V**
Egg & Cress **V** | Beef, Rocket & Horseradish
Mini Scotch Eggs
Cheese Straws **V**
Scones with Strawberry Preserve & Clotted Cream
Mini Victoria Sandwiches
Chocolate Éclairs

Served with Traditional English Breakfast Tea

Catering for Kids Under 7 years of age

Half portion of the adult's meal charged at half price, alternatively please select from the options below.

Children's Menu

A choice of one main from the following:

Chicken Goujons
Sausages
Fish Fingers
Mini Cheese & Tomato Pizza **V**

Accompanied with Chips & Peas

Ice Cream

Juice Carton

£9.50 per child

Picnic Box

A Ham and a Cheese Finger Roll
Bag of Pom Bears
Carrot Sticks
Cherry Tomatoes
Sliced Apple
Bag of Iced Gems

Ice Cream

Juice Carton

£7.50 per child

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Evening Menus Available after 7pm

Evening Gammon & Cheeseboard Selection £8.00 per person

Slices of Honey Roast Gammon and a Selection of Fine Cheeses served with an assortment of Fresh Bread, Crackers & Platter of Fruit

Evening Buffet £11.00 per person

Homemade Sausage Rolls
Chicken Goujons with Lime Mayonnaise Dip
Tempura Prawns
Mini Scones topped with Cheese, Apple & Celery Mayonnaise ✓
A selection of Mini Stone Baked Quiches ✓
Crudities with Dips & Kettle Chips ✓
Cocktail Sausages with Grainy Mustard & Honey Glaze
Platter of Sandwiches with a selection of fillings;
Ham Salad | Egg & Cress ✓ | Coronation Chicken
Smoked Salmon, Dill & Mustard Cream Cheese | Cheese & Apple Chutney ✓

The Pick 'n' Mix Buffet Priced per person (*minimum 3 choices*)

Fish & Chip Cones	£3.00	Brie, Redcurrant Jelly & Lettuce Wrap ✓	£2.00
Mini Beef Burger Sliders	£3.00	Chicken, Avocado, Lemon & Pepper Mayo Wrap	£2.00
Lamb Kofte Skewers	£3.00	Ham, Tomato, Rocket & Grainy Mustard Open Sandwich	£2.00
Mini Cheese & Tomato Pizzas ✓	£3.00	Tortilla Chips & a Trio of Dips ✓	£0.50
Crispy Halloumi Sticks ✓	£1.00	Sweet Potato Wedges ✓	£1.00

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Mini Desserts

Add a selection of Mini Desserts for an additional £3.00 per person

Chocolate Brownie
Lemon Meringue Pies
Fruit Platter
Chocolate Biscuit Cake
Strawberry Tartlets

Evening BBQ

£13.50 per person

Locally sourced meat, Kebabs, Sausages, Burgers and Chicken. Fish and Vegetarian options available.
Served with Green Salad, Coleslaw, selection of Fresh Bread Rolls & Traditional Condiments

Evening Spit Roast

£13.50 per person

A choice of slow roasted:
Whole Pig
Lamb **S**
Sirloin of Beef **S**

Served with Green Salad, Coleslaw, selection of Fresh Bread Rolls & Traditional Condiments

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drinks menu

Reception Drinks

<i>Pimms Cocktail</i> served with Mint & Cucumber	£4.30 per glass
<i>Bucks Fizz</i> Chilled Prosecco with Orange Juice	£4.00 per glass
Glass of House Red or White Wine	£3.80 per glass
Chilled Bottle of Coors Light	£3.50 per bottle
Non-alcoholic Fruit Punch	£3.00 per glass

Our themed bars not only make a nice focal point, but they add a touch of personality to your day and will make your drinks stand out from the usual reception tipples!

Gin Bar **£5.50 per person**

One Gin & Tonic Cocktail per person. Guests will have a choice of 5 different gins: Bombay Sapphire, Adnams Copperhouse, Whitley Neil Parma Violet, Whitley Neil Rhubarb & Ginger and Gordons Pink. Served in our luxury balloon glasses with a selection of FeverTree tonics and garnishes. Rustically styled with plenty of ice!

Prosecco Bar **£4.60 per person**

One Prosecco Cocktail per person. Guests will be able to personalise their glass of bubbly from a selection of seasonal fresh fruit, juices, cordials and garnishes. Beautifully arranged with pretty glassware, carafes, vintage bottles, spoons and tongs.

Mr & Mrs Personalised Cocktails **Priced upon request**

Treat your guests to a signature cocktail! Choose a seasonal flavour or a favourite ingredient and personalise the cocktail name so that it ties into your theme or tells a story!

House Wine

Pier 42 Chardonnay (Australia) **£16.00**

A very fruity Chardonnay bursting with mouth watering stone fruits with a fresh lemony finish.

Pier 42 Pinot Grigio (Italy) **£16.00**

Classic Italian Pinot Grigio, dry and delicate with crisp flavours of fresh orchard fruit and citrus finish to cleanse the palate.

Pier 42 Sauvignon Blanc (Chile) **£16.00**

Super juicy tropical fruits with mouth-watering lemons and limes to balance and make this a very easy drinking white wine.

Pier 42 Pinot Grigio Rose (Italy) **£16.00**

Dry and light, with bright summer strawberries, subtle cherry notes and a fresh finish.

Pier 42 Shiraz (Australia) **£16.00**

Classy, medium bodied spicy Shiraz with flavours of crunchy black cherries and black pepper with smooth tannins.

Pier 42 Merlot (Chile) **£16.00**

Soft, smooth and silky with plums and cooked cherry flavours.

Pier 42 Malbec (Argentina) **£16.00**

Smooth, black fruits, hints of mocha, velvety tannins and rich concentration of flavours.

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White Wine

Fairway Chenin Blanc (South Africa) £17.00

Soft, light, tropical notes, with fresh green apples and a clean crisp finish.

La Font Francaise Picpoul De Pinet (France) £19.00

Bright mouth-watering flavours of mandarin, pink grapefruit and fresh lime combine to make this new favourite a crowd pleasing wine to enjoy with fresh fish dishes.

Akau Sauvignon Blanc (New Zealand) £20.00

Lots of fresh pink grapefruit with citrus fruit, cut grass, subtle passionfruit and baked pineapple. Very moreish and perfectly balanced.

Rosé Wine

Copia Zinfandel Rosé (Italy) £17.00

Off dry style of rosé wine with enticing flavours of sweet red berries and juicy watermelons.

Cour des Dames Grenache Rose (France) £19.00

Very fruity, aromatic wine, with scents of fruit drops, raspberries, strawberries and grenadine, Together with floral aromas of roses and lavender.

Red Wine

Finca Flichman Malbec (Argentina) £18.00

Baked red fruits of plum and cherry on the nose with a slight touch of oak and an elegant, soft finish.

La Joya Pinot Noir (Chile) £19.00

Intense and fruity nose with aromas of wild berries. Broad, full-bodied palate. Silky and elegant with a touch Of red fruit such as cherries leading to a long finish.

Solar Viejo Rioja Crianza (Spain) £21.00

Rich aromas of oak ageing, such as vanilla, ground coffee and spices, merge with intense notes of violet, and fruity flavours of raspberries and ripe strawberries.

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Champagne & Sparkling Wine

Chio Bianco Spumante (Italy) £18.50

Made from the Glera grapes used in Prosecco wines but from Piemonte in Northern Italy, this lovely refreshing sparkler is a great value alternative

Chio Rosé Spumante (Italy) £18.50

Light delicate pink Italian sparkling wine with soft summer berry hints and refreshing smooth bubbles.

Il Cortigiano Prosecco DOC Spumante Extra (Italy) £20.00

Dry style Prosecco with lots of juicy fresh fruit flavours. Lemons, apples, pears and a smooth creamy bubbly finish.

Freixenet Cordon Negro Cava Brut (Spain) £22.00

Mid lemon colour, with a persistent mousse. Clean Mediterranean fruit aromas, melon and nectarine. Soft palate, again with good fruit and length.

Ayala Brut Majeur (France) £50.00

Light gold in colour, with a delicate mousse. The nose unveils expressive notes of citrus, florals and white fruits. Well balanced with a delicate complexity, Chardonnay adds a lively, fresh fruitiness on the palate, whilst Pinot Noir gives the wine richness and length

Drinks Packages

Package 1 £16.00 per person

Glass of house wine or non-alcoholic Elderflower Fizz on arrival
Two bottles of house wine per table with the wedding breakfast
One glass of Chio Bianco Spumante for the toast

Package 2 £17.00 per person

A Pimms Cocktail or non-alcoholic Elderflower Fizz on arrival
Two bottles of house wine per table with the wedding breakfast
One glass of Chio Bianco Spumante for the toast

Package 3 £18.00 per person

Glass of Chio Bianco Spumante or non-alcoholic Elderflower Fizz on arrival
Two bottles of house wine per table with the wedding breakfast
One glass of Il Cortigiano Prosecco for the toast

Non-Alcoholic | Children's £8.00 per person

Fruit juice on arrival
A soft drink with the wedding breakfast
A glass of fizzy apple juice for the toast

Corkage

Wine £10.00 per 75cl bottle
Sparkling Wine and Champagne £12.00 per 75cl bottle

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