



CANAPES

CHOOSE FOUR

VEGAN

Cauliflower Popcorn with Vegan Mayo
Vegetable Nori Rolls with Soy & Wasabi Sauce
Falafels With Sweet Chilli Sauce
Tomato & Basil Bruschetta

FISH

Cromer Fish Cake with Lemon Mayonnaise
Mini Fish & Chips with Tartare Sauce
Smoked Salmon & Dill on Cucumber Rounds
Tempura Prawns & Thai Sauce

MEAT

Thai Chicken Skewers with Cucumber Dipping Sauce
Baby Norfolk Sausages with Mustard Mash
Mini Steak & Chicken Pies with Gravy Dip
Mini Yorkshire Pudding with Beef & Horseradish Sauce
Homemade Mini Burger Stack with Burger Pickle

£9.00 per person





PLATED MENU

Create your own price per head!

Our innovative plated menu puts the ball in your court.

Design your own menu, and we will give you a personalised quote based on your selections.

STARTERS

All served with fresh breads

Salt & Pepper Squid With Japanese Shichimi Seasoning

Hirata Steamed Bun Filled With Pulled Pork & BBQ Sauce

Smoked Salmon & Crab Bonbons With Lemon & Chive Mayo

Garlic & Rosemary Baked Camembert Served With Sourdough

Smoked Bacon Potato Cake With Crispy Egg, Watercress & Mustard Dressing

Heritage Tomatoes Buffalo Mozzarella & Basil

Seared Scallop With Chorizo, Shallots & Micro Salad

Classic Prawn Cocktail

Chicken Liver Pate & Red Onion Marmalade

Warm Grilled Asparagus & Quail Egg Salad

Sticky Peanut Satay Tofu With Carrot & Fennel Salad (V)

Sweet Potato Falafel & Vegan Aioli with Micro Salad (V)

Vegetable & Chickpea Samosas With Sweet Chilli Jam (V)





MAINS

All served with seasonal vegetables.

28 Day Sirloin Of Beef, Espelette Peppers, Boulanger Potatoes & Jus
Roast Topside of Beef with all the Trimmings

Herb & Apricot Crusted Lamb Rump, Black Olive & Sun Dried Tomato
Potato Cake & Salsa Verde

6oz Fillet Of Beef With Watercress Puree, Potato & Celeriac Dauphinoise,
Heritage Carrot, Vine Tomato & Red Wine Jus

Slow-Roasted Pork Belly Glazed With Honey, Served With Sage Mash,
Butternut Puree & Roasted Apple Cider Jus

Fillet Of Salmon With Basil & Parmesan Crust, Saffron Fondant Potatoes
Petit Ratatouille & White Wine Sauce

Chicken Breast In Parma Ham, Stuffed With Chorizo And Tarragon
Mousseline, Dauphinoise Potatoes, Carrot Puree & Madeira Sauce

Chicken Thighs, Wrapped In Smoked Bacon With Portabello Mushroom,
Tenderstem Broccoli, On Creamed Mash Potato With Tarragon Jus

Steamed Cod Fillet Topped With Batter Crumb, Served With Crushed Peas,
Hasselback Potatoes & Homemade Tartare Sauce

Oven-Roasted Vegetable Tart With Tomato & Basil Sauce, Topped With
Courgette & Carrot Ribbons (V)

Vegan Katsu Curry And Sticky White Rice (V)

Artichoke & Smoked Tofu Paella With Mixed Breads (V)

Lentil Cottage Pie With Mixed Vegetables (V)

DESSERTS

Trio Summer Pudding Lemon Posset & Eton Mess

Eton Mess (V)

Raspberry Almond & Lemon Curd Trifle

Vanilla Panna Cotta, Strawberry Salsa & Shortbread Crumb

Mixed Berry Parfait, Crusted Meringue & Salted Caramel Sauce (V)

Sticky Toffee Pudding With Ice Cream (V)

White Chocolate Cheesecake With Toffee Popcorn & Dried Raspberry (V)

Warm Apple Tart With Vanilla Cream

Banoffee Pots

Crème Brulee

Chocolate Orange Bread & Butter Pudding With Thick Custard





CLASSIC SHARING DISHES

DELICIOUS RANGE OF CASSEROLE DISHES SERVED TO THE CENTRE OF THE TABLE FOR GUESTS TO HELP THEMSELVES ACCOMPANIED BY A RANGE OF POTATOES & VEGETABLES OR SALAD DEPENDING ON YOUR CHOICE OF DISHES.

PLEASE CHOOSE TWO MAIN DISHES FOR YOUR TABLE:

MAINS

Beef & Roasted Vegetable Stew With Herb And Black Pepper Dumplings
Mexican Chilli With Rice, Tortillas & Sour Cream
Jamaican Jerk Chicken With Herbs, Rice & Beans
Roasted Lemon & Basil Chicken With Harlequin Olives
Classic Fishermans Pie
Wild Mushroom Stroganoff
Chicken Tikka Masala With Basmati Rice & Poppadoms
Vegetable Moussaka Vegan Option

Please Choose 2 Vegetable/Salad Or Potato Dishes:

Vegetables, Salads & Potatoes
Jacket Potatoes
Cream Mashed Potatoes
Baby Roast Potatoes
Mixed Vegetables Carrots, Peas, White Cabbage
Roasted Carrots
Cauliflower Cheese
Green Beans
Baked Beans
Mixed Green Salad
Tomato, Red Onion And Feta Cheese
Tabbouleh Salad

DESSERTS

Classic Desserts For Your Table For Your Guests To Share

Please Choose Two Dishes:

Classic Desserts
Classic Bread & Butter Pudding With Thick Custard
Pear & Apple Crumble With Cream Or Custard
Blackforest Gateaux & Cream
Jam Sponge With Custard & Ice Cream
Strawberry Trifle
Mixed Fruit Flan With Cream

£40.00PP





BBQ FEAST MENU

Choose 3 main items including 1 Vegetarian option.
Main item to be cooked and served from the BBQ by our chef.
Accompanied by 4 sides/salads to complete your BBQ Feast.

MAINS

Local Pork Bangers
Jerk Chicken with Chargrilled Pineapple
Spiced Lamb & Mint Burgers
Beef Burgers & Fried Onions
Chicken Breast with Ginger, Oregano & Lime Marinade
Chicken & Courgette Kebabs
Blackened Salmon with Coriander Yoghurt Dressing
Butterfly Leg of Lamb with Garlic & Rosemary

VEGETARIAN/VEGAN

Halloumi, Courgette and Red Onion Kebabs
Chickpea, Courgette & Red Pepper Burgers
Vegan Hot Dogs
Grilled Corn on the Cob
Cajun Grilled Tofu





SIDES

Warm Local New Potatoes with Rock Salt & Olive Oil

Summer Vegetables with Minted Olive Oil

New Potatoes, Sprouting Broccoli, Wild Garlic mixed with
wholegrain mustard dressing

Roasted Sweet Potato with Lemon Yoghurt

Summer Herbs & Leaves with Avocado, Baby Tomato and Sunflower Seeds

Tomato Roasted Butternut Squash, Pepper and Feta with fresh Basil Salad

Broad bean and Pea Salad with mint and Parmesan

Middle Eastern Coleslaw

Thai Slaw

Tomato and Red Onion Salad

Tabouleh with Beetroot and Red Pepper

DESSERTS

Please choose 2 desserts for your guests to enjoy at your feasting table.

Black Forest Gateaux

French Apple Tart & Cream

New York Baked Cheesecake with Summer Fruits (Can be Vegan and Gluten
Free)

Eton Mess

Fruit Scone with Jam, Cream and Strawberries

Chocolate Mousse

£48.00 per person





SHARING BOARDS

OUR SHOW-STOPPING SHARING BOARDS ARE GREAT FOR YOUR GUESTS TO HELP THEMSELVES

STARTERS

PLEASE CHOOSE FOUR OF THE FOLLOWING:

SALAMI
PARMA HAM
COURGETTE & FETA FRITTERS, MINT YOGURT (V GF)
CHICKEN LIVER PARFAIT, RED ONION MARMALADE
GIANT SAUSAGE ROLL & MUSTARD
HOT SMOKED SALMON
FALAFEL (V)
PORK PIE & PICCALILLI
BLACKGATE CHEDDER
HAM CROQUETTES
GRILLED ASPARAGUS (V)
SWEET POTATO WEDGES WITH SOUR CREAM (V)
HUMMUS & SMOKED PAPRIKA OLIVE OIL (V GF)

MAINS

CHOOSE ONE OF THE FOLLOWING:

SLOW COOKED BEEF MEDALLIONS & CRISPY ONIONS, ROSEMARY LAMB CUTLETS SLOW-COOKED PORK BELLY, CRACKLING, CHIMICHURRI SERVED WITH VEGETABLES AND POTATOES

WHOLE ROASTED LEMON & THYME CHICKEN, HERB STUFFING BALLS, SALT & PEPPER ROASTED NEW POTATOES, SEASONAL GREENS, JUS

ROASTED SIRLOIN OF BEEF WITH HOMEMADE YORKSHIRE PUDDING, ROASTED POTATOES, CAULIFLOWER CHEESE, ROASTED CARROTS, JUS

SALMON EN CROUTE, HERB NEW POTATOES, GARDEN SALAD, HOLLANDAISE SAUCE

SLOW COOKED VEGETABLE & CHICKPEA CURRY WITH CORIANDER AND COCONUT, SPRING ONION, PUY LENTILS, WATERCRESS AND CARROT SALAD, GRILLED ASPARAGUS, VINE TOMATOES, COURGETTE & RED ONION, ROASTED CELERIAC & SWEET PEPPERS, SMOKED TOFU, SWEET POTATO WEDGES





DESSERTS

SERVED TO THE TABLE FOR GUESTS TO HELP THEMSELVES
PLEASE CHOOSE TWO FROM THE FOLLOWING TO BE
SERVED ON A SLATE

SEASONAL FRUIT PAVLOVA

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE ICE
CREAM

APPLE PIE WITH CUSTARD

NEW YORK CHEESECAKE WITH FRUIT COMPOTE

CRÈME BRULÉE WITH SHORTBREAD

ETON MESS

CHOCOLATE CHIP BROWNIE WITH HOT CHOCOLATE
SAUCE

BREAD & BUTTER PUDDING WITH CUSTARD

£58.00PP





EVENING FOOD

PERFECT LATE-NIGHT SNACKS TO KEEP YOUR GUESTS GOING UNTIL THE EARLY HOURS, OUR EVENING FOOD IS CIRCULATED TO GUESTS ON CINEMA TRAYS SO THEY DON'T EVEN HAVE TO LEAVE THE DANCE FLOOR!

British Pork Sausages & Dry Cured Bacon Served in White Soft Baps with a Selection of Sauces £9.50

Vegan Sausage & Bacon Baps (V) £9.50

Fish Finger Doorstep Sandwich with Lemon & Homemade Tartar Sauce
£9.50

Sliders Beef Burgers with a Selection of Topping Cheese, Bacon, Tomato & Salad £15.00

Vegan Burgers with Salad Tomato Avocado Salsa (V) £12.00

Chicken Or Vegetable Katsu Curry Pots Served with Rice and Flat Bread
£15.00

Grilled Ham & Cheese with Tomato Chutney Toastie £9.50

Cheese Board Served with A Selection of Table Biscuits Celery Grapes Spiced Apple Chutney Red Onion Marmalade £12.00

Street Food - It's Show Time!

Wood Fired Pizza

Cooked Freshly in Our Traditional Pizza Oven Live In Front Of Your Guests
£18.00

Choice Of Two Pizza Flavours:

Margherita,

Parma Ham Black Olive & Pesto

Mediterranean Vegetable & Sun-Dried Tomatoes

Chicken & Roasted Pepper

Meat Feast

Pepperoni

Ham & Pineapple

Roasted Mushroom & Caramelised Onion with Gorgonzola

Hog Roast £15.00

With Apple Sauce Soft White Flour Baps Crackling & Stuffing

