

Wedding Canapes

V.I.P Canapés

Cherry tomato filled with boursin
Wild mushroom and thyme bouchees
Thai fish cakes with a cucumber dipping sauce
Tandorri chicken sticks
Tiny cheese, onion and olive scones
Cranberry filo cigars
Mushroom pate on rye bread
Thai vegetable spring rolls
Tartlet of smoked salmon, cream cheese and dill
Mozzarella, basil and cherry tomato skewers
Miniature tartlet with roasted vegetable
Miniature raspberry / strawberry pavlova
Strawberries dipped in chocolate
Goujons of chicken breast served with a salsa dip
Scampi served with a tartre sauce
Cherry tomato filled with basil and Feta cheese
Mini choux buns with prawn cocktail
Tartlet of red onion, sour cream and chives
Breaded prawn tails
Smoked Mackerel on brown bread and Horseradish cream
Baby sausages in honey and mustard bites
Baked tiny new potatoes with crisp bacon served with Roquefort & sour cream dip
A pastry canapé case with:
Smoked salmon and cream cheese
Roasted vegetable
Creamed asparagus
Mini choux buns with cream and covered with chocolate sauce

Price to be £4.70 per head

Based on five selections

All prices are subject to VAT

Gourmet Canapés

Smoked chicken mousse on a naan with mango
King prawn with a smoked fish moussouline in a filo basket
Pork satay with a peanut dipping sauce
Miniature cottage pies topped with cheesy mash
Sun blush tomato and avocado mousse crostini
Mini prawn cocktail profiteroles
Caramelised onion tartlets with goats' cheese & thyme
Chicken tikka, mango & coriander on sticks
Salmon mousse and prawn
Mini Yorkshire puddings with Revetts sausage and onion marmalade
Mozzarella, basil and cherry tomato skewers
Peking duck pancakes with hoi sin sauce
Mini Yorkshire puddings with roast pork, stuffing and applesauce
Mini chocolate cups with a white chocolate mousse topped with a raspberry
Filo basket with prawns in a sweet chilli sauce
Baby sausages wrapped in bacon
Mini smoked salmon muffins
Smoked salmon on brown bread with lemon
Avocado and chorizo blinis
Bruschetta with pesto, goats' cheese and sun dried tomato
Fresh figs with prosciutto di Parma

Price to be £5.80 per head

Based on five selections

All prices are subject to VAT

Menu 1

Starters

Caesar salad
Cheese & herb fritters with sweet pepper marmalade
Potted salmon with pickled cucumber
Thick country vegetable soup
Cocktail of prawns in a Marie rose sauce
Stilton-stuffed mushrooms baked with garlic breadcrumbs
Fish cakes with tartare sauce
Smoked mackerel rillettes with a green bean & shallot salad
Chilled smoked salmon mousse
Carrot & coriander soup
Pate Maison
Served with a gamekeepers chutney
Fresh fruit starter with a fresh fruit coulis

Main Course

Fish Pie with a creamy mash topping
Roasted Salmon fillet with a crusted Pecorino & Pesto topping
Served with baby new Potatoes and Seasonal vegetables
Pan fried salmon with bacon and red wine sauce
On a bed of garlic mash and baby corn
Chicken in a tomato and rosemary sauce
Served on a bed of creamy mash and green beans
Roast Chicken with all the trimmings
Served with new potatoes and a medley of Vegetables.
Traditional roast turkey with all the trimmings
Served with roast potatoes and a medley of vegetables
Locally reared pork sausages
served with an onion gravy & mash
Lamb braised with a fennel and tomato
Served with a roasted vegetable couscous
Roast topside of beef with a Yorkshire pudding and a red wine gravy
Served with roast potatoes and a medley of vegetables
Normandy pork with cider
Served with new baby potatoes and buttered Savoy cabbage
Roast leg of pork and apple sauce
Served with roast potatoes and a medley of vegetables
Cod with a herbed crust
Served with baby new potatoes and seasonal vegetables

Vegetarian

Tagliatelle with Gorgonzola and toasted walnuts
Vegetarian non-meat loaf
Italian stuffed aubergines
Provençal tart
Baked peppers with a couscous and roasted Mediterranean vegetable filling
A Three-Cheese lasagne with spinach and pine nuts
Penne rigate with fresh tomato and mozzarella

A selection of fresh rolls and butter.

Desserts

A brandy snap basket with Greek yoghurt, drizzled with honey and seasonal berries
A sharp lemon mousse
Baby choux buns with a baileys fresh cream filling
Pavlova with seasonal berries
Chocolate pudding with a fudge sauce
Vanilla cheesecake with fresh berries
Strawberry shortcakes with strawberry puree & fresh cream
Classic crème caramel
Coffee & chocolate mousse cups
Individual treacle tart with crème anglaise
Strawberry & mascarpone torte
Creamy fudge cheesecake
Cardamom custard tart
Apple tart with mascarpone
Cheese & biscuits

Your choice of

Two starters

One Main Course

(with a vegetarian alternative)

Followed by two desserts

Freshly brewed coffee & mints

Price to be £27.00

All prices are to subject to vat

Menu 2

Starters

Crispy fragrant jumbo prawns
Goats' cheese tower
Toasted goats' cheese with blackened sherry-vinegar onions
Apple, cider salad with melted Camembert dressing
Salmon with pesto, tomato and pesto vinaigrette & Parmesan crisps
Creamed onion soup with cider
Curried parsnip soup
Prawn & ginger cakes with a crunchy salad
Roasted tomato & mozzarella salad
Leek & potato soup
Gorgonzola & mascarpone cheese served with onion compote
Smoked chicken & mango salad drizzled with an oriental dressing
Char grilled vegetable terrine
Aubergine timbale
Fresh fruit starter with a fresh fruit coulis

Main Course

Roasted Haddock with red peppers and olives
Baby new potatoes and green beans
Pan-fried cod on a bed of pea puree with smoked bacon and shallot cream sauce
And New potatoes
Roast rump of lamb with herb couscous
with a spiced aubergine puree
Seared salmon with roast vegetable couscous
Roast sirloin of beef with a rich shallot and mushroom sauce
Served with roast potatoes and a medley of vegetables
Lamb shank faggots in lettuce, served on a bed of creamy parsnip puree
Surrounded with vegetables
Roast rib of beef
(Brought to the table whole for guests to carve)
Served with roast potatoes and a medley of vegetables
Roast loin of pork with a crispy crackling
Served with roast potatoes and a medley of vegetables
Basque chicken
Chicken with a mushroom duxelle wrapped in smoked bacon
Served with a Provençal sauce and herbed duchess potatoes

Vegetarian

Chestnut, spinach and mushroom file tarts with a tomato and ginger caulis

Caramelised onion and lentil Wellington

Tomato tartlet with an olive and Parmesan crust

Roasted garlic and aubergine custards with red pepper dressing

Wild mushroom risotto with Parmesan tuiles

Cheese choux pastries filled mushrooms in Maderia

A selection of fresh rolls and butter.

Desserts

White chocolate mousse, with caramel shards

Chocolate roulade

Vanilla cream terrine with raspberries and blackcurrant coulis

A baileys brioche bread and butter pudding

A terrine of summer fruits

Blueberry & redcurrant Eton mess

Espresso panna cotta with chocolate sauce

Raspberry brulee served with a shortbread biscuit

Lemon posset

Warm chocolate pudding with Belgian chocolate sauce

Wonderful white chocolate cheesecake

Walnut tart served with crème fraîche

Apple & frangipane tart with a warm caramel sauce

Cheese & biscuits

Your choice of

Two starters

One Main Course

(with a vegetarian alternative)

Followed by two desserts

Freshly brewed coffee & mints

Price to be £29.50

All prices are to subject to vat

Menu 3

Starters

- Aromatic tiger prawns
- Hot & sour pickled prawns
- Duck liver parfait with onion confit & walnut bread toast
- Roasted figs with Gorgonzola and honey – vinegar sauce
- Twice-baked Roquefort soufflés
- Horseradish marinated salmon
- Italian stuffed aubergines
- Stilton & broccoli soup
- Balsamic & soy-cured salmon with green beans
- Roasted tomato soup with puree of basil & olive croutons
- Slow cooked root vegetable soup
- Grilled king prawns with spicy relish
- Smoked salmon with blanched lettuce & a creamy horseradish mousse
- Tiger prawn skewers with a walnut pesto
- Fresh fruit starter with a fresh fruit coulis

Main Course

- Paupiette of Dover Sole with beurre blanc**
Served with creamed potatoes and Savoy cabbage
- Pan Fried Sea Bass with broccoli and sorrel sauce**
Served with baby new potatoes
- Plaice in a rich tomato sauce**
Served with new potatoes and carrot puree
- Salmon on croute**
Served with hollandaise sauce, creamed leeks and Baby new potatoes
- Cod and Serrano ham on mash with a creamy leek sauce**
- Beef fillet with a gratin of wild mushrooms**
Dauphinoise potatoes, mange tout and baby corn
- Saddle of lamb with an apricot and cumin stuffing served with a pomme puree**
- Organic chicken breast with panchetta and a Gorgonzola stuffing**
Served with new potatoes and mixed vegetables
- Medallions of pork in a trio of mustard and crème fraiche sauce**
With wild rice and green beans
- Herb-crusted rack of lamb with pug lentils**
Pommes dauphinoise and char grilled Mediterranean vegetables
- Vension braised in Guinness and port**
Served with a goats' cheese mash and sautéed cabbage with caramelised onions
- Ballotine of chicken on pomme puree with a grainy mustard sauce**
Served with glazed carrots with thyme and garlic

Beef Wellington with a red wine jus

Served with baby new potatoes and a medley of vegetables.

Vegetarian

Mushroom Wellington

Cheese and parsnip roulade with sage and onion stuffing

Torte of field mushrooms

Provençal tart

Wild mushrooms in Madeira enc croute with foaming hollandaise

War, Roquefort cheesecake with pears in balsamic vinaigrette

Leek cannelloni with lemon thyme and provolone piccante

A selection of fresh rolls and butter.

Desserts

Lemon ricotta cheesecake with a confit of lemons

A rich chocolate truffle torte, served with a raspberry coulis

Bread and butter pudding with forest fruits and vanilla custard

White chocolate panna cotta with champagne granita

Caramel banana bavaois

Chocolate, maple and pecan tart

A duo of white and dark chocolate mousse

Champagne jellies with a syllabub cream and frosted grapes.

Sticky toffee pudding with a toffee sauce

Citrus tart with crème fraiche

Chocolate mascarpone cheesecake with fruit & nuts served with crème fraiche

Maple & walnut cheesecake

Ameretti pear & almond tart with a poire William sauce

Cheese & biscuits

Your choice of

Two starters

One Main Course

(with a vegetarian alternative)

Followed by two desserts

Freshly brewed coffee & mints

Price to be £33.00

All prices are to subject to vat

Hot Carvery Menu

Your choice of starter

Followed by

A carvery of two from the following

Roast beef

Served with Yorkshire puddings & horseradish sauce

*

Roast pork

And applesauce

*

Roast turkey or chicken

With chipolatas, stuffing & cranberry sauce

*

Leg of lamb

With mint sauce

*

Roast gammon

All served with a selection of seasonal vegetables, roast or new potatoes

Roast gravy

Followed by a choice of two deserts

Price to be £27.00 with choices from menu 1

Price to be £ 29.50 with choices from menu 2

Price to be £ 33.00 with choices from menu 3

All prices are subject to VAT

Cold Fork Buffet Menu 1

Your choice of either

Canapés from our VIP menu

Or

Your choice of two starters from our Wedding Menu 1 list

Followed by

Whole dressed salmon

Garnished with prawns

Roast topside of beef

Served with horseradish cream

Coronation chicken

Honey and mustard basted Suffolk Ham

A selection of homemade deep filled quiche

To include

Cheese and broccoli, red onion, Mediterranean vegetable, wild mushroom

Your selection of 1 potato dish

And 4 freshly prepared salads

Jacket potatoes

Warm baby new potatoes in extra virgin olive oil, spring onion & lemon

Baby new potato salad

Pasta salad

Mixed green salad leaf salad

Herbed couscous salad with roasted vegetables

Tomato & basil salad

Pesto rice salad or spring onion & wild rice salad

Tabouleh

Mixed green salad

Caesar salad

Tomato & red onion

Coleslaw

Baskets of assorted breads, rolls & butter.

Your choice of 2 deserts from the following

Vanilla cheesecake

Fresh fruit trifle

Lemon tart

Profiteroles with fresh cream & chocolate sauce

Fresh fruit salad

Apple tart

Coffee & tea

Price to be £35.00 per head

BBO Menu 1

Locally reared pork sausage
100% beef quarter pounder burger
Lamb koftas
Chicken breast marinated in lime and ginger
Salmon fillet with a citrus crust

Baby new potato salad
Pasta salad
Mixed green salad
Herbed couscous salad with roasted vegetables
Tomato & basil salad

Baskets of breads, rolls & butter
A selection of sauces, mustards & relishes

Followed by:

Lemon tart served with crème fraîche and raspberries
Or
White chocolate cheesecake served with a strawberry coulis

Veggie options:

Vegetable kebabs, stuffed peppers, grilled aubergine parcels, red bean & mushroom burgers, stuffed mushrooms, nutty rice burgers, vegetarian sausages, Marinated herbed halloumi cheese kebab

Price to be £20.00 per head

All prices are subject to vat

BBQ Menu 2

Either a locally reared pork sausage

Or a

100% beef quarter pounder burger

Together with

Your choice of three selections from the following

Southern barbecued pork (carved from the bbq)

Mediterranean – style sardines

Chicken tandoori skewers

Herb & garlic prawns

Butterfly lamb with balsamic vinegar & mint (carved from the bbq)

Mackerel with lime & coriander

Rib eye steak

Chicken satay skewers

Ginger & port marinated lamb skewers

Tiger prawn skewers with a walnut pesto

Warm new potatoes tossed in extra virgin olive oil, spring onion & lemon

Pesto rice salad or spring onion & wild rice salad

Tabouleh

Mixed green salad

Caesar salad

Tomato & red onion

Coleslaw

Baskets of breads, rolls & butter

A selection of sauces, mustards & relishes

Followed by:

Chocolate torte served with a raspberry coulis

Or

Walnut tart served with crème fraîche

Or

Apple tart served with marscarpone

Veggie options:

Vegetable kebabs, stuffed peppers, grilled aubergine parcels, red bean & mushroom burgers, stuffed mushrooms, nutty rice burgers, vegetarian sausages, Marinated herbed halloumi cheese kebab

Price to be £30.00 per head

Price includes cutlery, crockery and table linen & paper napkins

Menu is cooked by our Chefs on the BBQ/Griddle, and then served in chafing dishes from the buffet table.

All prices are subject to VAT

Hog Roast Menu

Your selection of canapé menu

Or

Starter menu from menu 1

Spit roasted pig

Served with apple sauce,
Stuffing & crispy crackling

Baskets of bread & rolls

A selection of sauces

Your selection of 1 potato dish

And 4 freshly prepared salads

Jacket potatoes

Warm baby new potatoes

Roast potatoes

Baby new potato salad

Pasta salad

Mixed green leaf salad

Herbed couscous salad with roasted vegetables

Tomato & basil salad

Pesto rice salad or spring onion & wild rice salad

Caesar salad

Tomato & red onion

Coleslaw

Baskets of assorted breads, rolls & butter.

Your choice of 2 deserts from the following

Vanilla cheesecake

Fresh fruit trifle

Lemon tart

Profiteroles with fresh cream & chocolate sauce

Fresh fruit salad

Apple tart

Price to be £28.00 per head

Price includes cutlery, crockery and table linen

All prices are subject to VAT

Terms and Conditions

Please read the following terms and conditions carefully. If you have any questions please do not hesitate to contact us.

Quotations

- || Quotations are provided as a charge per head.
- || A guaranteed number of guests is required to be supplied by the customer at least 7 days prior to the date of the function. Should numbers drop greatly then a revised quotation may need to be given.
- || Charges are based on our current price list and menu selections and are subject to VAT unless otherwise stated.
- || Any unconfirmed quotation will remain valid for a period of three months after which time we reserve the right to review the price quoted.

Payment

- || A deposit of £250.00 is payable to confirm a booking. A further 75% of the total charge is to be received at least 14 days prior to the date of the function
- || The remainder of the charge will become due on the day of the function when a final account will be provided. In the event of the final account not being supplied on the day of the function or an additional account for any extra items is required, payment is to be received within 7 days of the date of the invoice.

Insurance

- || We hold full public liability insurance to cover catering services, equipment and staff provided by us. However, it shall be the customer's responsibility to arrange adequate insurance for all other risks arising from the function.
- || We accept no liability for any loss or damage from any event beyond our control or which we are unable to prevent by the exercise of reasonable diligence.

Cancellation

On the cancellation of an order a fee will be charged according to the time of the notification, as follows:

- || Not less than 30 days prior to the date of the function - 25% of the total
- || Between 30 days and 7 days prior to the date of the function - 50% of the total
- || Between 7 days and the day immediately preceding the date of the function - 75% of the total
- || On the day of the function - the total fee.