

Something light



Bowl Food

Recommended 3 bowls per person

Mini fish and chips
Mini sausage and mash
Thai Green Curry and Rice
Crispy Duck Leg with a Sweet Chilli Sauce
Mini haggis and tatties
Mini vegetable risotto
Mini Cottage Pie
Mini Fish Pie

Sweet Options

Mini lemon tarts
Mini chocolate brownies
Fruit kebabs
Mini Sticky Toffee Pudding
Chocolate Profiteroles

Nibbles

A selection of crisps,
nuts and olives



Canapé Selection

Cold Canapés

Vegetarian Sushi
Ratatouille and goats cheese pastries
Goats cheese and roast vegetable mini quiche
Ham hock roulade with apricot chutney
Smoked salmon and chive cream cheese roulade
Smoked mackerel mousse with horseradish cream
Peppered tuna carpaccio with pickled capers

Warm Canapés

Goat cheese and sweet potato spring rolls
Spicy mixed vegetable bhajis with mint yoghurt
Mushroom arancini
Homemade pork and sage sausage rolls
Garlic and herb chicken skewers
Teriyaki beef and pepper brochettes
Garlic and chilli prawn skewers
Salmon with teriyaki and wasabi mayonnaise
Mini fish goujons



Three Course Dining

Private Dining Menu 1

Crispy smoked ham hock, poached hen's egg, caper and mustard sauce

Warm goats cheese crostini, candied beetroot and walnut salad, truffle dressing

Poached salmon rillettes, lemon and fennel confit, caviar crème fraîche

~

Slow cooked free range Suffolk pork belly, confit garlic mash, apple and sage jus

Roasted sea bream, crab risotto, fennel, lemon butter sauce

Pan fried gnocchi, wild mushrooms, spinach, and parmesan cream

~

Vanilla pannacotta, berry compote, almond tuille

Warm chocolate fondant, vanilla pod ice cream candied orange

Sticky toffee pudding, Chantilly cream, pecan nut, butterscotch sauce



Private Dining Menu 2

Wild mushroom and truffle soup, mushroom beignets, Gravavlax of home cured salmon, buttermilk pancakes, fennel and orange salad

Smoked Ham and Chicken Terrine, Piccalilli, Toasted Brioche

~

Rump of lamb, ratatouille of veg, rosti potato, confit shallot jus

Pan fried fillet of cod, pomme anna, and cockle cream
Butternut squash risotto, charred butternut, rocket salad

~

Chocolate marquis, passion fruit ice cream

Glazed lemon tart, citrus crème fraîche

Warm red wine poached pear, Chantilly cream, cinnamon shortbread

Cold Buffet

Assorted finger sandwiches

– please **select four**

Ham and mustard

Cucumber and cream cheese

Cheddar and pickle

Tuna mayonnaise

Beef and horseradish

Smoked salmon and cream cheese

Egg mayonnaise

A selection of salads

– please **select two**

New potato and grain mustard

Mixed leaves

Pasta pesto with grilled vegetables

Couscous salad

Tomato feta and black olive

Classic Caesar

Coleslaw

Cold items - please select one

Poached salmon with horseradish crème fraiche

Platter of assorted charcuterie with pickles

Platter of smoked fish with lemon and capers

Crudités with hummus

Warm items - please select one

Sausage rolls

Vegetarian 'sausage' rolls with cheddar and onion

Selection of quiches

Spicy vegetable bhajis

Breaded fish goujons with tartar sauce

Chicken satays

Extras - please select one

Bowls of kettle chips

Spiced roast nuts

Bowls of French fries

Sweet items - please select one

Mango cheesecake

Vanilla panna cotta with seasonal fruits

Chocolate profiteroles

Platters of sliced fresh fruits

Hot Buffet

Please choose three of the following:

Slow cooked Dedham Vale blade of beef chilli, creamed corn

Sustainable fish pie, parmesan crumb

Aubergine and courgette parmigiana

Braised chicken, chorizo and tomato ragout

Baked rustic ratatouille, basil and goats cheese

Please choose three of the following to accompany your chosen dishes:

Buttered new potatoes with herbs

Fragrant basmati rice

Sultana and almond couscous

Green salad

Rustic bread with country butter

*Or try something
a bit different...*

Cake of Cheese

Basic Celebration Cake

Serves approximately 80

Made from cheeses from small

British Dairy Farms



Classic Celebration Cake

Serves approximately 130

A collection of British cheeses from small independent dairies.

Luxury Celebration Cake

Serves approximately 150

A mixture of both French and British Artisan cheeses to supply larger wedding parties



Ice Cream Van



Outdoor Paella



Pizza Oven



Hog Roast



BBQ

Our BBQ is served with assorted bread rolls and sauces

BBQ Menu

Please select three

Assorted speciality sausages

XL Chophouse beef/lamb/pork burgers

Marinated chicken and vegetable kebabs

Grilled pork loin steaks

Cajun spiced Corn-fed chicken Supremes

Grilled sirloin minute steaks

Dedham Vale onglet steaks

Marinated Dingley dell pork fillets

Grilled lamb chops

A bit fishy...

Teriyaki marinated salmon skewers

Whole grilled sardines

Mackerel with lemon and herbs

Peppered tuna steaks

Tiger prawn kebabs

Our hog roast is served with bread rolls, crackling, stuffing, and apple sauce

Accompaniments for both options – please select three

- New potato and grain mustard
- Pasta pesto with grilled vegetables
- Tomato feta and black olive
- Mixed leaves
- Couscous salad
- Classic Caesar
- Coleslaw

For the veggies....

- Mediterranean vegetable kebabs
- Haloumi and cherry tomato skewers
- Garlic grilled field mushrooms
- Spicy quinoa and vegetable burger

Add something sweet...

- Grilled pineapple kebabs
- Chocolate studded baked bananas