

## *Suggested Function or Party Meals 2019*

### *Menu A*

#### *Starter:-*

*Cream of Broccoli and Stilton Soup*  
*Served with a Warm Baguette and Butter*

#### *Main Course:-*

*Lemon and Thyme Marinated Chicken Breast*  
*Drizzled with a Café Au Lait Sauce*  
*Served with Roasted Potatoes and Seasonal Vegetables*

#### *Pudding:-*

*Homemade Sticky Toffee Pudding*  
*With Vanilla Ice Cream*

*£ 13.95 per person – Monday to Thursday*

*£15.95 – Friday to Sunday*

*Add £1.00 per person for Coffee or Tea and Mints*

*Menu B*

*Starter:-*

*Homemade Ham Hock Terrine*

*Served with Homemade Piccalilli and Warm Toasted Focaccia Bread*

*Main Course:-*

*Pan Seared Fillet of Scottish Salmon*

*Set on a Bed of Chive Crushed New Potatoes and Finished with a Lemon Butter Sauce*

*Pudding:-*

*Homemade Warm Chocolate Brownie*

*Topped with Mint Chocolate Chip Ice Cream*

*£ 15.95 per person – Monday to Thursday*

*£18.95 – Friday to Sunday*

*Add £1.00 per person for Coffee or Tea and Mints*

## *Menu C*

### *Starter:-*

*Melon Balls Served in a Champagne Sorbet*

### *Main Course:-*

#### *Braised Beef Skirt*

*Set on a Bed of Chive Horseradish Infused Mashed Potatoes and  
Covered in a Rich Bourguignon Sauce*

### *Pudding:-*

#### *Homemade Glazed Lemon Tart*

*Accompanied by a Mixed Berry Compote and Crème Chantilly*

*£ 18.95 per person – Monday to Thursday*

*£21.95 – Friday to Sunday*

*Add £1.00 per person for Coffee or Tea and Mints*

## *Menu D*

### *Starter:-*

#### *Tomato and Basil Soup*

*Served with a Warm Baguette and Butter*

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#### *Fan of Galia Melon*

*Topped with a Refreshing Raspberry Sorbet*

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#### *Chicken and Mushroom Terrine Wrapped in Smoked Bacon*

*Accompanied by Tomato Chutney and Toasted Focaccia Bread*

### *Main Course:-*

#### *Pork Loin Steak*

*Placed over Apple Mashed Potato and Topped with an Aspall's Cyder Cream Sauce*

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#### *Oven Baked Salmon Fillet with a Herb Crust*

*Served with Lemon Crushed Potatoes and Drizzled with a Herb Sauce*

■ *Above Dishes are Both Served with a Panache of Seasonal Vegetables*

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#### *Brie and Caramelised Red Onion Tartlet*

*Set on a Bed of Balsamic Dressed Salad and Served with Buttered New Potatoes*

### *Pudding:-*

#### *Tangy Lemon and Lime Cheesecake*

*Served with a Mixed Berry Compote*

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#### *Apple and Peach Crumble*

*Topped with Vanilla Custard*

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#### *Duo of White and Dark Chocolate Mousse*

*Accompanied by a Brandy Snap Basket Filled with Raspberry Sorbet*

Coffee or Tea and Mints to Conclude  
£ 21.95 per person – Monday to Thursday  
£23.95 – Friday to Sunday

## *Menu E*

### *Starter:-*

#### *Classic French Onion Soup Topped with Parmesan Crouton*

*Served with a Warm Baguette and Butter*

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#### *Chicken Liver Parfait*

*Served with Grape Chutney and Toasted Brioche*

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#### *Smoked Salmon and Prawn Salad*

*Topped with Fresh Lemon and Crème Fraiche*

### *Main Course:-*

#### *Oven Roasted Chicken Breast*

*Served with Dauphinoise Potatoes, Seasonal Vegetables and Topped with a Rich Red Wine Jus*

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#### *Pan Seared Seabass Fillet*

*Served with New Potatoes, Provencale Vegetables and Drizzled with a Pesto Dressing*

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#### *Wild Mushroom and Tarragon Risotto*

*Topped with Fresh Rocket and Parmesan Shavings*

### *Pudding:-*

#### *Toffee and Pecan Cheesecake*

*Served with Banoffee Ice Cream*

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#### *Warm Chocolate Brownie*

*Served with Mint Chocolate Chip Ice Cream*

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#### *Pavlova*

*Served with Vanilla Cream and Mixed Berry Compote*

Coffee or Tea and Mints to Conclude  
£ 23.95 per person – Monday to Thursday  
£25.95 – Friday to Sunday

## *Menu F*

### *Starter:-*

#### *Minestrone Soup*

*Served with a Warm Baguette and Butter*

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#### *Salmon Gravlax*

*Accompanied by Dressed Salad and Dill Mayonnaise*

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#### *Sauté Chicken Livers and Wild Mushrooms*

*Served with Toasted Focaccia*

### *Main Course:-*

#### *Confit of Duck Leg*

*Served with Dauphinoise Braised Cabbage, Fondant Potatoes and Topped with A Red Wine Sauce*

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#### *Salmon en Croûte*

*Served with Sauté Potatoes, French Beans and Drizzled with a Balsamic Dressing*

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#### *Braised Beef Skirt*

*Placed on Horse Radish Mash with Seasonal Vegetables and Topped with a Bourguignon Sauce*

### *Pudding:-*

#### *Chocolate and Orange Bread and Butter Pudding*

*Served with a Crème Anglaise*

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#### *Berry Mille-Feuille*

*Served with Crème Chantilly and a Berry Coulis*

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#### *Sweet Cream Filled Profiteroles*

*Drizzled with Chocolate Sauce*

Coffee or Tea and Mints to Conclude  
£ 25.95 per person – Monday to Thursday  
£27.95 – Friday to Sunday

## Menu G

### Starter:-

#### *Prawn and Crab Tian*

*Served with Seasonal Leaves*

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#### *Smoked Duck, Pecan and Orange Salad*

*Drizzled with a Honey Mustard Dressing*

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#### *Cherry Tomato and Buffalo Mozzarella Tartlet*

*Served with Balsamic Dressed Salad*

### Main Course:-

#### *Spinach and Ricotta Stuffed Chicken Breast*

*Served with Parmentier Potatoes and a Chive Cream sauce*

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#### *Herb Crusted Cod Lion*

*Served with Chive Crushed Potatoes and a Pesto Dressing*

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- *Above Dishes are Both Served with a Panache of Seasonal Vegetables*

#### *Lamb Cutlets*

*Accompanied by Sauté French Beans, Dauphinoise Potatoes and Finished with a Rosemary Jus*

### Pudding:-

#### *Trio of Mini Desserts*

*Citrus Cheesecake, Dark Chocolate Mousse and Sweet Cream Filled Profiterole with Chocolate Sauce*

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#### *Honeycomb Cheesecake*

*Served with a Brandy Snap Basket Filled with Chocolate Ice Cream*

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#### *Apple Tart Tatin*

*Served with Vanilla Ice Cream and Caramel Sauce*

Coffee or Tea and Mints to Conclude  
£ 25.95 per person – Monday to Thursday  
£27.95 – Friday to Sunday

## *Finger Buffet Selection - 2019*

### *Selection of Sandwiches and Open Rolls*

*Homemade Caramelised Red Onion and Plain Sausage Rolls*

*Cajun Chicken Skewers*

*Bruschetta Pizza Selection*

*Homemade Cheese Straws*

*Spicy Jacket Wedges*

*Tortilla Crisps with Salsa, Sour Cream and Guacamole Dips (V)*

*£9.00 per person*

*Add on for £1.00 per person, per item*

*Breaded Mushrooms with Garlic Mayonnaise*

*Pork Pies*

*Honey and Mustard Glazed Cocktail Sausages*

*Deep Fried Breaded Chicken Goujons*

*Scotch Eggs*

*Mini Cream Cheese and Chive Jacket Potatoes*

*Add on for £1.75 per person, per item*

*Cheese and Ham Croissants*

*Smoked Salmon and Cream Cheese Bagels*

*Selection of Homemade Quiches*

*Hot & Spicy Chicken Wings*

*Breaded Brie Wedges with Cranberry Dip*

*Filo King Prawns*

*Asian Selection of Vegetable Samosas, Spring Rolls and Onion Bhajis*



## *Cold Fork Buffet Selection – 2019*

### *Selection of Meats and Fish*

- Home Cooked Suffolk Gammon Ham*
- Roast Breast of Norfolk Turkey*
- Loin of Suffolk Pork*
- Roasted Peppered Topside of Beef*
- Poached Fillet of Scottish Salmon*

*Complementary Sauces are also Served with Each Individual Choice*

### *Accompaniments*

- Bread Selection*
- Jacket Potatoes*
- Minted New Potatoes*
- Garlic Roasted Baby Potatoes*
- Potato and Chive Salad*
- Mixed Leaf Salad Bowl Served with Honey and Mustard Dressing*
- Scented Rice Salad*
- Caesar Salad*
- Mediterranean Style Pasta Salad*
- Moroccan Style Cous Cous*
- Coleslaw*
- Tomato, Red Onion and Fresh Basil Bowls*

### *Prices-*

*£9.25 per Person – 2 Meat/Fish Choices and 3 Accompaniments*

*£2.00 per Person – Additional Meat/Choice*

*£1.25 per Person – Additional Accompaniment*

## *Hot Fork Buffet Selection – 2019*

Buffet Style Hot Buffets To Choose from:

- Vegetarian or Beef Lasagne Served with Dressed Salad
- Traditional Cottage Pie Served with Seasonal Vegetables
- Chilli Con Carne Served with White Rice add 50p for tortilla chips
- Classic Fish and Chips
- Broccoli and Stilton Pasta Bake(V)
- Mushroom and Tarragon Risotto(V) Served with Grated Parmesan
- Moussaka Served with Garlic Bread
- Curry (please ask for Options) Served with Fragrant Rice add 50p for Poppadoms

Add any of our Homemade Desserts

- Sharp Lemon Tart
- Cheesecake (Ask for Options)
- Fruit Salad
- Sticky Toffee Pudding
- Apple Crumble
- Berry Eton Mess
- Chocolate Fudge Cake
- Profiteroles Topped with Chocolate Sauce
- Mixed Berry Mille Feuille

*Pick Three Hot Buffet Choices - £10.95 p/h  
Additional Buffet Options- £2p/h per option  
Pick Three Dessert Options – additional £4p/h*

## *B.B.Q Menu - 2019*

*Price - £9.95 Per Person for all of the Items Below*

- *Succulent Beef Burger or Veggie Burger in a Bap*
- *Butcher's Sausage in a Hot Dog Bun*
- *Jacket Potatoes (v)*
- *Marinated Vegetable Skewers*
- *Mixed Salad (Dressed Leaves with Tomatoes and Cucumbers)*
- *Pasta Salad*
- *Coleslaw*
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*For optional Extras, Choose from any of the Following items.  
Each Item is Individually Priced*

- *Corn on The Cob - £1.00*
- *Marinated Chicken in Lime, Coriander and Chilli - £1.50*
- *BBQ Marinated Chicken Drumsticks - £1.50*
- *Slow Cooked Jack Daniels Marinated Pork Ribs - £1.50*
- *Minute Steak - £2.00*
- *Tiger Prawn and Salmon Skewer - £2.00*

*To Add Desserts to Your BBQ, Choose From Any of The Following Options:-*

- *Platters of Fresh Fruit with Vanilla Ice Cream - £4.50 per person*
- *Selection of Homemade Mini Desserts - £5.50 per person*
- *(Profiteroles, Lemon Tarts, Dipped Strawberries, Chocolate Brownie Bites and Citrus Cheesecakes)*

## *Hog Roast Menu - 2019*

*Menu Includes:*

*The Hog*

*Large White Baps*

*Apple Sauce*

*Sage and Onion Stuffing*

*Pickles*

*Coleslaw*

*Mixed Salad Bowls*

*Hot New Potatoes*

*From 50 to 160 Guests only.....£10.95 per person*

*Additional Salad Options are Available. Please Ask One of our Team For Further Details*

## *Drinks Package - 2019*

*Bucks Fizz / Pimms on Arrival* £3.95 per head

*Bucks Fizz / Pimms on Arrival &  
Toast Sparkling Wine* £6.95 per head

*Bucks Fizz / Pimms on Arrival &  
Glass of House Wine &  
Toast Sparkling Wine* £9.95 per head

*Bucks Fizz / Pimms on Arrival &  
Glass of House Wine, with a Top Up &  
Toast Sparkling Wine* £11.95 per head

*Exchange Bucks Fizz for a Fruit Cocktail or a Warm Mulled Wine during the Winter months*

*These packages are suggestions only. Please indicate your*

*Preferred options and these can be priced accordingly.*

## *Canapé Menu 2019*

### *Served Cold*

- *Chicken Liver Parfait Topped with Grape Chutney and Served on a Toasted Crouton*
- *Smoked Salmon and Cream Cheese Bellini Topped with Finely Chopped Chives*
- *Prawn and Crayfish Tail Marie Rose Bellini, Drizzled with Lemon Juice*
- *Ham Hock Terrine Topped with Piccalilli and Placed on a Toasted Crouton*

### *Served Hot*

- *Tomato and Basil Breaded Risotto Balls Served with Salsa*
- *Chicken Satay Skewer Served with a Peanut Dipping Sauce*
- *Duck Spring Rolls with Hoi Sin and Spring Onion Dip*
- *Mini Brie and Caramelised Red Onion Tartlet*
- *Tomato and Mediterranean Vegetable or Tomato and Mozzarella Brushettas*
- *Honey and Grain Mustard Glazed Cocktail Sausages with Garlic Mayonnaise Dip*
- *Filo King Prawns Served with Sweet Chilli Dip*

*Prices – Choices May be Made From a Mixture of the Hot and Cold Canapé Menus*

*£4.00 – 3 Canapés per Guest    £5.95 with Sparkling White Wine On Arrival*

*£6.00 – 5 Canapés per Guest    £7.95 with Sparkling White Wine On Arrival*

*£8.00 – 7 Canapés per Guest    £9.95 with Sparkling White Wine On Arrival*