



## Wedding & Party Menus

### Traditional Afternoon Tea

*(served on mis-matched vintage china)*

£11.50 per head

**Selection of bite-sized home-made cakes and dainties** (including: chocolate cake; coffee cake; cherry & almond cake; pear, raspberry & white chocolate cake; mini-scones with clotted cream and strawberry jam; mini hazelnut meringues; chocolate-dipped strawberries)

**Selection of sandwiches** (including: cream cheese & cucumber; smoked salmon with lemon crème fraiche; egg & cress; smoked Norfolk ham & chutney)

Freshly brewed tea, coffee and herbal infusions

Jugs of iced cranberry & raspberry juice; sparkling elderflower cordial





## Canapés

*Prices start from £6/head for 5 choices. (We recommend 5 choices pre-dinner or 7-8 for a drinks party)*

Buckwheat blinis with Cromer crab or smoked salmon

Fresh figs wrapped in San Daniele ham

Mini Yorkshire puddings with roast beef & horseradish cream

Sweet chilli tiger prawn brochettes

Teriyaki salmon skewers

Thai chicken satay with fragrant peanut sauce

Filo tartlets with smoked chicken, black olives & parsley pesto

Tostadas with citrus ceviche

Cocktail fishcakes with dill & crème fraiche tartare

Prawn and herb 'spring roll' (rice paper) with a peanut hoisin dip

Retro-classic: mini prawn cocktail vol au vents

### **Vegetarian**

Home-made cheese straws

Mini savoury scones with soft Welsh goats' cheese & tapenade

Vine tomato and basil mini bruschetta

Leek and Norfolk Dapple quiche squares

Cherry tomatoes soaked in vodka served with Maldon sea salt

Grilled Mediterranean vegetable mini bruschetta

Basil-marinated mozzarella & cherry tomato skewers

Chive pancake with crème fraiche and red onion confit

Parmesan & poppy seed lollipops

Cherry tomato and pesto galettes

### **Sweet**

Hazelnut and raspberry mini meringue

Mini chocolate brownies

Tropical fruit brochettes with mascarpone dip



## Cold Buffets

### Fork Buffet A

Beech-smoked Norfolk ham

Free-range chicken with tarragon mayonnaise & grapes

Cedar plank-baked salmon with lemon & dill

Couscous with roasted Mediterranean vegetables

Tomato & basil salad

Home-made coleslaw

Buttered warm new potatoes with chives

Mixed leaves with French dressing

Organic bread with butter

\*\*\*Selection of home-made cakes and brownies

\*\*\*Dark chocolate mousse

### Fork Buffet B

Beech-smoked Norfolk ham

Rare, roast '21-day matured' sirloin of beef

Free-range chicken with tarragon mayonnaise & grapes

Cedar plank-baked salmon with lemon & dill

Couscous with roasted Mediterranean vegetables

Vine tomato, mozzarella & basil salad

Buttered warm new potatoes with chives

Mixed leaves with French dressing

Organic bread with butter

\*\*\*Selection of home-made cakes and brownies

\*\*\*Vanilla crème brûlée



### **Fork Buffet C (*canapés served as starter*)**

Mini savoury scones with soft goats' cheese and tapenade

Chive pancake with crème fraiche and red onion confit

Cherry tomato and pesto galettes

Teriyaki salmon skewers

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Sweet potato & goats' cheese galette

Sliced chicken breast with green beans, olives, sun dried tomatoes & salsa verde

Salmon fillet rubbed with Moroccan spices, with a spring onion, cherry tomato & chilli salsa

Piedmontese peppers (roasted pepper halves filled with tomatoes, anchovies & garlic)

Fregola (giant couscous) with watermelon, feta cheese, rocket, dill & mint

Griddled zucchini and aubergine salad with basil & olive oil

Mixed leaves with home-made tarragon dressing

Basket of assorted breads and butter

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Home-made lemon tart with crème fraiche

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Freshly brewed coffee and tea

### **Fork Buffet D**

Moroccan salmon with pineapple and chilli salsa

Sliced chicken breast with green beans, olives, sundried tomatoes & salsa verde

Sweet potato, caramelised red onion, feta, rocket & pine nut salad

Wild rice & mixed bean salad

Broccoli, spinach & Binham blue tart

Mixed roasted beetroot with Parma ham & balsamic dressing



Dressed salad leaves

Rustic breads with butter

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Build-your-own Eton Mess (meringue, fresh strawberries and cream)

Chocolate brownie squares

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Freshly brewed tea and coffee

### **Fork Buffet E (Selection of Hot and Cold Dishes)**

Slow-roasted lamb, marinated in Moroccan spices (served warm)

'Big Fat' Greek salad

Mediterranean vegetable and couscous salad

Blue cheese & spinach tart

Bowls of hummus, tzatziki and olives

Basket of pitta and crusty breads

Mixed leaves with home-made tarragon dressing

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Selection of cheeses served with crackers and grapes

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Freshly brewed tea and coffee



## Three Course Meals\*

(\*please choose one starter, main, dessert and vegetarian option)

### **Starters** (served with selection of breads and butter)

Roasted red pepper & vine tomato soup

Leek & potato soup

Watercress & spinach soup with ciabatta croutons

Red onion, cheddar & thyme tartlet

Goats' cheese & spinach tart

Home-made chicken liver parfait served with red onion marmalade & brioche

Home-cured 'gravadlax' salmon with a honey mustard sauce, cucumber and dill served with buttered brown bread

Vine tomato, mozzarella & basil salad

### **Mains** (served with seasonal vegetables and new potatoes, unless otherwise stated)

Beef bourguignon with chestnut mushrooms, shallots & bacon

Glazed Norfolk chicken breast with a Pommery mustard & tarragon sauce

Herb-roasted chicken breast with gravy

Pan-fried salmon fillet with a creamy shrimp, grape & white wine sauce

Medallions of pork with apple & cider sauce

Roast leg of lamb with rosemary & basil gravy, served with roasted root vegetables & boulangère potatoes



### **Vegetarian Options** (pre-ordered)

Warm Mediterranean vegetable tartlet with goats' cheese and chive sauce  
Buckwheat pancakes filled with spinach & mushrooms in a sage cream sauce

### **Desserts**

Eton Mess

Vanilla crème brûlée with shortbread biscuit

Dark chocolate mousse

Classic summer pudding with crème fraiche

Caramelised lemon tart with crème fraiche

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Freshly brewed tea and coffee