

A romantic wedding scene featuring a bride and groom. The bride, on the left, has her hair styled in a thick braid adorned with pearls and is wearing a white dress. The groom, on the right, is in a grey suit with a red tie and a boutonniere. They are both holding and drinking from ornate, cut-crystal glasses. The background is softly blurred, focusing attention on the couple.

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UNIQUE
NORFOLK VENUES

CATERING BROCHURE

INTRODUCTION

YOUR BIG DAY

At Unique Norfolk Venues we pride ourselves on providing a unique experience at each of our exquisite venues. Our venue planning team work tirelessly to ensure that your day is truly wonderful so that you and your guests get the experience of a lifetime.

For weddings at Manor Mews we provide you with a bespoke quotation*. We'll organise everything you need for a truly memorable event. This includes quotations for staffing, crockery, cutlery, glassware, table linen, wedding planning, food and drink, and a ceremony fee if you decide to tie the knot in our marvellous Great Barn.

Take a look through our catering brochure and book an appointment with one of your dedicated venue planning team where they'll talk you through all of the options and help you to create a dining experience you'll never forget.

**The charges listed are mandatory and we do not permit alternate suppliers for our wedding event services.*



EXECUTIVE HEAD CHEF

KEITH MCDOWELL

Keith McDowell, Executive Head Chef at Unique Norfolk Venues has been in the catering industry for more than three decades.

He brings with him a wealth of experience that includes Michelin-starred and AA Rosetted restaurants to create some truly memorable events!

His journey around Norfolk has allowed him to spend some time on our beautiful North coast where he has been privileged enough to gain experience at Brancaster's White Horse, The Gin Trap at Ringstead and Burnham Market's The Hoste, as well as 4 years as Head Chef at Snettisham's award-winning, The Rose and Crown.

Keith's time in our beautiful county has allowed him to build up an advanced knowledge of the produce and suppliers, giving his team an invaluable head start when catering for weddings. From fresh produce from Norfolk's own fields to delectable seafood sourced locally, there will be something perfect at every event!

Our menus are carefully designed by Keith to provide high quality restaurant standard food on a banqueting scale.

COME JOIN US!

Before you make any decisions, we think it is important that you sample the delicious food that our Executive Head Chef, Keith and his team create for you on your special day. You will both be invited to a wonderful tasting event!

As soon as you arrive, you'll be greeted with a canapé reception. This is the perfect opportunity to mix and mingle with your fellow wedding couples while you enjoy some drinks. The dining room will be set up for a wedding reception and you'll be given your seats at a group table. The tasting is the perfect opportunity to see the venue decorated and full of people, emulating your wedding day as closely as possible.

We will then serve you a delicious sharing menu that has been thoughtfully chosen by Keith and his catering team.

Our house wine will be provided at the table for you to taste and our wine expert will also be available with a selection of speciality wines for you to try.

The events team will be on hand throughout the tasting to answer any questions and offer advice.





On Arrival

WELCOME DRINKS & CANAPÉS

ON ARRIVAL

Once your ceremony has finished, our team will be on hand with you and your guests arrival drinks. Treat your guests to a huge range of drinks! Our Planning Team would love to tell you more about what we offer!



WELCOME DRINK OPTIONS

Prosecco (£4.20 per glass)

Pimms (£4.20 per glass)

Bottled Beer (£3.80 per bottle)



CHAMPAGNE

Enjoy an arrival drink of Champagne
for **£8 per person per glass**

UNIQUE DRINKS

Gin + Tonic

Bellini

Mulled Wine

Rose Prosecco

(Contact the Planning Team for pricing)



COCKTAILS

Offer your guests a delicious cocktail!

Mojito

(£7.50 per person per glass)

Espresso Martini

(£7.50 per person per glass)

Passionfruit Martini

(£7.50 per person per glass)



CANAPÉS

You'll choose up to 5 of the following:

Tartlets Of Confit Onion Marmalade, Feta (V, GF)

Deep Fried Breadcrumbsed Risotto Balls, Parmesan Cheese* (V, GF)

Tomato, Basil, Bruschetta (V, GF, VE)

Deep Fried Salt Cod Croquettes, Squid Ink Crisp (GF, DF)

Gravlax, Honey and Mustard Dressing, Oat Cracker (GF)

Spiced Cajun Chicken Skewer (GF, DF)

Chilli Beef with Soy Dipping Sauce (DF, GF, contains sesame)

Crispy Duck, Spring Onion, Cucumber and Hoisin* (DF, GF, contains sesame)

Scorched Watermelon, Mango and Chilli (V, VE, GF, DF)

Chargrilled Courgette, Dried Tomato, Basil (V, VE, GF, DF)

Cucumber Maki Roll, Wasabi (V, VE, GF, DF)

Whipped Black Pepper Goats Cheese, Beetroot Cracker* (V, GF)

Slow Cooked Pork Cheeks, Bramley Apple on Crackling (GF, DF)

Sea Trout Ceviche, Avocado, Lime* (GF, DF)

Halloumi Croûton, Basil Mousse, Edamame Bean (V, GF)

Crispy Tofu, Yakori (V, VE, DF)

Smokey Seitan Skewer, Peanut Sauce (V, VE, DF, contains peanut)

***Chef's recommendation**

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



PREMIUM CANAPÉS

Dill Scones, Cream Cheese (V, GF)

Marinated Olive and Feta Crostini (V, GF)

West Norfolk Potted Brown Shrimp, Cayenne Butter (GF)

Pork Belly Rillete Bon Bons, Crackling Crumb (DF, GF)

Tiger Prawn Tempura with a Sweet Chilli Dipping Sauce (GF, DF, contains sesame)

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



UNIQUE CANAPÉS

Oat Cake, Binham Blue Cheese, Raisin Purée (V, GF)

Smoked Salmon Roulade, Keta Caviar (GF)

Native Oysters with Shallot Vinegar (GF, DF)

Tempura of Native Oysters with Sweet Chilli Dipping Sauce (GF, DF, contains sesame)

Morston Crab Beignets, Honey and Sesame Dip (GF, contains sesame)

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free





Wedding Breakfast

GUIDE TO YOUR MENU

MENUS

On the following pages you will find our original, premium and unique menus. You can mix and match from these menus and the pricing is towards the back of this brochure. For further guidance please contact our Planning Team.



ORIGINAL MENU

Starter Option

You'll choose one starter from the following:

Prawn Cocktail

Cucumber and Radish Salad, Candied Lemon, Wholegrain Mustard (GF, can be DF)

Confit Chicken Bon Bons

Crispy Parmesan, Gem Lettuce, Crispy Bacon, Parmesan Purée, Aioli (GF, can be DF)

Tomato and Bocconcini

Pesto, Balsamic Gel (GF, V, can be DF)

Smoked Duck Pastrami

Compressed Peach, White Balsamic, Honey Lavender, Orange Purée (GF, can be DF)

Panko Monkfish Scampi

Pea Purée, Pea Shoots, Tartare Espuma (GF, can be DF)

Mozzarella Stuffed Arancini

Aioli, Parmesan, Basil Oil (GF, can be DF)

Your Choice of Soup (GF bread available)

Leek & Potato | Roasted Vine Tomato & Red Pepper with Basil Oil | Sweet Potato & Pumpkin with Caramelised Pumpkin Seeds | Cauliflower & Suffolk Cider | Pea & Ham with Crème Fraiche (can be GF & DF)

Main Option

You'll choose one main from the following:

Free Range Pan Roasted Chicken Breast

Sage and Onion Pomme Purée, Charred Baby Leek, Sauté Leeks, Norfolk Bunched Carrot, Chicken Jus (GF, can be DF)

Confit Pork Shoulder

Anna Potatoes, Braised Red Cabbage, Glazed Shallot, Grain Mustard Jus (GF, can be DF)

Braised Beef Shin

Sauté New Potatoes, Glazed Carrot and Parsnip, Roasted Red Onions, Braising Liquor Reduction (GF, can be DF)

Our Own Recipe Bangers

Spring Onion Champ Mash, Seasonal Greens, Caramelised Onion Gravy (GF, can be DF)

Roast Norfolk Pork Loin

Thyme and Garlic Roast Potatoes, Cauliflower Purée, Roast Carrot and Parsnips, Crackling, Roast Gravy (GF, can be DF)

Dessert Option

You'll choose one dessert from the following:

Milk Chocolate Brownie

Honeycomb Ice Cream, Salted Caramel Popcorn, Chocolate Sauce (GF, can be DF)

Meringue and Berry Compote

Fresh Berries, Chantilly (GF, can be DF)

Pimm's Jelly

Cucumber Sorbet, Poached Strawberries, Apple Marigold (GF, DF)

Lemon Tart

Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel

Apple, Cinnamon and Granola Crumble

Vanilla Ice Cream (GF)

Chocolate Orange Bar

Vanilla Ice Cream, Candied Chocolate Orange, Orange Gel (GF)

Please note: All of our desserts are suitable for vegetarians. Plant based variations have been made for our vegan guests where possible

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



Confit Chicken Bon Bons

*Crispy Parmesan, Gem Lettuce,
Crispy Bacon, Parmesan Purée,
Aioli (GF, can be DF)*



Lemon Tart

*Italian Meringue, Raspberry Sorbet,
Raspberry Tuile, Raspberry Gel*



Confit Pork Shoulder

*Anna Potatoes, Braised Red
Cabbage, Glazed Shallot, Grain
Mustard Jus (GF, can be DF)*



Free Range Pan Roasted Chicken Breast

*Sage and Onion Pomme Purée, Charred
Baby Leek, Sauté Leeks, Norfolk Bunched
Carrot, Chicken Jus (GF, can be DF)*

PREMIUM MENU

Starter Option

You'll choose one starter from the following:

Pork Belly

Sweet Pea Veloute, Black Truffle, Crackling (GF, can be DF)

Tandoori Chicken

Curried Cauliflower Purée, Mango Pickle, Micro Coriander, Coriander Oil (GF, can be DF)

Salt Baked Cod Arancini

Pea Purée, Crispy Shallots, Lemon (GF, can be DF)

Beetroot and Gin Trout Gravlax

Baby Beetroot, Horseradish Creme Brûlée (GF, can be DF)

Norfolk Game Terrine

Black Pudding Crumb, Pistachio

Main Option

You'll choose one main from the following:

Braised Pork Belly

Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple Crisp, Spiced Apple and Quinoa Granola, Calvados Jus (Can be GF and DF)

Fillet of Black Bream

Pak Choi, Shitake and Enoki Mushrooms, Asian Broth, Crispy Shallots (Can be GF and DF)

Roast English Lamb Rump

Braised Shoulder Bon Bon, Fondant Potato, Carrot Purée, Broad Beans, Peas, Pan Gravy (GF, can be DF)

Confit Gressingham Duck Breast

Duck Leg Faggot, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy (GF, can be DF)

Pan Roast Chicken Breast

Panko Breaded Confit Leg, Fondant Potato, Braised Savoy Heart, Roast Cauliflower, Cauliflower Purée, Chicken Jus (GF, can be DF)

Roast Topside of Beef

Thyme and Garlic Roast Potatoes, Cauliflower Purée, Yorkshire Pudding, Roast Gravy. Served with sharing platters of Roast Carrot and Parsnips, Cauliflower Cheese and Braised Red Cabbage (Can be GF and DF)

Dessert Option

You'll choose one dessert from the following:

Baked Pineapple and Ginger Cake

Black Pepper Ice Cream (GF)

Vanilla Panna Cotta

Raspberry Sorbet, Candied Seed Granola (GF)

Espresso Martini

Coffee Jelly, Kahlua Cream, Cocoa Nibs, Espresso Sugar Tuile (GF)

Chocolate and Pistachio Genoise

Pistachio Ice Cream, Chocolate Sauce (GF)

Sticky Toffee Pudding

Vanilla Ice Cream, Butterscotch Sauce (GF, can be DF)

Bitter Chocolate Mousse

Honeycomb, Hazelnut Praline, Salted Caramel (GF, can be DF)

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Braised Pork Belly
Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple Crisp, Spiced Apple and Quinoa Granola, Calvados Jus (Can be GF and DF)



Sticky Toffee Pudding
Vanilla Ice Cream, Butterscotch Sauce (GF, can be DF)



Bitter Chocolate Mousse
Honeycomb, Hazelnut Praline, Salted Caramel (GF, can be DF)



Confit Gressingham Duck Breast
Duck Leg Faggot, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy (GF, can be DF)

UNIQUE MENU

Starter Options

You'll choose one starter from the following:

Pork Shoulder Scotch Egg

Truffle Oil Mayonnaise, Watercress (GF, DF)

Morston Crab Benedict

English Muffin, Hollandaise, Confit Egg Yolk

Crispy Glazed Pork Belly

Dashi Panna Cotta, Umami Cracker, Soy and Wasabi Jelly (GF, DF)

Moroccan Spiced King Prawns Dukkah

Pomegranate, Lemon Yoghurt (GF, can be DF)

Cured Quail Breast

Quail Leg Lollipop, Scotch Quail Egg, Hazelnut

Brancaster Smokehouse Salmon

Chive Crust, Beetroot, Carrot, Cucumber, Yuzu Pearls, Dill Emulsion (GF, can be DF)

Main Options

You'll choose one main from the following:

Griddled Hereford Sirloin

Pressed Potato Terrine, Griddled Asparagus, Crispy Onion Rings, Green Peppercorn and Brandy Sauce (GF, can be DF)

Sea Bass Fillet

Anna Potato, Wilted Spinach, Crayfish Tails, Bouillabaisse Sauce (GF, can be DF)

Pan Seared Scallops

Crispy Norfolk Pork Belly, Pea Purée, Shallot and Bacon Sauce, Sauté New Potatoes (GF, can be DF)

Parmesan Crusted Cod

Spiced Onion and Potato Fritter, Curried Cauliflower, Coconut, Coriander, Lime Emulsion (GF, can be DF)

Dessert Options

You'll choose one dessert from the following:

Custard Panna Cotta

Poached Rhubarb, Rhubarb Gel, Rhubarb Powder, Shortbread Crumb, Passionfruit Broth (GF)

Brown Sugar Tart

Stem Ginger Ice Cream, Gingerbread Crumb, Glazed Fig

Apple and Tonka Bean Bavarois

Black Cherry Sorbet, Apple Jelly, Pickled Blackberries, Granola

Milk Chocolate Marquise

Sea Salt Caramel, Cherry Jelly, Cherry Liquor Reduction

Please note: All of our desserts are suitable for vegetarians. Plant based variations have been made for our vegan guests where possible

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Moroccan Spiced King Prawns Dukkah
Pomegranate, Lemon Yoghurt (GF, can be DF)



Pork Shoulder Scotch Egg
Truffle Oil Mayonnaise, Watercress



Crispy Glazed Pork Belly
*Dashi Panna Cotta, Umami Cracker,
Soy and Wasabi Jelly (GF, can be DF)*



Brown Sugar Tart
*Stem Ginger Ice Cream, Gingerbread
Crumb, Glazed Fig*

VEGETARIAN & VEGAN



A RANGE OF CHOICE

Our menus have been thoughtfully adapted to replace the meat and/or fish element of your chosen Wedding Breakfast Menu.

Starter Option

You'll choose one starter from the following:

Tomato and Bocconcini

Pesto, Balsamic Gel
(GF, Vegan Option Available)

Tofu and Nori Scampi

Pea Purée, Pea Shoots, Tartare Espuma
(GF, Vegan Option Available)

Seitan Bon Bon

Crispy Parmesan, Gem Lettuce, Crispy Vegan Bacon, Parmesan Purée, Aioli
(GF, Vegan Option Available)

Your Choice of Soup

(GF bread available)

Leek & Potato | Roasted Vine Tomato & Red Pepper with Basil Oil | Sweet Potato & Pumpkin with Caramelised Pumpkin Seeds | Cauliflower & Suffolk Cider | (can be GF & DF)

Mozzarella Stuffed Arancini

Aioli, Parmesan, Basil Oil (GF, Vegan Option Available)

Crispy Glazed Tofu, Dashi

Panna Cotta (Unique Menu)
Umami Cracker, Soy and Wasabi Jelly
(Vegan and Gluten Free Option Available)

Textures of Parsnip (Premium Menu)

*Pickled, Honey Roast, Crisp, Puréed Goats Curd, Tea Soaked Golden Raisins, Curry Oil**
(Vegan and Gluten Free Option Available)

Celeriac Arancini (Premium Menu)

Pea Purée, Crispy Shallots, Truffle oil
(Vegan and Gluten Free Option Available)

Goats Cheese Cheesecake

(Premium Menu) *Oat Biscuit, Sesame, Poppy Seeds, Red Onion Jam, Textures of Beetroot*
(Can be GF and Vegan Option Available)

If an additional dish is chosen as a vegetarian or vegan option rather than the adapted variation, this may be classed and chargeable as a choice menu upgrade



Celeriac Arancini (Premium Menu)
Pea Purée, Crispy Shallots, Truffle oil
(Vegan and Gluten Free Option Available)



Goats Cheese Cheesecake (Premium Menu)
Oat Biscuit, Sesame, Poppy Seeds, Red Onion
Jam, Textures of Beetroot (Can be GF and
Vegan Option Available)



Textures of Parsnip (Premium Menu)
Pickled, Honey Roast, Crisp, Puréed Goats
Curd, Tea Soaked Golden Raisins, Curry Oil*
(Vegan and Gluten Free Option Available)



Meringue, Berry Compote
Fresh Berries, Chantilly
(GF, Vegan Option Available)

Main Options

You'll choose one main from the following:

Butternut Squash Ravioli *(Unique Menu)*

Chestnuts, Sage and Amaretti Crumb (Vegan Option Available)

Panko Breadcrumbs Seitan

Sage and Onion Pomme Purée, Charred Baby Leek, Sauté Leeks, Norfolk Bunched Carrot, Jus (Vegan and Gluten Free Option Available)

Confit Jackfruit

Pomme Anna, Braised Red Cabbage, Glazed Shallot, Sea Salt and Aspell's Cider Vinegar "Crackling", Grain Mustard Sauce (Vegan and Gluten Free Option Available)

Pan-Fried Gnocchi

Chargrilled and Pickled Courgette, Toasted Pine Nuts, Artichoke Puree, Pickled Button Mushrooms (Vegan and Gluten Free Option Available)

Braised Jackfruit

Sauté New Potatoes, Glazed Carrot and Parsnip, Roasted Red Onions, Braising Liquor Sauce (Vegan and Gluten Free Option Available)

Puy Lentil Loaf

Thyme and Garlic Roast Potatoes, Cauliflower Purée, Roast Carrot and Parsnips, Crackling, Roast Gravy (Vegan and Gluten Free Option Available)

Crispy Tempeh, Spiced Apple and Quinoa Granola *(Premium Menu)*

Dauphinoise Potato, Savoy Cabbage, Apple Crisp Spiced Apple and Quinoa Granola Calvados Jus (Vegan and Gluten Free Option Available)

Chargrilled Cauliflower Steak *(Premium Menu)*

Sweet Potato Mash, Green Bean, Gremolata Crumble (Vegan)

Individual Puy Lentil and Field Mushroom Wellington *(Premium Menu)*

Thyme and Garlic Roast Potatoes, Cauliflower Purée, Yorkshire Pudding, Roast Gravy. Served with Platters of Roast Carrot and Parsnips, Cauliflower Cheese and Braised Red Cabbage (Vegan and Gluten Free Option Available)

Dessert Options

You'll choose one dessert from the following:

Meringue, Berry Compote

Fresh Berries, Chantilly (GF, Vegan Option Available)

Milk Chocolate Brownie

Honeycomb Ice Cream, Salted Caramel Popcorn, Chocolate Sauce (GF, Vegan Option Available)

Apple, Cinnamon and Granola Crumble

Vanilla Ice Cream (GF, Vegan Option Available)

Chocolate Orange Bar

Vanilla Ice Cream, Candied Chocolate Orange, Orange Gel (GF, Vegan Option Available)

Pimm's Jelly

Cucumber Sorbet, Poached Strawberries, Apple Marigold (GF, Vegan Option Available)

Sticky Toffee Pudding *(Premium Menu)*

Vanilla Ice Cream, Butterscotch Sauce (GF, Vegan Option Available)

Bitter Chocolate Mousse *(Premium Menu)*

Honeycomb, Hazelnut Praline, Salted Caramel (GF, Vegan Option Available)





Pan-Fried Gnocchi

*Chargrilled and Pickled Courgette, Toasted Pine Nuts,
Artichoke Puree, Pickled Button Mushrooms (Vegan and
Gluten Free Option Available)*

AMUSE-BOUCHE

Traditionally chosen by the chef and served as a gesture before starters commence, the Amuse-Bouche is a way of giving diners an insight into their chef's style using the best ingredients available locally.

We've seen plenty of variety, including:

Potted Norfolk Brown Shrimps with Cayenne Butter
Jerusalem Artichoke Veloute with Tempura King Prawn
A Palate Cleanser of Sorbet

*Your chef can guide you as to what is available seasonally and locally.
(additional fees apply)*



BREAD AND OILS

Replace your bread and butter with our
Focaccia, Olive Oil and Balsamic.
(+£3.50pp)

BESPOKE MENU

Our menus are just a sample of what we can produce for your special event. Some of the options you may choose might be a bespoke or your favourite dish, or add a pre dessert or palate cleanser. If you have a specific idea in mind, please do not hesitate to ask your planner. (Additional fees will apply)

CHOICE MENU

You can give your guests a choice of two options for your menu for an extra £7.00pp. Please choose two dishes per course.

ASSIETTE OF...

Speak to your planner and let them know a couple of your favourite flavour combos or desserts, and we will design a dish around your choices.

Additional £5.00pp (Additional fees may apply)



SHARING MENU

A FEAST FOR THE TABLE

A great interactive and fun experience for you and your guests!



Starter Option

You'll choose one starter from the following:

Antipasti

Prosciutto, Milano Salami, Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia (GF Option Available)

Vegetarian Antipasti

Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia (Vegan and Gluten Free Option Available)

Main Option

You'll choose one main from the following:

Sous Vide Hereford Silverside

Barbeque Beef and Onion Suet Pudding, Smoked Mini Jackets, Burnt Hispi Cabbage, Barbeque Sauce (Gluten Free Option Available)

Bone Roasted Norfolk Pork Rib

Truffle and Parsley Mash or Duck Fat Roast Potatoes, Confit Shallots, Buttered Seasonal Greens, Crispy Crackling, Bramley Apple Sauce, Roast Gravy (Gluten Free Option Available)

Whole Roasted Norfolk Lamb Shoulder

Dauphinoise Gratin or Duck Fat Roast Potatoes, Braised Red Cabbage, Buttered Seasonal Greens, Garden Mint Sauce, Lamb Gravy (Gluten Free Option Available)

Dessert Option

You'll choose one dessert from the following:

Apple, Cinnamon and Granola Crumble

Vanilla Ice Cream (GF, Vegan Available - for vegan guests only)

Lemon Tart

Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel Meringue, Berry Compote, Fresh Berries, Chantilly (Gluten Free Available- for gluten free guests only, Vegan Available- for vegan guests only)

Meringue and Berry Compote

Fresh Berries, Chantilly (GF, Vegan Available- for vegan guests only)

CHILDREN'S MENU

Children can either be served small, simplified plates of your chosen menu or you can choose one option for all children, from each course below:

Starter Option

You'll choose one starter from the following:

Garlic Bread with Cheese

(Vegan and Gluten Free Option Available)

Dough Balls with Butter

(Vegan and Gluten Free Option Available)

Carrot and Cucumber Sticks with Pitta Bread and Hummus

(Vegan and Gluten Free Option Available)



Main Options

You'll choose one main from the following:

Spaghetti Bolognese

(Gluten Free Option Available)

Spaghetti with Tomato Sauce

(Vegan and Gluten Free Option Available)

Sausage, Mash and Peas

(Vegan and Gluten Free Option Available)

All of the below are served with chips. Please choose one of the following sides: beans, peas or salad

Chicken Fillet Goujons or Breaded Cod Fillet

(Gluten Free Option Available)

Freshly Baked Cheese and Tomato Pizza

(Vegan and Gluten Free Option Available)

Beef Burger in a Toasted Bun

(Vegan and Gluten Free Option Available)

Dessert Options

You'll choose one dessert from the following:

Chocolate Chip Cookie Stack, Popcorn, Vanilla Ice Cream

Strawberries and Cream

(Vegan and Gluten Free Option Available)

Mixed Ice Cream with Sauce and Sprinkles

(Vegan and Gluten Free Option Available)

Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream

(Vegan and Gluten Free Option Available)

Donut, Chocolate Dipping Sauce



Evening Menu Guide

EVENING FOOD OPTIONS

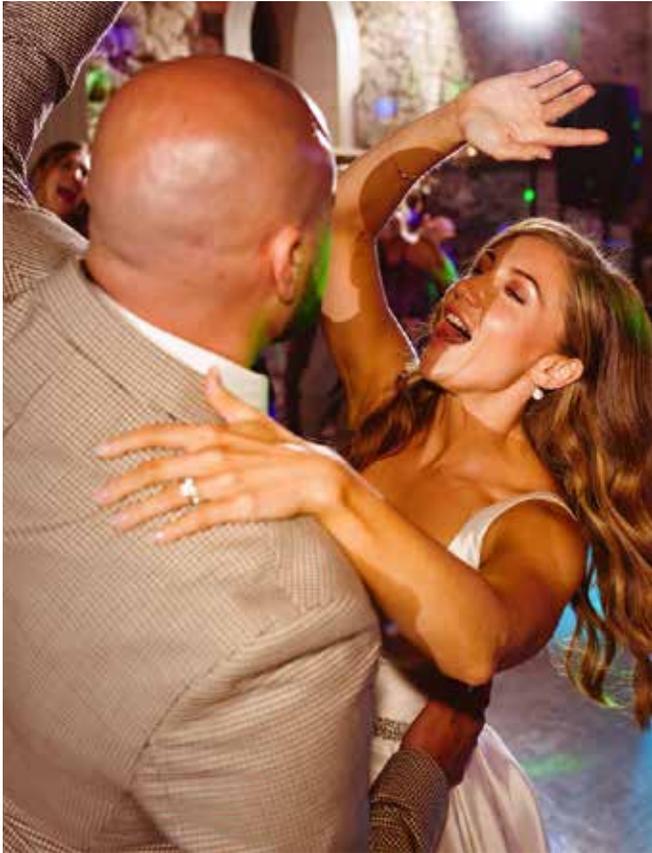
EVENING FOOD OPTIONS



EVENING MENU

You'll choose three options from the Evening Food Original Menu. This must include any vegetarian/vegan choices (if applicable).

Variations such as Gluten or Dairy free will be on a pre order only basis. Please speak to our Planning Team.



EVENING FOOD ORIGINAL MENU

Brioche Slides

Allocation is one slide per person plus a cone of chips

Crispy Buttermilk Chicken, Korean Gochujang, Asian Slaw

Charred Chorizo and Halloumi, Gem, Tomato, Hummus (GF)

Panko Breaded Fish Fingers, Pea Shoots, Tartare (GF)

Pulled Pork, Herb Stuffing, Crackling, Apple Sauce (Can be GF)

Falafel, Gem, Lime and Tomato Salsa (V, Can be GF)

Halloumi, Chilli Jam, Harissa and Honey Yoghurt (V, GF)

BBQ Jackfruit, Texas Slaw, Barbeque Sauce (V, Can be GF)

Street Food Buckets

Allocation is one portion of street food buckets per person

Blackened Miso Corn Ribs, Lime, Togarashi (3 Per Portion) (VE)

Mac and Cheese - Mature Cheddar and Mozzarella sauce, Parmesan and Thyme Crumb

Nachos, Sour Cream, Pico De Gallo, Jalapenos, Guacamole, Monterey Jack Cheese (V)

Halloumi, Chilli Jam, Harissa and Honey Yoghurt (V, GF)

Loaded Chips

Allocation is one portion of loaded chips per person

Crispy Katsu Chicken, Red Onion, Lemon and Chilli Pickle, Katsu Curry

Smoky Beef Brisket, Chillies, Texan Slaw, Garlic Sauce

Panko Breaded Cod, Tartar Sauce, Mushy Peas (GF, DF)

Boneless Korean Fried Chicken Wings Gochujang, Asian Slaw (DF)

Crispy Fried Salt and Pepper Cauliflower Wings, Garlic and Ginger (DF, VE)

PREMIUM EVENING MENU

Stone Baked Pizza

(Minimum 80 portions)

Treat your guests to Stone Baked Pizza. You will choose 3 toppings. This must include any vegetarian/vegan choices (if applicable).

Variations such as Gluten or Dairy free will be on a pre order only basis and cooked from our kitchen. Please speak to our Planning Team.

Goats Cheese, Red Onion, Beetroot Chutney, Toasted Pine Nuts (V)

Margherita, Tomato and Basil, Fiorelli Mozzarella, Fresh Basil (V)

Pepperoni, Chilli Oil

Pulled Pork and Chorizo, Sweet Peppadew Peppers

Barbeque Jackfruit, Corn, Crispy Fried Onion

OR

Norfolk Half Roast Hog

(Minimum 100 portions)

Served with Crispy Crackling, Pork and Herb Stuffing, Soft White Rolls, Potato Wedges, Coleslaw and Apple Sauce



UNIQUE EVENING MENU

BBQ - FRESH FROM THE GRILL

Chargrilled Steak Burger Slider,
Jumbo Pork Sausage Dog and a
Korean Chicken Yaki, Gochujang, Chilli

OR

Moving Mountains Plant Based Burger,
Moving Mountains Plant Based Jumbo Sausage and a
Sticky Tofu and Aubergine Yaki, Gochujang, Chilli

Includes; New Potato Salad, Gherkins and a choice of
Branded and Homemade Sauces

(Minimum 90 portions. One portion of the above per person)



WAFFLE STICKS

Treat your evening guests by adding a sweet element to your evening food. You will choose 3 toppings. This must include any vegetarian/vegan choices (if applicable). Variations such as Gluten or Dairy free will be on a pre order only basis and cooked from our kitchen. Please speak to our Planning Team.

Allocation is one stick per person

Hazelnut Praline, Cinder Toffee and Chocolate Sauce

Smashed Biscoff, Malteaser and Biscoff Sauce

**Lemon Meringue - Lemon Cream, Marshmallows,
Ginger Biscuits, Lemon Curd**

Blueberry Compote, Candied Bacon, Maple Syrup

**Apple Pie - Butter Baked Cinnamon Apples, Toffee Pieces,
Broken Sweet Pastry, Caramel Sauce**

50 portions, 75 portions or 100 portions available

£350 (up to 50 guests) £525 (up to 75 guests) £600 (up to 100 guests)



CHEESE WEDDING TOWER

Why not tick off the cake from your wedding planning list and add one of our amazing cheese tower grazing tables? The perfect modern centrepiece for your wedding celebration.

With a selection of traditional accompaniments such as figs, strawberries, chutneys and crackers, we can't wait to help you create a custom table that suits your needs! We have so many options and styles available. Contact your wedding planner to find out what we have to offer, and create the ideal cheese tower grazing table for your big day!

In addition to your evening food - **additional fees apply and start from £700** - cheeses may change due to availability.

SWEET BAR

Why not hire our sweet cabinet for your wedding?
Choose from our selection of sweets and we'll do everything
else for you! Scoops & tongs, sweet bags, sweet display
unit, decorations and glassware are all included

£120

10 Sweet Choices
(up to 50 guests)

£180

12 Sweet Choices
(up to 80 guests)

£240

15 Sweet Choices
(up to 100 guests)



POP UP BAR

Treat your guests to a Gin Bar, Champagne Bar or spirit of your
choice! Speak to your planner for more information and pricing

S'MORES

Our S'mores station is the perfect evening treat for your guests to enjoy all year round!

Includes:
Marshmallows
Biscuits
White Chocolate
Milk Chocolate
Skewers
Burners
S'mores station

(Vegan and Gluten free options available,
please speak to our Planning Team)

£100
(up to 50 guests)

£160
(up to 90 guests)

£200
(up to 120 guests)





Wine & Drinks

RANGE OF WINE AND DRINKS

DRINKS

Cheers!

We have a selection of carefully chosen drinks for you and your guests to enjoy over the bar!



BEER

DRAUGHT

Estrella
Wherry
Camden Ales

BOTTLED

Corona
Peroni

CIDER

Old Mout- Flavoured
Bulmers Original

WINE

White
Red
Rosé
Prosecco
Champagne

WHISKY

Famous Grouse
Jack Daniels
Talisker

VODKA

Smirnoff
Grey Goose

GIN

Gordon's
Bombay
Hendricks
Norfolk Gin
Whitley Neil
Gordon's Pink
Adnam's Copper House

LIQUERS

Disaronno
Malibu
Apple Sourz
Sambuca
Tequila
Jaegermeister
Pimms
Tequila Rose
Aperol
Brandy

RUM

Captain Morgan Spice
Kraken Spiced Rum
Bacardi
Southern Comfort
Sailor Jerry's

SOFT DRINKS

Coke
Coke Zero/ Diet Coke
Lemonade
Red Bull
Ginger Beer
Soda Water
Elderflower
Sparkling Water
Orange Juice
Cranberry Juice

COCKTAILS

Mojito
Espresso Martini
Passionfruit Martini

WHITE WINE LIST

Bergerie de la Bastide Blanc

£14.00 per bottle (France)

This is a Sauvignon. Discreet and elegant on the nose, it reveals typical notes of dried herbs, white flowers with a touch of lemon (included within your package)

Pinot Grigio, Apasseriini

£14.00 per bottle (Italy)

Light and lovely, a really summery wine with pretty orchard fruit flavours (VE) (included within your package)

Sauvignon Blanc, Poetas

£15.00 per bottle (Chile)

A fuller style of Sauvignon, fruit-driven and delightfully rich (VE)

Verdejo, Casa Maria

£16.00 per bottle (Spain)

Refreshing and truly mouth-watering, simply perfect for spring and summer drinking

Chardonnay, Soaring

£16.00 per bottle (Australia)

Tropical fruit, absolutely full of flavour, perfectly balanced with a clean, fresh finish

Chablis, Colette Gros

£24.00 per bottle (Burgundy)

An elegant Chablis, delightfully fresh and minerally with a lively crisp finish.

Viognier, Moulin de Gassac

£14.00 per bottle (South of France)

Wonderfully fragrant wine with subtle flavours of ripe peaches

Chenin Blanc, Cawston Crossing

£14.00 per bottle (South Africa)

Light and lovely, perfect as an aperitif or with 'shy' canapés and starters

Marlborough Sauvignon Blanc, Honu

£14.00 per bottle (New Zealand)

Fresh, crisp and zesty with aromas of citrus and passionfruit. Intense lime and gooseberry flavours

Riesling, Pioneer Road

£16.00 per bottle (Australia)

Traditionally crisp and dry with pure flavours and a citrusy 'bite' to finish

Macon Lugny, Dom Bouchard

£23.00 per bottle (Burgundy)

Complex and bursting with aromas of peaches and summer blossom, perfect with smoked salmon

Touraine Sauvignon, Guy Allion

£39.00 per bottle (Loire)

Pure, elegant Sauvignon with luscious, citrus aromas and flavours, then a beautiful, creamy finish

RED WINE LIST

Bergerie de la Bastide Rouge

£14.00 per bottle (France)

A savoury Merlot this has plenty of fruit along with a very good structure. It's got red fruit aromas of cranberries and red cherries and is light (included within your package)

Merlot, Poetas

£14.00 per bottle (Chile)

A fuller style of Merlot, packed with fruit and a lovely plummy palate (VE) (included within your package)

Pinot Noir, Moulin de Gassac

£16.00 per bottle (France)

Delightfully juicy with a smooth, elegant, succulent style

Rioja Crianza, Montesc

£19.00 per bottle (Spain)

All the silky softness you would expect from a Crianza but with more red fruit flavour

Château Maine, Martin

£19.00 per bottle (Bordeaux Sup érieure)

Traditional claret, classic Cabernet blend with a subtle hint of well-integrated oak

Côtes Du Rhône Cuvee Mathilde, Clos St. Michel

£20.00 per bottle (Rhône Valley)

Ripe and Rich with a suggestion of chocolate, juicy flavours of red berries and bramble fruits.

Montepulciano D Abruzzo Frentana

£16.00 per bottle (Italy)

Lovely floral nose then intense red berry flavours and spicy hints

Malbec, Terre Rouge

£18.00 per bottle (Languedoc)

Superbly fruitful wine, really rich and smooth, this is the "in" grape of the moment (VE)

Soaring Shiraz

£17.00 per bottle (Australia)

A luscious, rich and spicy shiraz, packed with deliciously ripe fruit, ideal with bbq styled dishes

Cadet de Chateau Claymore

£23.00 per bottle (St Emilion)

A merlot- dominant bordeaux with quite a fruity style and a delicate touch of oak

Cabernet Sauvignon, Casa Azul

£20.00 per bottle (Chile)

Pure, classic cabernet made from old vines, succulent berried style

Brouilly, Cret Des Garanches

£24.00 per bottle (Cru Beaujolais)

Gorgeous fresh, summery beaujolais with deliciously soft tannins and lovely pure fruit



ROSE WINE LIST

Zinfandel Rosé

£14.00 per bottle (*California*)

Medium style, very fruitful, ideally suited for those with a slightly sweeter palate

Pinot Grigio, Blush, Villa Benizi

£16.00 per bottle (*Italy*)

Juicy summer fruit flavours, hints of strawberry, light and lovely (VE)

Cotes de Provence Rosé, Chateau d'Ollieres

£19.00 per bottle (*France*)

A lovely, dry Provencale rosé, beautiful salmon pink with lashing of pure fruit

FIZZ

Pure Spumante, Il Caggio

£21.00 per bottle (*Italy*)

Fresh and fruitful, and delightfully gentle fizz that you can drink all day!

Champagne Mantondon, Brut Tradition

(ask the Planning Team for details)

Champagne Laurent Perrier

(ask the Planning Team for details)

DISCLAIMER REGARDING DIETARY REQUIREMENTS

As with all of our services, we will endeavour to fulfil yours and any of your guests' dietary requirements.

Once you have chosen your menu, and informed us of any dietary requirements, we will inform you of your variations ready for print. Our menus are prepared using fresh raw ingredients. Some dishes may however contain a manufactured ingredient. We label all stated allergens by the manufacturer. Due to availability issues we are all facing, our suppliers may source and supply manufactured products that deviate from our allergen advice without prior notice.

Therefore we can not guarantee the accuracy of the allergen advice given regarding these food products. In turn we can not guarantee the accuracy of each food item on the menus. Please also keep in mind that some of these ingredients may have been made in facilities that contain other allergens, and that our own kitchens also contain other allergens. For any concerns and more detailed information on a food product, please speak to your planner. Advanced notice must be given for dietary adaptations.

Dishes may not appear as images due to different plating options.



PRICE LIST

2023 / 2024

Original Canapés	£2.50 per canapé
Premium Canapés	£3.10 per canapé
Unique Canapés	£3.70 per canapé
Original Menu	£37.00 per person
Premium Menu	£43.00 per person
Unique Menu (includes coloured plate)	£51.00 per person
Children Menu 1 Course	£12.00 per child
Children Menu 2 Courses	£18.00 per child
Children Menu 3 Courses	£25.00 per child
Crockery, Cutlery and Glasses	£6.40 per person
White Table Linen	£4.00 per person
Wedding Co-Ordinator	£420.00 per wedding
Staffing	Price dependent on number of guests

PRICE LIST

2023 / 2024

Sharing Platter Starters	£11.00 per person
Sharing Platter (Pork & Lamb) Mains	£29.50 per person
Sharing Platter (Beef) Mains	£33.00 per person
Sharing Dessert	Contact the Planning Team for a bespoke quote
Original Evening Food- Brioche Slide	£6.00 per person
Original Evening Food - Street Food Buckets/Loaded Chips	£6.00 per person
Premium Evening Food	£14.50 per person
Unique Evening Food	£21.50 per person
Waffles	£350 (up to 50 guests) £525 (up to 75 guests) £600 (up to 100 guests)
Cheese Tower	Prices start from £700. Contact the Planning Team for a bespoke quote

* Swap one of the original evening food dishes ** Add to your evening food menu



We look forward to creating your special menu

We look forward to collaborating with you to create a memorable experience. We really hope this brochure inspires you and we can't wait to see what you create.

Executive Head Chef
Keith McDowell

Operations Director
Lucy Rhodes



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