



MENUS

Aqua

Cream of Asparagus Soup
Roll & Butter



Braised Beef Steak in Red Wine Sauce
With Mushrooms and Baby Onions
Chef's Selection of Fresh Vegetables



Profiteroles with Hot Chocolate Sauce
Served With Fresh Cream



Coffee, Tea & Mints

Azure

Poached Salmon and Monkfish Terrine
Roll & Butter



Roast Sirloin of Beef with Horseradish
Chef's Selection of Fresh Vegetables



Lemon Cheesecake with Lime Coullis
Served With Fresh Cream



Coffee, Tea & Mints

Celestial

Sliced Tomato with Buffalo Mozzarella and
Fresh Basil Vinaigrette
Roll & Butter



Braised Lamb Shank with a Rosemary and Redcurrant Jus
Served on a bed of Herb Mash
Chef's Selection of Fresh Vegetables



Shortcake topped with Crème Fraiche
And a Selection of Seasonal Berries

◆
Coffee, Tea & Mints

Hawaiian

Fresh Figs with Feta Cheese on a Bed of Rocket
Served with a Pear and Balsamic Vinaigrette
Roll & Butter

◆
Breast of Chicken with Cream Cheese and Pesto
Served with White Wine Sauce
Chef's Selection of Fresh Vegetables

◆
Raspberry and White Chocolate Bavarois
Served with Fresh Cream

◆
Coffee, Tea & Mints

Midnight

Sliced Melon with Parma Ham
Roll & Butter

◆
Tournedos Rossini
Chef's Selection of Fresh Vegetables

◆
Tropical Fruit Pavlova
Served with Fresh Cream

◆
Coffee, Tea & Mints

Niagara

Chicken Liver Paté on a Bed of leaves
With a Cranberry Marmalade
Roll & Butter

◆
Roast Norfolk Turkey with Traditional Trimmings
Chef's Selection of Fresh Vegetables

◆
Christmas Pudding with Brandy Custard

◆
Coffee, Tea & Mints

Glacier

Smoked Salmon and Prawn Terrine

Served with Lime Mayonnaise

Roll & Butter



Roast Loin of Pork wrapped in Parma Ham

Served with an Apple and Calvados Cream

Minted New Potatoes and Roasted Vegetables



Pear and Almond Tart with Crème Fraîche



Coffee, Tea & Mints

Turquoise

Broccoli and Stilton Soup

Roll & Butter



Breaded Pork Cutlet with a Chasseur Sauce

Chef's Selection of Fresh Vegetables



Chocolate Bavarois with Fruit Coullis

Served with Fresh Cream



Coffee, Tea & Mints

Royal

Duck and Orange Paté

On Honey-moon Salad with Cointreau Dressing

Roll & Butter



Medallions of Chicken Marinated with Honey and Mustard

Served in a light cream sauce

Chef's Selection of Fresh Vegetables



Fruit Topped Cheesecake

Served with Fresh Cream



Coffee, Tea & Mints

Diamond

Red Onion and Goats Cheese Tart
Set on a bed of Leaves
Roll & Butter



Whole Decorated Scotch Salmon
Mixed Prawn Platter
Sliced Ham Carved off the Bone
Roast Sirloin of Beef, Roast Norfolk Turkey
Coronation Chicken with Seasoned Rice
Assorted Vegetable Quiche



Mixed Green Salad, Coleslaw,
Roasted Vegetable and Pasta Salad
Cherry Tomato and Basil Salad
Tarragon and Mixed Bean Salad
Hot Minted New Potatoes



Fresh Strawberries or Lemon Bavarois
Served with Fresh Cream



Coffee, Tea & Mints

Misty

Galia Melon topped with Prawns
Roll and Butter



Cold Meat platter
To include Sliced Ham, Turkey and Beef
Mixed Seasonal Salad
Provencal Bean Salad,
Roast Vegetable Cous Cous
Minted New Potatoes



Strawberry Charlotte
Served with Fresh Cream



Coffee, Tea & Mints

Ocean

Tomato and Fresh Basil Soup with Herb Croutons
Roll & Butter



Fresh Salmon Mayonnaise
Seasonal Mixed Salad, Red Cabbage Coleslaw
Savoury Rice Salad, Minted New Potatoes



Mango and passion Fruit Bavaois
with Fresh Cream



Coffee, Tea & Mints

Electric

Sliced Ham Cornets, Sliced Norfolk Turkey
Chicken in Light Curried Mayonnaise
Smoked Fish Terrine, Savoury Vegetable Quiche
Seasonal Mixed Salad, Pasta and Mixed Pepper Salad
Savoury Rice Salad, Potato and Chive Salad



Fresh Fruit Salad or Raspberry Pavlova
Served with Fresh Cream



Coffee, Tea & Mints

Claret

King Prawn in Garlic Butter
Roll and Butter



Newmarket Sausages Braised in
Local Ale with Baby Shallots
Served on a Bed of Herb Mash
With Buttered Leeks



Chocolate Fudge Cheesecake with Seasonal Berries
Served with Fresh Cream



Coffee, Tea & Mints

Finger Buffets and Canapés

The following are samples of the finger food that can be supplied. All sandwiches are served in an assortment of Whole meal, Granary and White Bread with a full range of fillings. A percentage of each buffet will be suitable for vegetarians, however you should always advise us of any other special dietary requirements.

Cobalt

Selection of Freshly Cut Sandwiches,
Cocktail Rolls and Filled Savoury Wraps.
Cheese & Melon Kebabs, Cocktail Sausage Rolls,
Honey Roasted Chicken Drumsticks,
Savoury Quiche Slices, Pork Pie Wedges,
Assorted Crudités with Dips
Mini Scotch Eggs, Cheese Straws
Vegetable Satay with Peanut Dip
Selected Cocktail Desserts

Sapphire

Selection of Freshly Cut Sandwiches,
Cocktail Rolls and Filled Savoury Wraps.
Cheese & Pineapple Kebabs, Cocktail Sausage Rolls,
Chicken Goujons with Salsa Dip,
Savoury Filled Vol au Vent, Petit Croquettes,
Cocktail Sausages with Mustard,
Asparagus Rolls, Pizza Wedges,
Vegetable Samosa
Selected Cocktail Desserts

Canapés

Selection of Homemade and Hand finished Canapés to include
Assorted Topped Cocktail Bruschetta,
Smoked Salmon Pinwheels, Asparagus Rolls,
Mini Savoury Brioche, Cocktail Beef en Croute
Savoury Topped Blinis, Mini Quiches,
Dates filled with Cream Cheese,
Olive and Feta Tartlettes, Cocktail Satay

Catering for an Evening Reception

There are various options to consider for evening guests at a wedding reception and we will be pleased to tailor a suitable menu to your requirements.

Finger Buffet

Based on the selections in Cobalt and Sapphire a finger buffet can be supplied from approx £7.20 per head.

Hot Buffet

Please select up to three of the following dishes
Bouef Bourguignonne, Chili Con Carne
Chicken and Mango Curry, Spiced Cajun Chicken
Chicken Veronique, Pork in Sweet and Sour Sauce, Seafood
Provencal
Roasted Vegetable Bake, Wild Mushroom Stroganoff
Served with:
Hot Savoury Rice, Minted New Potatoes
Mixed Seasonal Salad, Sliced French Stick & Butter

Cheese Table

A selection of three / four Cheeses
Served with a selection of celery, grapes and apples
Sliced French stick and biscuits

Country Buffet

A selection of Cheeses, Paté and Hand Raised Pies
Served with a Mixed Seasonal Salad
Red Cabbage Colerslaw
Potato and Fresh Chive Salad
Selection of Herb Breads

Hot Filled Rolls

Selection of hot bacon /sausages served in floured bag
With relishes and mustard .

Barbeque

Pork and Apricot Kebabs
Beef Tournedos and Cherry Tomato Kebab
Mixed Vegetable Brochette
Char grilled Spiced Cajun Chicken
Locally Produced Sausages and Burgers
Salmon Marinated with Lemon and Herbs
Served with Mixed Seasonal Salad
Coleslaw
Corn on the Cob
Potato Salad
Assorted Rolls and Herb Breads

Hog Roast

Minimum 125 covers

Whole Pig Roasted and Carved
Savoury Stuffing, Apple Sauce and Whole grain Mustard
Served with Baked Potato
Mixed Seasonal Salad
Coleslaw
Assorted Rolls and Herb Breads

We will be pleased to add a selection of desserts to either the BBQ
or Hog Roast Menus

Price List

September 2011

The following prices are based on the enclosed menus. We will be able to provide a formal quotation for your function once all the details have been discussed. Quotations for menus of your own choice are available upon request.

Aqua	£24.00	Royal	£25.50
Azure	£28.00	Diamond	£37.00
Celestial	£31.00	Misty	£26.00
Hawaiian	£24.00	Ocean	£26.00
Midnight	£34.00	Electric	£25.00
Niagara	£24.00	Claret	£24.00
Glacier	£28.00	Cobalt	£12.75
Turquoise	£29.00	Sapphire	£12.75

Canapés (pieces per person)

4/5	£ 5.00	10/12	£ 12.00
7/8	£ 8.00		

Evening Reception

Hot Buffet	From	£ 18.00
Cheese Table		£ 9.00
Country Buffet		£ 16.50
Hot Filled Rolls		£ 9.00
Barbeque	From	£ 15.00
Hog Roast	From	£ 15.00

This price list supersedes all previous price lists

All prices are inclusive of 20 % VAT

VAT No. 104 1727 12

All prices are subject to yearly inflationary increases of up to 5 %

Prices valid until September 2012

Additional Items

You may be considering adding extra courses to your chosen menu to give you an indication of the possibilities. We are pleased to list below some of the more popular options.

Fish Courses From £4.00

Seafood Pancake with White Wine Sauce Fillet of Plaice Stuffed with Prawns
Fillet of Cod in a Broccoli and Cheese Sauce Breaded Fillet of Plaice
Salmon and Asparagus en Croute Fresh Salmon Mayonnaise
Rainbow Trout with Roasted Almonds Smoked Seafood Platter

Sorbet From £2.00

A selection of fruit sorbet's such as lemon, orange, blackcurrant,
Or more exotic flavours such as mango, pineapple or passion fruit

Cheese board £3.00

A choice of Cheddar, Stilton or Brie served with Celery and a selection of biscuits

Vegetarian Meals

There is an ever-increasing likely hood that at least one of your guests is going to have vegetarian or other such special dietary requirements. This does not necessarily affect the menu options open to you as we would be more than happy to accommodate such requests. Suitable starters are already listed on some of the menus and enclosed is a selection of the popular vegetarian main courses that we could offer: -
Roasted Vegetable Bake Roast Vegetable Wellington with Chasseur Sauce
Wild Mushroom Risotto Vegetable Curry with Saffron Rice
Wild Rice and Spinach Roast with Honey Roasted Vegetables
Roast Vegetable Tart with Butternut Squash Savoury Vegetable Crumble
Roast Vegetable and Ricotta Cheesecake Red Onion and Goats Cheese Tart

Please make one selection only from the above list. As you will appreciate we obviously need to know in advance of any such requests so it is always wise to check with your guests when organizing the event for any special dietary requirements

Equipment Hire

As already mentioned many of the smaller venues and marquees in which we cater do not have the equipment required or facilities suitable to provide a cooked meal. It is therefore necessary to hire cookers and /or hot cupboards in order to provide your chosen menu. Based on 100 covers and subject to the menu you select the surcharge would be approximately £ 2.50 per head

Wines and Other Drinks

We are able to supply from a wide range of wines that can both compliment your chosen menu and also fit within a given budget. Our suggestions for wedding receptions are included on a separate sheet .

Alternatively you may wish to supply your own wines. We are more than happy to do this, however we will levy a charge from £5.00 per 75 cl. bottle used to cover the provision of extra staff and refrigeration to chill the wines as well as all glasses. These charges do not apply, if we were to supply the wine for your function.

If you are going to supply your own wines but are unsure on the exact quantities you may require please contact us for advice on the amounts you will need to consider buying.

Licensed Bar

We are able to provide a fully licensed bar for any event. Experienced bar staff will be on hand to look after all your guests' requirements.

Please note that at some venues there is already a resident bar service which may preclude you from supplying your own wines or us from either of the above services.

Bands, Discos, Photography , Balloons and Florists

Through our many years of experience and numerous contacts we are pleased to offer assistance or advice on other services that are available to make your party or event run smoothly.

Master of Ceremonies

A Master of Ceremonies always adds a touch of dignity and efficiency to any event should you require a formally dressed, red-coated toastmaster we are able to arrange this for you or alternatively our Head Waiter / Waitress will be more than happy to assist in order for you to relax and enjoy fully the occasion.

Venue Finding and Marquees

Having gone through our various menus you may be stuck for a suitable place to hold your event. We will be pleased to assist you to locate a venue to suit all your requirements.

Alternatively you may be seeking to hold your event in a marquee, we have worked with all the major marquee companies in the East Anglia and would be happy to offer our advice on the styles and ranges available