



Eat, Drink & Be Merry
2025

The Menu

Our team of skilled chefs have ample experience in catering for varying guest numbers across a wide range of private and fine dining events.

Our Head Chef and his team have crafted the most delicious menus for your special occasion, using the freshest and finest locally sourced ingredients, complimented by outstanding personal service from our staff.

We do our best to accommodate all special dietary requirements by prior arrangement, please highlight any guest allergies in advance.

Drinks Menu

The Classic £25 per person

A reception drink of either (select two) Prosecco/ Pimms/ Mulled Wine/ Bottle Lager
A non-alcoholic reception drink of orange or elderflower
A glass of house wine with the meal
A glass of sparkling wine for the toast
Tea / Coffee, Water Jugs on Each Table

The Elegant £32 per person

A reception drink of either (select two) Prosecco/ Pimms/ Mulled Wine/ Bottle Lager
A non alcoholic reception drink of either elderflower / orange / non-alcoholic wine
A half bottle of house wine with the meal
A glass of Prosecco for the toast
Tea / Coffee & Petit Fours
Water Jugs on Each Table

The Romantic £42 per person

Two reception drinks of either Champagne / Bespoke Cocktails / Bottle Lager
A non alcoholic reception drink of either elderflower / orange / non-alcoholic wine
A half bottle of house wine with the meal
A glass of house Champagne for the toast
Tea / Coffee & Petit Fours
Water Jugs on Each Table

Why not add ...

A gin bar, signature cocktails or even a tea and coffee station for your guests to enjoy.

Canapés Menu

Canapés are a wonderful welcome for your guests during the drinks reception and a great way to introduce the theme of your menu.

Vegetarian £2.50 per item

Tomato & Mozzarella Bruschetta
Spinach & Ricotta Filo Parcel
Classic Gazpacho Shots
Pea & Mint Arancini
Goats Cheese & Red Pepper Tartlet

Meat £3.25 per item

Ham Hock terrine with Piccalilli
Soy & Miso Glazed Pork Belly
Mini Roast Beef Yorkshire Puddings
Chicken Liver Pate on Melba Toast
Honey & Balsamic Glazed Sausages

Fish £3.00 per item

Garlic & Chilli King Prawns
Smoked Mackerel & Horseradish Mousse
Spiced Crab Cakes
Salmon Gravlox on Sourdough
Homemade Prawn Toasts

Formal Dining Menu

Classic Dining £50 per person

Select one dish from each of the starter, main and dessert options below to create your ideal menu for your event.

Starters

Meat

Terrine

Ham hock terrine served with mixed leaves and homemade piccalilli

Duck (£5.00pp supplement)

Smoked duck breast with charred orange and rocket leaves

Pate

Chicken liver pate with mixed leaves served on a melba toast

Fish

Smoked Salmon

Smoked salmon with mixed leaves, drizzled with lemon oil, served with sourdough bread

Prawn Cocktail

Traditional prawn cocktail in Marie Rose sauce and sourdough

Mackerel Mousse

Smoked mackerel and horseradish mousse served with mixed leaves, pickled apple and toasted sourdough

Vegetarian

Pate

Chef's mushroom pate served with pickled Shimerji mushrooms, mixed leaves and toasted sourdough

Mediterranean Vegetables

Charred Mediterranean vegetables in basil pesto with buffalo mozzarella

Soup

Choose from chef's homemade soup recipes all served with croutons and dipping bread

Main Course

Roast.

Roast

Chef's 12 hour slow roasted Brisket of Beef, Chicken Supreme or Wild Mushroom Wellington
Served with all the trimmings

Meat

Chicken

Chicken & wild mushroom ballotine in a tarragon cream sauce

Beef (£5.00pp supplement)

Goddards Rib of beef with onion puree, girolles and a red wine jus

Lamb (£7.50pp supplement)

Goddards Norfolk lamb with mint sauce and lamb jus

Fish

Salmon

Salmon served in a wellington pastry case with white herb sauce

Sea Bass

Sea bass pan roasted served with a lemon caper sauce

Hake

Herb crusted Hake with a white wine & butter sauce

Vegetarian

Vegetable Pithivier

Chestnut mushroom, spinach & walnut filling wrapped in a pastry parcel

Risotto

Pea & Mint Risotto with rocket leaves and a parmesan tuile

Vegetable Stack

Chargrilled vegetable stack in Romesco sauce drizzled with basil oil

All main courses are served with your choice of 3 vegetable sides

Sides

Add one choice of potato and two vegetables to your main course.

Potatoes

Roasted garlic & herb new potatoes

Fondant potatoes

Dauphinoise sliced potato cooked in cream, topped with cheese and baked

Traditional roast potatoes

Vegetables

Roasted carrots

Honey parsnips

Tender stem broccoli

Garlic kale

Braised Savoy cabbage with pancetta

Fine beans

Peas and broad beans

Braised red cabbage

Leek and cheese gratin

Additional vegetables can be added to your selection at a charge of £2.75 per person

Why not add...

Sorbet Intermediary

£3.00 per item

Lemon Sorbet

Gin and Tonic Sorbet

Fizz Sorbet

Desserts

Pavlova

Meringue with a berry compote, Chantilly cream & fresh fruit

Cheesecake

Choose from chef's cheesecake selection, served with fresh berries & Chantilly cream

Brulee

Traditional Crème Brulee with Chef's handmade shortbread

Lemon Tart

Baked lemon & thyme tart

Chocolate & Pistachio Semifreddo

Creamy ice cream flavoured with chocolate & pistachio

Panacotta

Lemon & lavender panacotta with poached pear & praline

Profiteroles

Handmade profiteroles filled with crème patissiere drizzled
With chocolate sauce

Chocolate Torte

Rich dark chocolate torte with a raspberry coulis

Evening Menu

Traditional Pies £24 per person

Chicken Pie / Beef Pie / Vegetable and Potato Pie
With chips or potato wedges
Selection of Chef's favourite seasonal desserts

Classic Fish and Chips £26 per person

Beer battered line caught Cod, mushy peas & tartare sauce
With chips or potato wedges
Selection of Chef's favourite seasonal desserts

Pizza £26 per person

Fresh from our event pizza oven
Served with salad and coleslaw

Gourmet Burgers £24 per person

Classic beef burgers in bun with salad and dressing
Vegan bean burger in bun with salad and dressing
With chips or potato wedges
Selection of Chef's favourite seasonal desserts

Street Food Favourites £18 per person

Select one from;

Loaded Fries
Pulled Pork Rolls
Sausage & Bacon Rolls
Chilli Chicken Noodles
Chilli Nachos

Evening Menu Cont.

Relaxed Buffet

Add;

4 Items from the list below - £22.95 per person

6 Items from the list below - £24.95 per person

8 Items from the list below - £26.95 per person

10 Items from the list below £28.95 per person

Hand pressed scotch eggs

Breaded Mozzarella sticks

Local butchers pork pies

Norfolk pork & brambly apple sausage rolls

Beef brisket croquettes

Chef's traditional quiche selection

Spinach filo samosa

Potato wedges

Cheese straws

Breaded chicken goujons

Caesar salad with crotons

Greek salad

Mediterranean couscous

Chef's handmade chocolate brownies

Individual cheesecakes, choose your favourite from Chef's selection

Selection of traditional cakes

Why not add?

Breakfast and Brunch

Perfect for when you are getting ready

Classic selection of sandwiches, fresh fruit platter, Prosecco £20

Bacon and sausage baps with cold beer £10

Drinks Reception

Gin Bar, price on request depending on numbers and variety

Signature Cocktails, price on request

Wedding Breakfast

Intermediary Courses

£3.00 per item

Lemon Sorbet

Gin & Tonic Sorbet

Fizz Sorbet

Cheese Course £25 per table

Tea and Coffee £2.50 per person

Meal for Crew £15 per person

Food and Drink prices will rise each year in line with inflation,
along with new exciting menus and addition.