

# canapés...

Please choose 4 canapés (2 hot and 2 cold)

£4.50 (£3.83 ex vat) per person

## Cold

House smoked salmon on granary bread

Inside out, crispy duck, hoi sin

Foie gras and red onion chutney

Caesar salad filo tarts (V)

Smoked chicken and avocado tarts

Pineapple & goats cheese on sticks, beetroot ketchup (V)

Avocado and mango nori roll, Soy dip (V)

Red pepper and tomato tart (V)

Lime and coconut marinated tiger prawn

Smooth chicken liver parfait

Tomato and mozzarella stack (V)

## Hot

Honied goats cheese galette with roast fig (V)

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Smoked haddock rarebit tarts

Malaysian chicken satay

Spinach and feta parcels with caraway (V)

Crispy tiger prawns, sweet chilli sauce

Smoked haddock fish cake, spicy tomato mayonnaise

Hoi sin duck spring rolls

Vegetable spring roll (V)

Red onion tart (V)

Mini shepherds pie

## starters...

Choose one starter for the whole party

Steamed asparagus hollandaise(V)  
(sourced locally when available)

House smoked Scottish salmon  
capers and shallots, granary bread

Parfait of chicken livers  
pickled mushroom and truffle salad, onion bread

Open ravioli of asparagus (V)  
sun blushed tomato, feta and kalamata olives

Panzanella with Buffalo mozzarella and avocado (V)  
sweet pimento, tomato, sourdough and herbs and Italian flat bread

Timbale of char-grilled aubergine (V)  
aubergine filled with red onion, roasted pimento, humous,  
coriander and cumin, apple and walnut dressing

Gateau of smoked salmon, blinis and cream cheese  
crayfish tails and lemon mayonnaise

Warm mushroom, blue cheese and leek tart (V)  
rocket, balsamic and Parmesan

Local crab, avocado and flaked salmon cocktail  
crème fraiche and salmon caviar

Aromatic shredded duck salad  
lime compote, cucumber spring onion and coriander

Potted cocktail prawns and avocado fool  
lemon and coriander dressing

## main...

Choose one main course for the whole party

Tournedos of Scotch Premier beef wild mushroom mousse, horseradish rosti truffle jus	£49.50 (£42.13 ex vat)
Free-range cornfed chicken supreme mashed potatoes, chipanini onion, mushroom and parsley sauce	£41.00 (£34.89 ex vat)
Roast sirloin of Scotch beef thick cut with fondant potato, chasseur sauce	£44.00 (£37.45 ex vat)
Pan-fried guineafowl breast, braised leg potato rosti, braised carrots, Jacqueline sauce	£42.70 (£36.34 ex vat)
Free-range supreme of chicken potato hash, spinach, button onion, pea and broad bean sauce	£41.00 (£34.89 ex vat)
Slow roast rump of lamb fondant potato, timbale of artichoke, tomato and spinach, lamb juices	£44.75 (£38.09 ex vat)
Gressingham duck breast fondant potato, crushed peas, artichoke, onion and jasmine jus	£43.75 (£37.23 ex vat)
Proctors 'Bangers and Mash' with onion rings <b>choose from.....</b> traditional, Cumberland, Lincolnshire, Suffolk, lamb and mint served with roasted root vegetables	£41.75 (£35.53 ex vat)

## fish main...

Halibut fillet risolee potato, woodland mushroom, broad beans, peas and Champagne velouté	£44.75 (£38.09 ex vat)
Pan roast salmon smoked haddock kedgeree, spinach, Thai flavoured sauce	£41.75 (£35.53 ex vat)

## vegetarian main...

Basil risotto cakes with tomato and mozzarella (V) leaf salad, poached pear and pesto	£40.25 (£34.26 ex vat)
Woodland mushroom stroganoff (V) jewelled rice	£40.25 (£34.26 ex vat)
Vegetable, glass noodle and shiitaki mushroom spring roll (V) Asian slaw, hoi sin sauce	£40.25 (£34.26 ex vat)
Panfried herb gnocchi (V) spinach and pimento, Parmesan cream	£40.25 (£34.26 ex vat)

Price is for the 3 course meal and includes service charge and supply of crockery, cutlery, glassware and linen and staffing. There may be additional staffing costs for an evening bar

# smorgasbord main course ...

£48.75 (£41.49 ex vat)  
(minimum 40 people)

Decorated meats and fish

Whole roast turkey

Sirloin of Beef

Honey baked ham

Whole poached salmon and cucumber

Dressed crab in shells

Marinated salmon in dill

Marinated scallops

## selection of salads

Italian pasta

Duck salad and bean sprouts

Beetroot and red onion

Cucumber and dill

Coleslaw

Green leaf salad

Celeriac and pinenuts

Tomato, shallot and basil

Sweetcorn and black bean

Oriental pepper

Pickled mushroom salad

Potato and char-roast artichoke

Tuna, pasta and white bean

Courgette and red pepper salad

Assorted dressings

Minted new potatoes

# fork buffet dishes...

Choose 1 dish from each, dessert and coffee - £41.00 (£34.89 ex vat)  
(minimum 40 people)

## A

Beef stroganoff  
Steak and kidney pie  
Beef bourguignonne

## B

Chicken a la king  
Chicken bourguignonne  
Chicken in mushrooms

## C

Fish pie  
Fricassée of seafood

## D

Chicken murgh kasalan  
Pork pasinday  
Beef madras  
Lamb rogan josh

### All served with

New potatoes  
Pilaf rice  
Assorted salads

# bbq main course...

3 courses £44.50 (£37.87 ex vat)  
(minimum 60 people)

Whole Suffolk pig spit roast

Sirloin steaks

Salmon steaks-Darne

Sausages

Vegetable and halumi kebabs

## Selection of salads

Crispy green

Tomato and onion

Pickled mushroom

Cucumber

Roasted vegetables and cous cous

Coleslaw

Oriental pepper

Curried rice

Beetroot

Sweetcorn and black beans

Potato and char-roast artichoke

## Vegetable moilee curry

Dauphinoise potatoes

## desserts...

Strawberry and passion fruit, raspberry sauce, double cream

Talbooth lemon and blueberry trifle, shortbread biscuits

Summer pudding, double cream, strawberry compote

Belgian chocolate delice, fresh raspberry

Summer berries and elderflower jelly, vanilla cream

Fresh strawberries and raspberries in a glass. Madagascan vanilla cream

Milk chocolate and baileys profiteroles, dark chocolate sauce

Apricot and almond Bakewell tart, peach compote

Lemon tart with crushed raspberries

Bramley apple and blackberry torte. Calvados ice-cream

Chocolate and marshmallow cheesecake, confit orange

Trio of desserts, panna cotta, chocolate tart, passion fruit mousse

### Coffee and chocolates

## cheese as an extra course...

Selection of British and Irish cheese celery, grapes and apple with biscuits please choose 3

- Stilton, Cheddar, Gubeen, Tunworth, Tynsboro, Cashel blue, Wensleydale

- per board of 10 portions £60.00 (£51.06 ex vat)

Truffled Waterloo £6.25 (£5.32 ex vat)

celery and walnut salad, truffled honey

Warm crottin goats cheese £6.25 (£5.32 ex vat)

pear and vanilla purée, walnut bread

# evening finger buffet ...

£16.50 (£14.04 ex vat) for weddings as additional evening food after the main wedding breakfast

Choose 4 sandwich items plus 8 finger food items

## Traditional

Ham and mustard  
Chicken and mayonnaise  
Egg and cress(v)  
Cheese and tomato(v)

## Modern

Roast beef, watercress and horseradish mini baps  
Smoked salmon, cream cheese, cracked black pepper blinis  
Roasted vegetable, humous, pumpkin seed wrap(v)  
Smoked chicken, guacamole and tomato wrap

## Finger food

Mini Pizza(v)  
Asian flavoured fish cakes, cucumber yoghurt  
Croque monsieur  
Filo tiger prawns, sambal  
Steamed prawn balls, chilli dip  
Chicken satay with dipping sauce  
Vegetable spring rolls, spiced crème fraiche(v)  
Salmon cubes tartare  
Vegetable tempura, mango and tomato salsa(v)  
Duck spring roll, hoi sin  
Pork belly fritters, apple sauce  
Spinach and feta parcels(v)

**Evening American BBQ - £17.50 (£14.89 ex vat) (min 100)**

Whole Suffolk pig, spit roast  
Beef Burgers  
Proctors Sausages  
Vegetable and halumi kebabs  
Vegetarian sausages

All served with a selection of relishes, pickles and buns  
Green salad  
Tomato and red onion salad  
Cucumber salad

**Chocolate Fondue Fountain - £500 up to 160 guests (£425.53 ex vat)**

Fountains of warm cascading Belgian chocolate  
served with an assortment of fruit and marshmallows

# finger buffet...

**Cocktail canapés-** choose 6 of each £24.00 (£20.43 ex vat) with desserts

**More substantial-** choose 9 of each £30.00 (£25.53 ex vat) with desserts  
(minimum 40 people)

## **Cold canapés**

Smoked salmon with lemon on brown bread  
Coarse country pate  
Goats cheese Provencale (V)  
Cream cheese and ratatouille stuffed cherry tomatoes  
Inside out duck, hoi sin  
Smoked chicken, spring onion and mayonnaise tartlets  
Caribbean marinated prawns  
Foie gras and red onion chutney  
Skewered Buffalo mozzarella and Parma ham  
Avocado and mango nori roll, soy dipping sauce (V)  
Greek style salad and avocado mousse shot!! (V)  
Mini blinis, smoked salmon, crème fraiche and caviar  
Caesar salad filo tarts (V)

## **Hot canapés**

Prawn and sesame toasts  
Spinach and feta parcels (V)  
Fish and chips in a paper cone  
Roast beef and Yorkshire pudding  
Goujons of Salmon and sole, tartare  
Bangers and mash  
Strips of beef with bearnaise dip  
Tiger prawns in filo  
Thai fish cakes with spicy tomato dip  
Little toad in the holes  
Posh beef burgers with foie gras and blue cheese  
Vegetable spring rolls, sweet and sour dip  
Chicken satay, peanut dip  
Pork belly fritters, apple sauce  
Vegetable brochettes with rocket pesto

## **Mini Desserts**

Coffee choux buns  
Fruit tarts  
Black forest gateau

## **Coffee**