



Menus 2012

Creating a party is something we thrive on, and whatever the occasion, we have plenty of great ideas, so do come and talk to us. We really can turn our hand to all kinds of dishes, tastes and styles, and the following menus are all tried and tested and we hope you are excited by them.

In terms of pricing, our years of experience tell us that our customers want simplicity and transparency. There are, therefore, no hidden charges for crockery, cutlery, glassware and kitchen equipment, and our price not only includes the service of the food, but the manager of the event and the service of all the wines by our talented and enthusiastic front of house team.

Please note that all our prices include vat at the current rate of 20%. However as many of our competitors show ex vat prices, we have added these figures alongside.

Canapés Selection

4 canapés per person (2 hot and 2 cold)
£5.00 (£4.17 ex vat)

Cold

House smoked salmon on granary bread

Inside out smoked duck, cucumber, spring onion and hoi sin

Sundried tomato and pesto palmier with romesco dip (V)

Caesar salad filo tarts (V)

Thai marinated tiger prawn on spoons

Cherry vine tomato, buffalo mozzarella and basil (V)

Pickled mushroom and blue cheese on rosemary crostini (V)

Mini prawn cocktail cone

Rock oysters on ice with shallot vinegar

Ring of crevettes in garlic oil with lemon and
parsley mayonnaise

Cornish brie and chutney on crostini with bacon

Choux bun with dill cream cheese and smoked trout

Parma ham, melon and soft goats cheese

Avocado and mango nori roll with pickled ginger
and sesame seeds (V)

Soft boiled quails egg, pea humous and celery salt (V)

Hot

Roast beef and Yorkshire pudding, creamed horseradish

Fish and chips in paper cones

Bangers and mash

Tempura of tiger prawns, garlic aioli

Coconut crab cakes with ginger, lime and
coriander mayonnaise

Mini lamb tikka kebab, mint and cucumber yoghurt

Wild mushroom tart, quail egg, hollandaise (V)

Spinach and feta parcel (V)

Malaysian chicken satay, dipping sauce

Skewered beef fillet, oriental dip

Langoustine and lemon grass shot

Prawn sesame toast

Sweet potato croquettes, red onion humous (V)

Please note some of our dishes may contain traces of nuts.
(All VAT inclusive rates are calculated at 20%).

Starters

Spring / Summer 2012

Dartois of asparagus and garden pea (V)
tomato and chive butter

Pinney's smoked mackerel pâté with beetroot
horseradish and potato salad

Red onion, taleggio and marjoram tart (V)
quail egg and tomato salad

Crevette, house smoked salmon and avocado lasagne
cucumber, lemon dressing

Roasted summer squash and Kidderton ash goats cheese
salad, dandelion and toasted pumpkin seeds (V)

Thinly sliced smoked duck breast with confit leg
croquette, sage, potato, caramelised sweet onion and
parsley salad

Seared scallops with pork belly £1.20 supplement
(£1.00 ex vat) Granny smith and chard

Open ravioli of asparagus (V)
peas, broad beans, tomato and goats cheese

Ham hock and vegetable pressing
homemade piccalilli, capers and gherkin

Tiger prawn ravioli in lime and coriander
Thai flavours

Half lobster and crab salad £10.20 supplement
(£8.50 ex vat) on mango purée with Asian
flavoured vinaigrette

Pressing of asparagus in herb jelly (V)
soft poached quails egg with peas and broad beans

Tian of salmon, avocado and prawns with smoked salmon
rosette, watercress dressing

Trio of melon with Parma ham
sweet mustard and sherry dressing

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Main

Spring / Summer 2012

Roast Sirloin of British beef
traditionally served with Yorkshire pudding,
roast cocotte potato and gravy

£50.00 (£41.67 ex vat)

Thick cut roast sirloin of British beef
with a bourguignon sauce, creamed potato, red wine jus

£50.00 (£41.67 ex vat)

Dedham Vale fillet of beef 'en crouete'
dauphinoise potato, shallots and Madeira jus

£54.80 (£45.67 ex vat)

Pan roast free range 'Essex birds' chicken breast
butter fondant potato, pea and chorizo sausage
with garlic velouté

£46.00 (£38.34 ex vat)

Breast of Suffolk duck with duck and
vegetable spring roll
sardalaise potato, summer squash purée and duck jus

£47.50 (£39.58 ex vat)

Roast fillet of Dedham Vale beef
Anna potato, caramelised onion, truffle and Madeira jus

£55.00 (£45.83)

Rack of English lamb with parsley and Parmesan crumb
boulangere potato, roasted beets and lamb jus

£50.00 (£41.67 ex vat)

Dartois of chicken
marquis potato, spinach, chervil butter sauce

£46.00 (£38.34 ex vat)

Rump of English lamb with minted hollandaise sauce
with potato and pea croquette, white asparagus

£48.50 (£40.42 ex vat)

Main

Spring / Summer 2012

Slow roast rack of Dingly Dell pork with glazed apple
sage and onion mashed potato, braised red cabbage,
Aspall cider gravy

£47.50 (£39.58 ex vat)

Pan fried breast of guinea fowl, leg confit
rosti potato, morel and garden pea velouté

£48.50 (£40.42 ex vat)

All main course dishes are served complete with their own
vegetables and potatoes. We also serve a bowl of seasonal
vegetables per table.

The main course price includes starter, main, dessert and
coffee & chocolates and supply of all crockery, cutlery, glassware,
white linen and service of both the food and wine.

Fish

Fillet of lemon sole with lobster mousse
duchess potato, baby leeks, mushroom and
shrimp velouté

£50.00 (£41.67 ex vat)

Fillet of sea bass and salmon 'en croute'
new potatoes, leaf spinach, Champagne and chervil sauce

£52.25 (£43.54)

Supreme of freedom foods Scottish salmon
crushed new potato, shellfish and baby vegetable sauce

£50.00 (£41.67 ex vat)

Vegetarian dishes

Woodland mushroom stroganoff, jewelled rice

£45.50 (£37.92 ex vat)

Baked gnocchi in tomato and basil sauce
layered with courgette, aubergine and pimento
with a cheddar glaze

£45.50 (£37.92 ex vat)

Char roast aubergine cannelloni
filled with a spinach, pinenut and herb stuffing
on a bed of polenta with tomato sauce

£45.50 (£37.92 ex vat)

Curry and kaffier lime braised vegetables basmati rice,
mango chutney, poppadum

£45.50 (£37.92 ex vat)

Twice baked cheese soufflé
spinach, mushroom, new potatoes, Parmesan cream

£45.50 (£37.92 ex vat)

Truffled artichoke, chard and feta orzotto, herb oil
Parmesan crisp and spaghetti of vegetables

£45.50 (£37.92 ex vat)

Glazed garden pea and leek tart
with a stuffed plum tomato potatoes,
chive butter sauce and tomato dressing

£45.50 (£37.92 ex vat)

Smorgasbord main course

(minimum 50 people) - £55.00 (£45.83 ex vat)

Decorated meats and fish

Whole roast decorated turkey

Roast Sirloin of British beef

Honey baked gammon

Whole poached salmon and cucumber with crevettes

Dressed crab in shells

Gravadlax of salmon

Marinated scallops in orange and lemon

Vegetable quiche and tarts

Selection of salads

Cous cous, feta and roasted vegetables

Italian pasta salad

Coleslaw

Tomato and mozzarella salad

Mixed leaf salad

Tuna nicoise salad

Char grilled courgette and roasted red pepper salad,
tarragon dressing

Pickled mushroom salad

New potato salad

Sweetcorn and black bean salad

Beetroot and watercress salad, horseradish dressing

Cucumber and minted yoghurt

Horseradish, English mustard, Cranberry, Mayonnaise
Marie Rose, Vinaigrette, Sweet mustard mayonnaise

Minted new potatoes

The Smorgasbord Buffet is a main course option for your 3 course meal. We serve the starter to your table, direct your guests to the buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

The buffet price includes starter, buffet main, dessert and coffee & chocolates and supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

Please note some of our dishes may contain traces of nuts.

BBQ main course

May - September only (minimum 60 people)
£52.50 (£43.75 ex vat)

From the Barbecues

Whole Suffolk pig spit roast

Sirloin steaks in a spicy Talbooth rub

Proctors sausages

Vegetable and halumi kebabs

Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads

Cous cous, feta and roasted vegetables

Italian pasta salad

Coleslaw

Tomato and mozzarella salad

Mixed leaf salad

Tuna nicoise salad

Char grilled courgette and roasted red pepper salad,
tarragon dressing

Pickled mushroom salad

New potato salad

Sweetcorn and black bean salad

Beetroot and watercress salad, horseradish dressing

Cucumber and minted yoghurt

Vegetable moilee curry

Dauphinoise potatoes

Garlic bread

Apple sauce, pickles, dressings, mayonnaise

The Barbecue Buffet is a main course option for your 3 course meal. We serve the starter to your table, direct your guests to the barbecue and buffet tables for the main course, then complete the service of dessert, coffee and chocolates to each table.

The barbecue price includes starter, barbecue main, dessert and coffee & chocolates and supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

(All VAT inclusive rates are calculated at 20%).

Desserts

Spring / Summer 2012

Strawberry and passion fruit pavlova
raspberry sauce, double cream

Lemon tart
raspberries and raspberry sauce

Mango and coconut cheesecake
with pineapple salsa and Malibu syrup

Rice pudding and orange bavarois
Talbooth fudge and plum jam

Madagascan vanilla bean mousse
rhubarb sorbet and ginger tuille

Arctic roll
on homemade lemon curd and fresh summer berries

White chocolate and raspberry delice
Minted jelly

Trio of chocolate mousse
caramelised orange jelly

Fresh strawberries and raspberries in a glass
Madagascan vanilla cream

Timbale of summer berries in vanilla jelly £1.80
supplement (£1.50 ex vat)
Champagne sorbet

Peach Melba trio £1.80 supplement (£1.50 ex vat)
vanilla ice-cream, peach mousse and raspberry tart

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,
Tymsboro, Cashel blue, Wensleydale -
per board of 10 portions £80.00

Truffled Waterloo
celery and walnut salad, truffled honey
£7.95

Warm crottin goats cheese
pear and vanilla purée, walnut bread
£7.95

Evening food after the main wedding breakfast

Evening finger buffet

£18.50

Choose 4 sandwich items from

Traditional Sandwiches

Ham and mustard

Tuna and sweetcorn

Egg and cress (v)

Cheese and pickle (v)

Modern sandwiches

Roast beef, watercress and horseradish mini baps

Smoked salmon, cream cheese, and prawn roulade

Roasted vegetable, humous, pumpkin seed wrap (v)

Smoked chicken caesar wrap

+ Cold

Pork pie, Scotch egg and charcuterie salads
with French bread, gherkin, onions and chutney

+ Choose 6 hot items from

Mini Pizza (v)

Fish cakes, cucumber yoghurt

Pineapple and chilli squid

Chicken satay with dipping sauce

Thai vegetable moneybag, sweet soy dip (v)

Vegetable and spinach pakora, humous and onion dip (v)

Duck spring roll,

Pork belly fritters, apple sauce

Stuffed Jalapeno pepper with cheese (v)

Chicken samosa

Skewered lamb koftas

Southern fried chicken pieces, sweetcorn relish

All prices include VAT @ 20%

A 10% service charge is added to the total account.

Evening food after the main wedding breakfast

Evening informal BBQ

£19.50

May - September

Whole Suffolk pig, spit roast
(Or for numbers less than 100
Skewers of pork, chicken, lamb satay)

Beef Burgers
Proctors Suffolk Pride sausages
Vegetable and halumi kebabs
Vegetarian sausages

Sautéed onions

All served with apple sauce, relish, ketchup,
Branston, piccalilli, mayonnaise, pickled onions,
gherkins, English mustard

spiced potato wedges, crème fraîche

Coleslaw
Green salad
Tomato, mozzarella and red onion salad
Cucumber in minted yoghurt

Buns and rolls

Chocolate fondue fountain

£500.00

Up to 160 guests

Fountains of warm cascading Belgian chocolate
served with strawberries, banana, Chinese gooseberries,
pineapple, cookies, Turkish Delight, fudge, donuts
and marshmallows

All prices include VAT @ 20%
A 10% service charge is added to the total account.

Bowl food - Buffet menu

£43.00

(minimum 60 people)

Choose 3 cold

Fusion of buffalo mozzarella, vine tomato &
artichoke hearts (V)

70's shrimp cocktail

Millionaire's salad – foie gras, asparagus & Parma ham,
Champagne dressing

Avocado Caesar salad with crostini and Reypenear (V)

Chicken, sunflower seed, apricot in
curried yoghurt, gem leaf

Truffle infused woodland mushroom,
goats cheese crostini (V)

Choose 5 hot

Wild mushroom risotto with Parmesan galette (V)

Smoked haddock fishcakes with quails egg
and parsley sauce

Steak Bearnaise and chips

Crispy duck with vermicelli noodles and hoi sin sauce

Chicken tagine with tabbouleh

Chicken satay

Lemon and mint marinated lamb and pimento kebabs,
red cabbage

Spiced pork belly with pak choi

Deep fried seabass and fat chips, tartare

Sausage and mash, Dijon shallot gravy

Braised steak in ale with herb gnocchi

Vegetable tempura, noodles, sweet soy dressing (V)

Posh fish pie, creamed potato topping, crushed peas

Choose 3 puddings

Mini ice cream cones

Fruit salad smoothie spiked with vodka

Pot au chocolate

Tiramisu

Talbooth sherry trifle

Coffee to be available

Bowl food is a stunning stand up food concept that is ideal for special occasions where space is at a premium. It is a perfect way to use your home without having the cost of a marquee.

All dishes are served in small sugar sized bowls.

The price includes a selection of 3 starter style dishes, 5 main course dishes and 3 desserts, coffee & chocolates and supply of all crockery, cutlery, glassware, white linen and service of both the food and wine.

Finger Buffet

Cocktail canapés -
choose 6 cold and 6 hot with desserts
£25.00 (£20.83 ex vat)

More substantial -
choose 9 cold and 9 hot with desserts
£31.50 (£26.25 ex vat)
(minimum 40 people)

Cold canapés

Smoked salmon with lemon on brown bread
Smooth chicken liver parfait, tomato chutney
Goats cheese Provencale (V)
Mini vegetable curried popadoms, minted yoghurt (V)
Inside out duck, hoi sin
Moroccan cous cous and smoked chicken filo
Spinach and goats cheese quiche (V)
Thai marinated prawns
Foie gras and red onion chutney
Parma ham, brie and fig crostini
Avocado and mango nori roll, soy dipping sauce (V)
Roulade of smoked salmon and prawn
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
Fried monkfish tartare
Bangers and mash
Skewered beef fillet with bearnaise dip
Tiger prawns in filo, chili sauce
Thai fish cakes
Little toad in the holes
Vegetable spring rolls, sweet and sour dip (V)
Chicken satay, peanut dip
Pork belly fritters, apple sauce
Sweet potato bites, curried red onion humous (V)

Mini desserts

Mini lemon tart, raspberry
Chocolate cup, blueberry cheesecake
Caramel choux buns

Coffee and tea

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Fork buffet dishes

(minimum 40 people)

Choose 1 dish from each group, plus starter and dessert from the selection, with coffee & chocolates

£42.00 (£35.00 ex vat)

will give you the choice of main courses from the buffet, a plated dessert, coffee and chocolates

£50.00 (£41.67 ex vat)

will give you all the above plus a plated starter

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 murch kasalan
Pork pasinday
Beef madras
Lamb rogan josh

All served with
New potatoes
Pilaf rice
Assorted salads

This style of catering is usually applicable to a more casual or corporate event.

Both prices include the provision of all crockery, cutlery, glassware, white linen and service of both food and wine.

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