the hangar menu…

canapés...
£5.50 per person. Please choose 4 canapés.

served cold

- **Gravadlax** on rye bread with mustard and dill sauce
- **Smoked duck** with cucumber, spring onion and hoi sin
- **Cornish brie** on crisp croute with fig chutney **(v)**
- **Carpaccio of Dedham Vale beef** on a parmesan croute with rocket and truffle dressing
- **Watermelon** with parma ham, cabernet sauvignon reduction and pumpkin seeds
- **Cherry tomato** mascarpone and crispy basil **(v)**
- **House smoked salmon roulade** with cream cheese and soft herbs
- **Truffle cream and walnuts** in 'old school' celery boats **(v)**
- **Raypenear cheese straws** with paprika and black pepper crème fraiche **(v)**

hot

- **Mini sausage and mash** with sticky onion marmalade
- **Crispy tiger prawns** sweet chilli aioli
- **Wild mushroom arancini** on truffled mayonnaise **(v)**
- **Miniature croissant** with blue cheese and spinach **(v)**
- **Confit duck croqueta** with Spanish orange pickle
- **Lightly curried fish cakes** with smoked haddock and pea puree
- **Roast beef and baby Yorkshire pudding** fresh horseradish relish
- **Mini quiche Lorraine** with chervil and shallot salad
- **Penang chicken satay** with Peanut and chilli dipping sauce

the hangar menu…

first courses...

Marinated salmon **£9.75**
with avocado puree, white crab, crispy fennel and coriander

Salad of smoked duck **£9.00**
with crispy duck rillettes and pomegranate and shallot dressing

Dedham Vale beef carpaccio **£10.25**
truffle mayonnaise, baragul vegetables and crispy quails egg

Pinney's smoked mackerel **£8.95**
on candied beetroot and rocket and horseradish salad

Tian of smoked salmon and crab **£10.25**
tomato consommé, roasted red peppers and extra virgin olive oil

Goats curd salad (v) **£8.50**
roasted beetroot, a verjus jelly, toasted walnuts and red chard

Open lasagne of pickled mushrooms (v) **£8.95**
with artichokes, pine nuts, mosto cotto and tender leaves

Suffolk ham hock and vegetable pressing **£8.75**
With piccalilli, crostini wafer and parsley salad

roast figs (v) **£8.25**
with burratta, mint, pistachio pesto & aged balsamic

Fresh asparagus (v) **£8.75**
With sauce gribiche & herb oil

Fresh asparagus & iberico ham **£9.25**
with shaved parmesan & olive oil vinaigrette
Local asparagus used during May and June

the hangar menu…

main courses...

Roast sirloin of Dedham Vale beef **£25.50**
Yorkshire pudding, cocotte potatoes and red wine jus

Rack of Dingley Dell pork **£22.75**
with an apple and potato rösti, creamed mustard savoy cabbage and calvados cream

Rump of British lamb **£23.95**
with celeriac fondant, peas a la Francais and mint jus

Fillet of beef wellington **£29.95**
dauphinoise potato, roasted shallots and Madeira jus

Roast supreme of free range chicken **£21.25**
vegetable ribbons, peas, potato and morel velouté

Pan fried stone bass **£23.95**
with duchesse potato, brown shrimp, tomato and broad bean cream sauce

Gressingham duck breast **£24.00**
vanilla creamed potato, spinach, parsnip and lime jus

Roast fillet of cod **£21.95**
with Catalan chorizo, chick pea and tomato stew and lemon thyme oil

Pan fried guinea fowl breast **£23.25**
confit leg, ecrasse potato and braised little gem with sauce Jacqueline

Baked gnocchi (v) **£19.75**
basil, peas, broad beans, onion and cherry vine tomatoes

Artichoke arancini (v) **£19.95**
with arriabata sauce, crispy basil and parmesan tuille

During June and July rump of lamb will carry a supplement of £2.25 per person due to the annual rise in spring lamb.

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

the hangar menu…

Barbecue main course...
£29.95 Minimum 60 guests, May – September only

Whole Suffolk pig spit roast
Sirloin steaks in a spicy kesgrave rub
Lane Farm sausages
Quorn sausages
Vegetable and haloumi kebabs
Darne of marinated salmon in chilli, lemon grass and lime

Selection of salads
Coleslaw
Tomato and mozzarella salad
Mixed leaf salad
Truffled mushroom and baby onion salad
Mediterranean roasted vegetable, pasta and pesto
New potato salad
Beetroot salad with endive, pine nut and orange salad, yoghurt dressing
Dill pickled cucumber
Tabouleh
Salad Niçoise
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 hangar menu…

desserts...

Madagascan vanilla panna cotta **£7.75**
trio of strawberries and hazelnut brittle

Elderflower jelly **£7.50**
with green apple sorbet and lemon tuille

Dark chocolate brownie **£7.75**
salted caramel ice cream and white chocolate sauce

Pavlova **£7.50**
with raspberries and mango

Passion fruit and white chocolate cheesecake **£7.50**
blood orange sorbet and passion fruit reduction

Toffee apple crumble tart **£7.75**
vanilla ice cream and caramel sauce

Eton mess **£7.25**
with strawberries and mint

Rhubarb and custard crème brulee **£7.25**
with orange shortbread

Chilled rice pudding **£7.25**
with hot stewed peaches and Szechuan pepper tuille

Bitter chocolate delice **£7.50**
rum and raisins, rum crème fraiche and coffee ice cream

Strawberries and raspberries in a glass **£7.95**
with vanilla cream and langue du chat

Cheese as an extra course **£87.25**
Selection of British and Irish cheeses, celery, grapes and apple with biscuits
per board of 10 portions - please choose 3 from:
Stilton
Cheddar
Cashel blue
Cornish brie
Ribbersdale goats
Cornish yarg
Smoked Norfolk dapple

the hangar menu…

evening food...

We offer a wide range of evening food options for your wedding, if for any reason you do not find what you were looking for, rest assured our chefs can create something bespoke just for you and your wedding. With plenty of experience among them we are confident that they can produce something to fit your requirements, so please do not be afraid to offer suggestions and ides if you had something specific in mind.

Allow for all your evening guests plus 75% of day guests

Evening finger buffet £19.95

Choose 4 sandwich items

Ham and mustard
Tuna and sweetcorn
Egg and cress (v)
Cheese and pickle (v)
Salt beef, sauerkraut and Dijon mustard
Smoked salmon and cream cheese bagel
Roast pepper, feta, houmous and rocket wrap (v)
Cajun chicken wrap

Cold

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

Choose 6 hot items

Mini Pizza (v)
Fish cakes, cucumber yoghurt
Spiced lamb samosa, sweet chili dip
Chicken satay with dipping sauce
Thai vegetable moneybag, sweet soy dip (v)
Red onion bhaji, tzatziki (v)
blue cheese beignets (v)
Duck spring roll,
Pork belly fritters, apple sauce
Chicken samosa
Cranberry and brie wonton (v)
Piri Piri chicken wings

Filled Baps £6.25 per person

Allow 1 bap per person

Bacon
Lane farm pork sausages
Fish finger, tartare sauce with crushed peas
Roasted pepper and goats cheese (v)

On their own or with cones of fat chips at £1.25 per cone

the hangar menu…

evening food...

Hog Roast
£14.50 per person
Minimum 100 guests, May - September

Whole Suffolk Pig, spit roast
sage and onion pork stuffing

Spiced potato wedges, crème fraiche
Buns

Coleslaw

Green salad
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns -
£11.50 per person
Available during the winter months for indoor service instead of a hog roast outside.
It is also a great option for smaller weddings with less than 100 guests to cater for.

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraiche
Buns

Coleslaw
Green salad
Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

A relaxed option for the evening food, these boards are great either on their own or paired with one another, your guests can just help themselves as they please. (Please note we cannot mix boards)

Cheeseboard for 50 guests £440
a selection of whole and cut cheese, fruit, chutney and biscuits

Meat Platter for 50 guests £440
pork pie, Scotch egg and charcuteries with French bread, gherkins, onions and chutney

Seafood platter for 50 guests £500
Smoked fish, prawns, oysters, marinated fish, shrimps with mayonnaise, seafood sauce and lemons