

Menus 2016...

Creating a party is something we thrive on at Milsom Catering, 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.

www.milsomhotels.com/milsom-catering

Evening informal barbecue...

Evening food after the main wedding breakfast

£21.50 minimum 80 people

May - September

Whole Suffolk pig, spit roast

Sage and onion pork stuffing

(Or for numbers less than 100

Pulled BBQ shoulder of pork)

Beef Burgers

Proctors Suffolk Pride sausages and onions

Vegetable and halloumi kebabs

Vegetarian sausages

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

Spiced potato wedges, crème fraîche

Coleslaw

Green salad

Tomato, mozzarella and red onion salad

Buns and rolls

Hog roast...

£15.00 per person minimum 80 people

May - September

A nice alternative to the full BBQ above, if you are planning not to have additional evening guests

Whole Suffolk pig, spit roast

sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns

Coleslaw

Green salad

Tomato, mozzarella and red onion

Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Loin of Suffolk pork buns...

£15.00 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 fewer than 100 guests to cater for.

Roast loin of pork
sage and onion pork stuffing

Spiced potato wedges, crème fraîche

Buns
Coleslaw
Green salad
Tomato, mozzarella and red onion
Apple sauce, pickled onions, gherkins, mustard and mayonnaise

Barbecue leg of lamb...

£15.00 per person

Maximum 100 people

Butterfield marinated leg in lemon, rosemary, garlic and olive oil

Pickled red cabbage
Fattoush salad
Israeli salad
Spinach, date and almond salad

Roasted parmentier potatoes in garlic, thyme and onion
Falafel burgers (V)

Pitta Bread

Tzatziki
Tomato and harsisa dip
Skordalia dip

Chocolate fondue fountain...

£400.00

With a waiter to help your guests get the most out of the fountain.

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%