

Cold Dishes

- Sweet Potato & Spinach Frittata **V**
- Smoked Salmon & Cream Cheese Blinis
- Atlantic Tuna Salad Nicoiçe
- Heritage Tomato & Basil Bruschetta **V**
- Broccoli & Stilton Quiche **V**

Fish Dishes

- Smoked Haddock with Wilted Spinach & Mashed Potatoes
- Seared Salmon with Pesto Mash & Salsa Verde
- Moroccan Fish Tagine with Cous Cous
- Poached Salmon with Bok Choi & Lime Sauce
- Lemon & Coriander Prawns with Quinoa

Meat Dishes

- Lamb & Date Tagine with Cous Cous
- Lincolnshire Sausages with Onion Gravy & Mustard Mash
- Ragout of Chicken with Chestnut Mushrooms & Basmati Rice
- Braised Shin of Beef with Caramelized Onions & Colcannon
- Suffolk Chicken Korma, Bok Choi & Pilau Rice

Vegetarian Dishes

- Potato Gnocchi with Sage & Roasted Pumpkin **V**
- Peperonata with Polenta Cakes **V**
- Wild Mushroom Risotto **V**
- Spinach & Ricotta Tortellini with Roasted Almonds **V**
- Root Vegetable Cassoulet **V**

Sweets

- Chocolate & Orange Panna Cotta
- Lemon Curd Posset
- Mixed Berry Eton Mess
- Crème Brulee
- Potted Blueberry Cheesecake

4 Bowls | £12.00 (+VAT)

Additional Bowls | £3.95 Per Bowl (+VAT)

V = Vegetarian Option

Minimum of 40 guests. Prices shown exclude VAT.
Due to space restrictions we can only offer one menu per event.
Crockery, chef, event manager & service staff included.
Additional service staff are £10 + VAT per hour, minimum 5 hours. 1 waiter per 30 guests is advised.