

The Elms Barn

Menus 2019

Telephone: 01502 677380
Fax: 01502 677362
E-mail: enquiries@elmsbarnweddings.co.uk
www.elmsbarnweddings.co.uk

The Elms
Toft Monks
Beccles
Suffolk NR34 0EJ

Pre & Post Wedding Events

*We can cater for a maximum of 16 guests for a pre wedding supper in Stackyard Lodge.
However for over 24 guests we are happy to cater for a pre wedding
supper, BBQ or Hog Roast in the marquee and gardens.*

Supper

To include a selection of breads and coffee

Main Courses

Thai Green Chicken or Vegetable Curry served with basmati rice, pickles and poppadoms

Homemade Fish Pie with a parmesan mash served with green salad or seasonal vegetables

Homemade Beef or Five Bean Chilli served with basmati rice, tortilla chips,
guacamole, salsa and sour cream

Homemade Beef or Vegetable Lasagne served with tossed mixed salad and rustic garlic bread

Homemade Moussaka served with new potatoes and green salad

Steak & Mushroom Pie served with new potatoes and seasonal vegetables

Leg of Chicken marinated in lemon & thyme served with roasted garlic and herb new potatoes
and mixed salad

Desserts

Sticky Toffee Pudding topped with toffee sauce

Warm Chocolate Brownie served with white chocolate sauce

Homemade Apple Crumble served with custard

Lemon Tart served with fruit coulis and double cream

Creamed Profiteroles served with a dark chocolate sauce

Individual Sherry Trifles served with double cream

One course £16.50
Two courses £23.50

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Pre & Post Wedding Events

Simple BBQ

Homemade Beef Burgers
Pork Sausages marinated in wholegrain mustard
Mediterranean Vegetable Kebabs (v)
Served with the appropriate buns, rolls and sauces

Or

Elms Barn Hog Roast

Loins of Pork
Served with sage and onion stuffing, crackling, apple sauce and the appropriate buns

Both accompanied by the following salads:

Warm New Potatoes
Coleslaw
Mixed Leaf

£16.95

Breakfast in the Barn

*For 24 guests and above a buffet style breakfast can be taken in the barn.
A fantastic way to end your time with us at Elms Barn.*

£15.00

A £5pp Supplement will be charged for those guests dining in the barn from Stackyard Lodge

Selection of cereals
Freshly baked croissants
Toast with preserves
Selection of fresh fruit
Yoghurts
Fresh Juices
Tea and coffee

Full English breakfast buffet style service:

Local Pork Sausage
Smoked Back Bacon
Fried Free Range Egg
Grilled Tomatoes
Sautéed Mushrooms
Baked Beans
Vegetarian Sausages available on request

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Canapés

Vegetarian

Sundried Tomato, Pesto and Parmesan Palmiers
Parmesan Shortbread topped with Roasted Cherry Tomato and Feta
Fennel marinated Feta & Olive skewers
Goats Cheese & Roasted Cherry Tomato Crostini
Sun-Blush Tomato Pesto Crostini
Cheese Parcels with an Apple & Thyme Jelly
Bite sized Cheese Scones topped with pickled Celery & grilled Figs
Baby Roast Potatoes filled with Sour Cream & Caviar
Mini Filo baskets filled with Herbed Pate, Pear & Tarragon Cream

Meat

Quails Egg & Crispy Bacon Croustade
Mini Filo baskets filled with Bang Bang Chicken & Peanut Sauce
Honey & Sesame Glazed Cocktail Sausages
Mini Scotch Eggs with Dijon Mustard
Mini Filo baskets filled with Asian Beef Salad (£1 Supplement)
Shepherds Pie Croquettes with a traditional Tomato Sauce
Bite sized Bangers & Mash with a Mustard Dip
Japanese marinated Pork Skewers
Individual mini Yorkshires filled with fillet steak served with Béarnaise Sauce (£1 Supplement)

Fish

Smoked Haddock & Parsley Cakes
Mini Fishcakes with a Thai Cucumber Dip
Mini Filo baskets filled with Spicy Sweet Chilli and Coriander Prawns
Tiny Dill Scones with Smoked Trout & Horseradish Cream
Mini Filo baskets filled with Smoked Salmon & Scrambled Egg

Sweet

Norfolk Strawberries dipped in Dark Chocolate
Three Norfolk Strawberries (£2.50pp)
Select any 3 for £6.25 pp, 4 for £7.25 pp or 5 for £8.25 pp
(Savoury only)

‘Afternoon Tea’

Selection of Finger Sandwiches:
Egg Mayonnaise & Cress
Ham & Mustard
Smoked Salmon
Cucumber

Mini Fruit Scones with Jam & Clotted Cream
Mini Chocolate Brownies
Mini Chocolate Éclairs

£10.95

The canapés work as follows. With a selection of three we will prepare you one piece of each selection. Therefore if you have a selection of 3 canapés for 100 guests we would prepare 300 pieces of canapé.

If you are looking for a more economic alternative to canapés, then we can produce a selection of

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To Begin

All starters are accompanied by a selection of breads and butter

Homemade Soup

See separate list on page 6
£6.50

Terrine of Local Ham Hock & Poached Chicken

Served with piccalilli, dressed leaves and toasted brioche
£8.95

Buffalo Mozzarella & Beef Tomato (v)

Finished with a roast red pepper salad
£8.95

Smooth Homemade Chicken Liver Pate

Served with red onion marmalade, dressed leaves and melba toast
£8.95

Seasonal Melon Rose (v)

Finished with a Mango Sorbet & Fruit Salsa
£8.95

Course Country Pork Terrine

Served with fruit chutney, dressed leaves and toasted brioche
£8.95

Warm Tian of Goats Cheese (v)

Layers of roasted red pepper, aubergine & courgette finished with roquette and a pesto dressing
£8.95

Baked Norfolk Field Mushroom (v)

Filled with creamed spinach and topped with melting Camembert, set on dressed leaves
£8.95

Satay Chicken Skewers

Served with a homemade peanut sauce and dressed leaves
£8.95

Goats Cheese Puff Pastry Tart (v)

Filled with red onion marmalade, sunblushed tomatoes and a balsamic oil dressing
£8.95

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Puff Pastry Tart (v)

Filled with red onion marmalade, cherry tomatoes, sunblushed tomatoes and a thyme & garlic oil dressing
£8.95

Twice Baked Cheese Soufflé (v)

Finished with dressed roquette
£9.50

Tian of Prawn & Cucumber (v)

Lightly bound in our own Marie rose sauce, lemon oil and tomato concasse
£9.50

Smoked Chicken & Avocado Salad

Served with orange segments, toasted pine nuts and an olive oil & balsamic dressing
£9.50

Traditional Scottish Smoked Salmon (v)

Simply served with caperberries, lemon and a thread of olive oil
£9.50

Sliced Smoked Duck Breast

Set on a bed of dressed leaves and served with an Apple & Cranberry Chutney
£9.50

Creamy Smoked Trout & Horseradish Pate

Accompanied with Mini Yorkshire Puddings
£9.50

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Homemade Soups

Red Lentil & Tomato (v)
Served with Croutons

Butternut Squash & Thyme (v)
Served with Croutons

Minestrone
Served with Croutons

Cream of Vegetable (v)
Served with Croutons

Leek & Potato (v)
Served with Croutons

Broccoli & Stilton (v)
Served with Croutons

Cream of Watercress (v)
Served with Croutons

Mushroom (v)
Served with Croutons

Roast Tomato & Basil (v)
Served with Croutons

Yellow Split Pea & Ham Hock
Served with Croutons

Scotch Broth
Served with Croutons

Curried Parsnip (v)
Served with Parsnip Ribbons

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Main Courses

All main courses are accompanied by a selection of seasonal vegetables.

Local Traditional Pork Sausages

Served with creamy mash and a rich onion gravy
£17.50

Roast Loin of Dingley Dell Pork

Served with an apricot and sage stuffing, apple sauce and pan gravy
£18.50

Stuffed Breast of Chicken

Filled with gorgonzola and sun-blush tomatoes and a white wine and basil cream sauce
£18.50

Traditional Roast Norfolk Turkey

Served with chipolata sausage, bacon roll, homemade sage & onion stuffing and pan gravy
£18.50

Seared Chicken Breast

Served with shallots, mushrooms and smoked back bacon and a rich red wine sauce
£18.50

Roasted Breast of Chicken

Wrapped in Parma Ham, served with a sage & vermouth sauce
£18.50

Roast Breast of Guinea Fowl

Set on Pommes Dauphinoise and served with a Madeira wine sauce
£18.95

Confit of Barbary Duck Leg

Finished with Pommes Dauphinoise and a red wine & thyme sauce
£18.95

Tender Braised 10oz Steak

Served with Pommes Lyonnaise, red onion marmalade and a rich red wine & thyme sauce
£19.50

Roast Loin of Lamb

Flavoured with a pear & mint rub, served with a rich redcurrant & Port sauce
£20.50

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Main Courses

All main courses are accompanied by a selection of seasonal vegetables.

Rack on Black

*Loin of Lamb roasted and stuffed with black pudding served with a rich Port sauce
£20.50*

Venison Steak

*Finished with Pommes Dauphinoise, roasted shallots and a red wine & thyme sauce
£21.50*

Traditional Roast Sirloin of Beef

*Served with Yorkshire pudding, horseradish sauce and a pan gravy
£21.50*

Please note that a 15% supplement will be charged on the wedding breakfast total for a multiple choice menu of 3 starters, 3 main courses and 3 desserts

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Children's Meals

Children 10 and under are classified as eligible for these meals.

*They may have either half portions of the adult food and pay half the price
or a choice from the following:
(or anything else they fancy, but they MUST all have the same dish)*

Homemade Chicken Nuggets

Served with chips and baked beans

Fish Fingers

Served with chips and baked beans

Bangers & Mash

Served with gravy

Homemade Cheese & Tomato Pizza

Served with chips and baked beans

Plain Penne Pasta

Topped with grated Cheddar cheese

Followed by Jelly and Vanilla Icecream

£12.95

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Vegetarian Main Courses

All main courses are accompanied by a selection of seasonal vegetables

Marinated Roast Mediterranean Vegetables

Set on a bed of tagliatelle and finished with a tomato, garlic & basil sauce
£16.50

Trio of Stuffed Vegetables (Vegan)

Tomato with ratatouille, mushroom with spinach and courgette with a duxelle of mushroom
£17.95

Grilled Goats Cheese

Set on a bed of roasted peppers with tagliatelle and a tomato and basil sauce
£17.95

Aubergine Parmagiana

An Italian dish made with layers of Aubergine, Cheese and a Tomato & Basil Sauce
£17.95

Spinach & Ricotta Tortellini

Served with onion, black olive, basil and sun blushed tomatoes
£17.95

Loin of Cod

Finished with a pesto crust and cherry tomato compote
£18.50

Seared Supreme of Salmon Fillet

Served with wilted spinach and a white wine & saffron cream sauce
£18.50

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Puddings

Rich Chocolate Fondant (t)

Served with a white chocolate sauce and vanilla icecream

Traditional Lemon Posset (t)

Topped with fresh raspberries and cream

Baked Vanilla Cheesecake (t)

Served with fresh cream and strawberry coulis

Homemade Pavlova (t)

Topped with fresh cream, seasonal fruit and set on a raspberry coulis

Sticky Toffee Pudding (t)

Topped with Pecan Nuts and a toffee sauce

Raspberry Crème Brulee

Finished with shortbread biscuits

Creamed Profiteroles (t)

Served with a dark chocolate sauce

Classic Eaton Mess

Fresh seasonal berries, meringue Chantilly cream and fruit coulis

Dark Chocolate Marquise

Served with a coffee bean sauce

Warm Chocolate Brownie (t)

Served with Vanilla Icecream

Glazed Lemon Tart (t)

Served with a raspberry sorbet

Homemade Pecan Pie

Finished with clotted cream and Vanilla Icecream

Strawberry & White Chocolate Mousse

Topped with a layer of strawberry coulis and served with Viennese biscuits

Chocolate & Praline Paris Brest

Indulgent choux pastry filled with hazelnut praline and cream topped with flaked almonds

Mini White Chocolate Fondue

Served with assorted fruits and Viennese biscuits

Passion Fruit Posset (t)

Topped with passion fruit and cream

All £9.75

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Puddings

Selection of Cheeses

Brie, Cheddar and Stilton, served with biscuits, grapes and celery
£10.95

Traditional Trio of Desserts

Champagne Jelly with Fruits, Chocolate Brownie & Fruit Pavlova
£11.75

Other desserts that may be chosen as part of a trio are marked with a (t)

Coffee & Tea

£2.75 pp

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Hot & Cold Buffets

Hot Buffet

Please choose 3 items

Ragout of Lamb, flageolet beans, rosemary and cherry tomatoes
Chicken Breast with a Dijon mustard cream sauce
Fish Pie filled with smoked haddock, cod, prawns, topped with creamy potatoes
Beef Bourguignon
Spinach & Ricotta Tortellini, served with cream sauce with onion, black olive, basil and sun
blushed tomatoes (v)

Served with new potatoes and a seasonal panache of vegetables

£26.00

Cold Buffet

Fresh Scotch Salmon decorated with shellfish and cucumber
Breast of Norfolk Turkey with ballotine of leg
Roast Sirloin of Beef, cooked pink
Local Ham, flavoured with cloves and Adnams Ale
Coronation Chicken
Homemade Fresh Tomato & Pesto Quiche (v)
Homemade Spinach & Stilton Quiche (v)

Served with fresh breads and a choice of salads

Select 4 of the following salads to accompany your cold buffet:

Warm New Potatoes
Coleslaw
Mixed Leaf
Greek Salad with feta, black olives and sun dried tomatoes
Savoury Rice
Lime & Mint tossed Cous Cous
Mixed Bean Salad

£26.00

You may of course also select a starter and a pudding if you so wish.

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BBQ Menu

BBQ

Please choose 3 items

Homemade Beef Burgers
Homemade Lamb & Mint Burgers
Homemade Pork & Sage Burgers
Pork Sausages marinated in wholegrain mustard
Cajun marinated Chicken Kebabs
Garlic & Mint Lamb Kebabs
Chinese marinated Pork Kebabs
Sticky BBQ Pork Ribs
Mediterranean Vegetable Kebabs
Japanese marinated Salmon
8oz Peppered Rib Eye Steak
(£3.50pp Supplement)

Served with the appropriate buns, rolls and sauces and a choice of salads

Select 4 of the following salads to accompany your BBQ:

Warm New Potatoes
Coleslaw
Mixed Leaf
Greek Salad with feta, black olives and sun dried tomatoes
Savoury Rice
Lime & Mint tossed Cous Cous
Mixed Bean Salad

£24.95

You may of course also select a starter and a pudding if you so wish.

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Evening Food

Bacon Rolls

Served with the appropriate sauces
£5.50

Hot Dogs with Onions

Served with the appropriate sauces
£5.50

Homemade Burgers

Beef Burgers
Lamb & Mint Burgers
Pork & Sage Burgers
(Select one of the above flavours)
Served with the appropriate sauces
£5.50

Pork Baps

Served with sage & onion stuffing, crackling & apple sauce
£6.50

BLT Baguettes

Served with the appropriate sauces
£6.50

Simple BBQ

Homemade Beef Burgers
Pork Sausages marinated in wholegrain mustard
Mediterranean Vegetable Kebabs (v)

or

Elms Barn Hog Roast

Loins of Pork
Sage and onion stuffing, crackling and apple sauce

*Both served with the appropriate buns, rolls and sauces and
accompanied by the following salads:*

Warm New Potatoes
Coleslaw
Mixed Leaf

£16.95

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Evening Food

Buffet Menus

Menu A

Selection of Sandwiches
(Ham & Dijon Mustard, Tuna Mayo & Cucumber and Egg & Cress)
Filled Vol au Vents
(Prawn & Marie Rose Sauce, Baby Ratatouille and Egg Mayonnaise)
Crudités & Dips
Homemade Cheese Straws
Chicken Goujons & garlic dip

£11.50

Menu B

Selection of Sandwiches
(Ham & Dijon Mustard, Tuna Mayo & Cucumber and Egg & Cress)
Pork Pie
Tandoori Chicken Drumsticks
Onion Bhajis
Pitta Breads & Hummus
Crudites & Dips
Homemade Scotch Eggs

£13.50

Menu C

Selection of Sandwiches
(Ham & Dijon Mustard, Tuna Mayo & Cucumber and Egg & Cress)
Crispy King Prawns
Spring Rolls
Samosas
Homemade Sausage Rolls
Homemade Pizza
Homemade Quiche Broccoli & Stilton Quiche (v)
Homemade Tomato, Pesto & Pine Nut Quiche (v)

£15.50

Ploughman's Buffet

Homecooked Local Ham
Roasted Norfolk Turkey Breast
Cheddar
Stilton
A selection of breads & biscuits
Fruits, chutney & pickles

£16.50

Larger buffets and ideas can be discussed

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Evening Food

Classic Cheeseboard

A selection of Brie, Cheddar & Stilton accompanied by breads, biscuits, fruits and pickles
£11.50

Norfolk & Suffolk Cheeseboard

A selection of local cheeses including Smoked Dapple, White Lady, Binham Blue & Suffolk Gold accompanied by breads, biscuits, fruits and pickles
£14.50

Grand Cheeseboard

A selection of 10 cheeses accompanied by breads, biscuits, fruits, pickles, sun-blushed tomatoes and olives
£16.50