



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.

Main course

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



pudding

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 £17.50 or two courses £24.50



BBQ

HOMEMADE BEEF BURGERS
PORK SAUSAGES MARINATED IN WHOLEGRAIN MUSTARD
MEDITERRANEAN VEGETABLE KEBABS (V)

Served with the appropriate buns, rolls and sauces

£17.50

or

Elms Barn Hog Roast

LOINS OF PORK

*Served with sage and onion stuffing, crackling, apple sauce
and the appropriate buns*

Both are 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.

SELECTION OF CEREALS
FRESHLY BAKED CROISSANTS
TOAST WITH PRESERVES
SELECTION OF FRESH FRUIT
YOGHURTS
FRESH JUICES
TEA AND COFFEE
FULL ENGLISH BREAKFAST BUFFET:

Local pork sausage
Smoked back bacon
Fried free range egg
Grilled tomatoes
Sautéed mushrooms
Baked beans
Vegetarian sausages available on request

£15.00

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



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

LAND

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)

SEA

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

Select any 3 for £6.50, 4 for £7.75 or 5 for £8.95
(per person)

SWEET

Norfolk strawberries dipped in dark chocolate
Three norfolk strawberries

£2.50 (per person)

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

£12.95 (per person)

Canapés work by selecting three or more we will prepare you one piece of each selection. If you have a selection of three canapés for 100 guests we would prepare 300 pieces of canapé.



HOMEMADE SOUP

served with croutons

*Red lentil & tomato (v)
Butternut squash & thyme (v)
Minestrone
Cream of vegetable (v)
Leek & potato (v)
Curried parsnip (v)
Broccoli & stilton (v)
Cream of watercress (v)
Mushroom (v)
Roast tomato & basil (v)
Yellow split pea & ham hock
Scotch broth*

£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



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

All starters are accompanied by a selection of breads and butter



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, 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

RACK ON BLACK

loin of Lamb roasted and stuffed with black pudding served with a rich Port sauce

£20.50

VENISON STEAK

served with pommes lyonnaise, red onion marmalade and a rich red wine & thyme sauce

£21.50

TRADITIONAL ROAST SIRLOIN OF BEEF

served with pommes lyonnaise, red onion marmalade and a rich red wine & thyme sauce

£21.50



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

All main courses are accompanied by a selection of seasonal vegetables



RICH CHOCOLATE FONDANT (T)

served with a white chocolate sauce and vanilla ice cream

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 ice cream

GLAZED LEMON TART (T)

served with a raspberry sorbet

HOMEMADE PECAN PIE

finished with clotted cream and vanilla ice cream

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

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

£2.75pp



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.

Mains

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



Pudding

JELLY AND VANILLA ICE CREAM

£12.95pp



Grill

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
(add £3.50pp supplement)

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

Sides

Select 4 of the following sides 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*

£24.95pp

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



Hot buffet

Please choose 3 items

Served with new potatoes and a seasonal panache of vegetables

RAGOUT OF LAMB

with 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)

£26.00



Cold buffet

Served with fresh breads and a choice of salads

FRESH SCOTCH SALMON

decorated with shellfish and cucumber

BREAST OF NORFOLK TURKEY

with ballotine of leg

ROAST SIRLOIN OF BEEF

LOCAL HAM

flavoured with cloves and Adhams Ale

CORONATION CHICKEN

HOMEMADE FRESH TOMATO & PESTO QUICHE (V)

HOMEMADE SPINACH & STILTON QUICHE (V)

Select four 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.



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)

£6.50

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)

£17.50



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



Menu A

SELECTION OF SANDWICHES

Ham & Dijon mustard, tuna mayo with cucumber and egg & cress

FILLED VOL AU VENTS

Prawn & Marie Rose sauce, baby ratatouille and egg mayonnaise

CRUDITÉS

served with dips

HOMEMADE CHEESE STRAWS

CHICKEN GOUJONS

served with garlic dip

£11.50

Menu B

SELECTION OF SANDWICHES

Ham & Dijon mustard, tuna mayo with cucumber and egg & cress

PORK PIE

TANDOORI CHICKEN DRUMSTICKS

ONION BHAJIS

PITTA BREADS & HUMMUS

CRUDITES

served with dips

HOMEMADE SCOTCH EGGS

£13.50

Menu C

SELECTION OF SANDWICHES

Ham & Dijon mustard, tuna mayo with 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

HOMECOOKED LOCAL HAM

ROASTED NORFOLK TURKEY BREAST

CHEDDAR & STILTON

served with selection of breads, biscuits, fruits, chutney & pickles

£16.50



Cheeseboards

CLASSIC

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

£11.50

LOCAL (NORFOLK & SUFFOLK)

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

£14.50

LUX

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

£16.50



Starters

HOMEMADE SOUP

served with croutons

COURSE COUNTRY PORK TERRINE

served with fruit chutney, dressed leaves and toasted brioche

SLICED SMOKED DUCK BREAST

set on a bed of dressed leaves and served with an apple & cranberry chutney

BAKED NORFOLK FIELD MUSHROOM (V)

filled with creamed spinach and topped with melting Camembert, set on dressed leaves

TRADITIONAL SCOTTISH SMOKED SALMON (V)

simply served with caperberries, lemon and a thread of olive oil

WARM TIAN OF GOATS CHEESE (V)

layers of roasted red pepper, aubergine & courgette finished with roquette and a pesto dressing

All starters are accompanied by a selection of breads and butter



Main course

TENDER BRAISED 10oz STEAK

served with red onion marmalade and a rich red wine & thyme sauce

STUFFED BREAST OF CHICKEN

filled with gorgonzola and sun-blush tomatoes and a white wine and basil cream sauce

ROAST LOIN OF DINGLEY DELL PORK

served with an apricot and sage stuffing, apple sauce and pan gravy

ROAST LOIN OF LAMB

flavoured with a pear & mint rub, served with a rich redcurrant & Port sauce

CONFIT OF BARBARY DUCK LEG

served with a red wine & thyme sauce

SEARED SUPREME OF SALMON FILLET

served with wilted spinach and a white wine & saffron cream sauce

TRIO OF STUFFED VEGETABLES (VEGAN)

tomato with ratatouille, mushroom with spinach and courgette with a duxelle of mushroom

All main courses are accompanied by a selection of seasonal vegetables and a choice of one potato of the following:

New Potatoes, Roast Potatoes, Pommes Dauphinoise or Pommes Lyonnaise



Puddings

WARM CHOCOLATE BROWNIE

served with vanilla ice cream

STICKY TOFFEE PUDDING

topped with pecan nuts and a toffee sauce

HOMEMADE PAVLOVA

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

GLAZED LEMON TART

served with a raspberry sorbet

CREAMED PROFITEROLES

served with a dark chocolate sauce

PASSION FRUIT POSSET

topped with passion fruit and cream

Includes Tea & Coffee served in the marquee

£50.00

Please choose 3 starters, 3 main courses and 3 desserts to offer to your guests.

We would suggest sending out your choices with your invites as we need to know exactly what everyone is having prior to the day.