



Breakfast in The Barn

PLATED FULL ENGLISH BREAKFAST

Local Pork Sausage
Beer & Treacle Bacon
Fried Free Range Egg
Grilled Tomato Baked
Mushrooms Baked
Beans



BUFFET EXTRAS

Toast with Preserved
Selection of Cereals
Butter Croissants
Fresh Fruit
Yoghurts
Fresh Fruit Juices
Tea & Coffee

£15pp*

*For a minimum of 24 guests, breakfast can be enjoyed in
The Barn on the morning after the wedding.



Canapés

H O T

Confit Duck Fritter, Plum, Crispy Onions
Sausage Roll, Burnt Apple Puree
Slow Braised Beef Brisket, Bacon Jam Brioche
Cod & Dill Croquette, Lemon Mayonnaise
Salt Beef Fritter, Horseradish Cream, Onion
Macaroni Cheese Croquette, Wholegrain Mustard Mayonnaise (v)
Potato Dauphinoise, Crispy Onion (v)
Smoked Haddock Rarebit
Lamb Kofta, Mint Riata
Tempura Cauliflower, Spiced Yoghurt (v)
Thai Spiced Pork Belly, Sweet Chilli Sauce
Smoked Potato Croquette, Marinated Tomato, Basil (v)
Honey & Soy Glazed Pigs Cheeks, Pickled Ginger
Smoked Ham Hock Fritter, Piccalilli Gel
Crispy Quails Egg, Tarragon Mayonnaise (v)

C O L D

Red Pepper Gazpacho (v)
Caprese Salad (v)
Smoked Salmon Pate, Dill Crème Fraiche, Chive Blini
Norfolk Dapple & Red Onion Puff (v)
Smoked Trout Pate, Orange, Rocket
Salt Beef, Chive & Horseradish Creme Fraiche
Baron Bigod, Tomato, Chive Crostini (v)
Chorizo & Sundried Tomato Puff
Parma Ham & Parmesan Palmier
Curried Chicken & Apricot Tartlet
Tomato, Olive & Feta Tartlet (v)
Chicken Liver Parfait, Apple Chutney, Brioche
Binham Blue, Caramelised Onion, Brioche (v)
Red Onion Jam & Goats Cheese Filo (v)
Hummus, Pickled Cucumber, Rice Cracker (v)

3 choices £7.25 per head / 5 choices £11.25 per head / 7 choices £14.25 per head

When selecting canapes please be aware that
1 of 3 may be hot | 2 of 5 may be hot | 3 of 7 may be hot

Autumn/Winter



S T A R T E R S

Smoked Chicken Salad, Pear, Walnut, Blue Cheese Dressing
Caramelised Shallot Tart, Binham Blue, Tomato (v)
Smoked Ham Hock Terrine, Crispy Hens Egg, Piccalilli
Blue Cheese Beignets, Pickled Beetroot, Hazelnut (v)
Hot Smoked Salmon, Burnt Apple Puree, Fennel Salad
Chicken Liver Parfait, Spiced Fig & Apple Chutney, Toasted Brioche
Prawn Cocktail, Bloody Mary Shot
Celeriac & Apple Soup (v)

M A I N S

Chicken Supreme, Roast Potatoes & Vegetables, Yorkshire Pudding, Gravy
Slow Cooked Belly of Pork, Roast Garlic Mash, Burnt Apple Puree, Cider Jus
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)
Garlic & Rosemary Roasted Sausages, Mustard Mash, Buttered Greens, Caramelised Onion Gravy
Loin Of Cod, Spiced Cauliflower Puree, Onion Bhaji
Braised Lamb Shank, Creamed Mash, Braised Red Cabbage, Red Wine Jus
Herb Polenta, Beetroot, Goats Cheese Fritters, Sauce Vierge (v)
Chicken Supreme, Mushroom Ketchup, Fondant Potato, White Wine Reduction

P U D D I N G S

Lemon Posset, Raspberry, Hazelnut Shortbread
Sticky Toffee Pudding, Butterscotch Sauce, Vanilla Ice Cream
Salted Chocolate Ganache Tart, Raspberry Sorbet
Apple Tart Tatin, Cinnamon Ice Cream
Vanilla Cheesecake, Candied Walnuts, Grape, Apple Sorbet
Caramel Panna Cotta, Gingerbread Crumb
Treacle Tart, Brandy Snap, Crème Fraiche
Rice Pudding Brulée, Spiced Shortbread

£45pp



S T A R T E R S

Slow Cooked Pork Belly Ribs, Pickled Red Cabbage, Chilli
Potted Duck, Spiced Plum & Apple Chutney, Stout Bread
Smoked Mackerel Pate, Pickled Apple, Dill Crème Fraiche
Tea Smoked Duck Breast, Pickled Radish, Burnt Apple Puree
King Oyster Mushroom, Mushroom Ketchup, Hazelnut (v)
Salmon & Haddock Croquette, Tartare Sauce, Dill
Brûlèed Chicken Liver Parfait, Spiced Fig & Apple Chutney, Rye Bread
Truffled Celeriac & Apple Soup (v)
Anti Pasti Sharing Board (Meat, Fish or Vegetarian)

M A I N S

Roast Leg Of Lamb, Roast Potatoes & Vegetables, Yorkshire Pudding, Gravy
Steak & Ale Pie, Pomme Puree, Roasted Vegetables, Red Wine Jus
Spiced Butternut Squash Steak, Goats Cheese Fritters, Sauce Vierge (v)
Confit Duck Leg, Dauphinoise Potato, Braised Red Cabbage, Sherry Reduction
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)
Baked Halibut, Saffron Potatoes, Buttered Leeks, Sauce Vierge
Slow Cooked Belly Of Pork, Bubble & Squeak, Apple, Cider Jus
Loin Of Cod, Celeriac & Squash Ratatouille, Lemon Beurre Blanc

P U D D I N G S

Chocolate Crème Brulée, Cherry, Shortbread
Apple Tart Tatin, Cinnamon Ice Cream
Croissant Marmalade Bread & Butter Pudding, Stem Ginger Ice Cream
Milk Chocolate & Hazelnut Parfait, Orange, Spiced Brittle
Spiced Pear & Ginger Frangipane Tart, Mascarpone & Fig Ice Cream
Peanut Butter Blondie, Spiced Brittle, Vanilla Ice Cream
Caramel Panna Cotta, Orange, Gingerbread Crumb
Baked Yogurt, Spiced Mixed Berry Compote, Chestnut Granola

£55pp



STARTERS

Chicken & Duck Terrine, Red Onion Jam, Rye Bread
Spiced Beetroot Cheesecake, Orange & Red Onion Salad (v)
Wild Boar & Sage Terrine, Spiced Apple Chutney, Rye Bread
Spiced Roasted Cauliflower, Yoghurt, Fennel & Cucumber Salad (v)
Confit Duck Croquette, Orange, Pickled Radish Watercress
Hay Smoked Mackerel, Smoked Yoghurt, Fennel & Cucumber Salad
Jerusalem Artichoke Velouté (v)
Anti Pasti Sharing Board (Meat, Fish or Vegetarian)

MAINS

Shin Of Beef Wellington, Smoked Pomme Puree, Roasted Vegetables, Red Wine Gravy
Pan Roasted Partridge, Celeriac, Game Chips, Red Wine Jus
Almond Crusted Monkfish, Roasted Vine Tomatoes, Pesto, New Potatoes
Salt Baked Celeriac, Toasted Hazelnut, Fondant, Baked Apple (v)
Pan Roasted Guinea Fowl, Bubble & Squeak, Onion Puree, White Wine Jus
Spiced Cauliflower Steak, Celeriac, Game Chips, Hazelnuts (v)
Roast Loin Of Hake, Brown Shrimp Croquette, Capers & Herb Vierge
Slow Braised Venison, Dauphinoise Potato, Parsnip, Salsa Verde

PUDDINGS

Tonka Bean Panna Cotta, Pomegranate, Honeycomb
Bakewell Tart, Almond Crumble, Raspberry Amaretto Ice Cream
White Chocolate & Pistachio Parfait, Raspberry
Spiced Carrot Cake, Walnut Crumb, Cream Cheese Ice Cream
Guinness & Ginger Cake, Plum Compote, Stem Ginger Ice Cream
Chocolate Orange Mousse, Orange Liquor Chantilly, Candied Orange
Salted Chocolate Cheesecake, Raspberry Marshmallow, Coconut
Cheeseboard, Grapes, Date & Apple Chutney, Celery, Biscuits (To Share)

£65pp

We offer a complimentary tasting for couples that choose the Elms menu



CLOCK HOUSE

Caramelised Shallot Tart, Vegan Cream Cheese, Peashoots
Celeriac & Apple Soup

Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc
Herb Polenta, Beetroot, Vegan Feta Fritters, Sauce Vierge

Apple & Cinnamon Tart Tatin, Vanilla Seed Ice Cream
Dark Chocolate & Cherry Parfait, Raspberry Sorbet

STACK YARD

Caramelised Shallot Tart, Vegan Cream Cheese, Marinated & Pickled Tomato
King Oyster Mushroom, Mushroom Ketchup, Hazelnut

Spiced Butternut Squash Steak, Vegan Feta Fritters, Sauce Vierge
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc

Apple & Cinnamon Tart Tatin, Vanilla Seed Ice Cream
Dark Chocolate, Almond & Cherry Parfait, Raspberry Sorbet

ELMS

Spiced Roasted Cauliflower, Smoked Garlic Mayonnaise, Hazelnut Dukkah
Caramelised Onion Tart, Heritage Beetroot, Pickled Shallots, Vegan Feta

Spiced Cauliflower Steak, Celeriac, Game Chips, Hazelnuts
Salt Bakes Celeriac, Toasted Hazelnut, Fondant, Baked Apple

Apple & Cinnamon Tart Tatin, Vanilla Seed Ice Cream
Gingerbread Cake, Plum Compote, Vanilla Seed Ice Cream



BUNS

Pulled Pork Shoulder, Spiced Apple Chutney,
Crispy Onion, Brioche Bun / £9

Beer & Treacle Cured Bacon Roll / £6

The Elms Gourmet Burger, 4oz Steak Burger, Smoked Bacon,
Monterey Jack Cheese, Burger Sauce / £9

The Elms Gourmet Hot Dog, Caramelised Onions,
Crispy Bacon / £9

Vegetarian/Vegan Burger & Hot Dog / £9

WRAPS

Hoisin Duck, Spring Onion, Cucumber / £9

Southern Fried Chicken, BBQ Sauce / £9

Gyros, Tomatoes, Red Onion, Tzatziki / £9

Crispy Halloumi, Red Pepper Pesto, Rocket / £9

BOXES

Mini Fish & Chips, Beer Battered Cod, Chunky Chips,
Tartare Sauce / £9.50

Slow Cooked Beef Chilli, Nachos Cheese / £9

Loaded Fries, Cheese Sauce, Crispy Bacon, Caramelised
Onion Puree, Crispy Onions / £9

Butter Chicken, Coriander Rice, Naan / £9

SHOW STOPPER

Suffolk & Norfolk Cheese Wedding 'Cake'
A Tower of Local Cheese Wheels, Figs, Grapes, Selection of
Crackers & Chutney. Displayed as a Wedding Cake
During the Day and Served as Sharing
Cheese Boards in the Evening

Price to be discussed

Got something different in mind?

Let us know we would love to work with you to create your perfect wedding menu!



Children

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.

STARTER

Apple and Carrot Sticks

Garlic Bread

Or have the mains come out with the adult starter

MAINS

Homemade Chicken Nuggets

Served with chips and baked beans

Homemade Fish Goujons

Served with chips and peas

Bangers & Mash

Served with peas and gravy

Homemade Cheese & Tomato Pizza

Served with chips and baked beans

Plain Penne Pasta

Topped with grated cheddar cheese

PUDDINGS

Jelly and Vanilla Ice Cream

Mini Chocolate Brownie and Vanilla Ice Cream

£15/person