



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 Raita
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

Spring/Summer



S T A R T E R S

Smoked Chicken Caesar Salad, Croutons, Parmesan
Caramelised Shallot Tart, Binham Blue, Tomato (v)
Smoked Ham Hock Terrine, Celeriac Remoulade, Apple
Blue Cheese Beignets, Pickled Beetroot, Hazelnut (v)
Hot Smoked Salmon, Burnt Apple Puree, Fennel Salad
Chicken Liver Parfait, Fig Chutney, Toasted Brioche
Prawn Cocktail, Bloody Marie Shot
Pea, Watercress & Blue Cheese Soup (v)

M A I N S

Chicken Supreme, Roast Potatoes & Vegetables, Yorkshire Pudding, Gravy
Slow Cooked Belly of Pork, Roast Garlic Mash, Celeriac Remoulade, 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, New Potatoes, Mange Tout, Caper Butter
Braised Lamb Shank, Creamed Mash, Sautéed Green Beans, Mint Gravy
Herb Polenta, Beetroot, Goats Cheese Fritters, Sauce Vierge (v)
Garlic Stuffed Chicken Supreme, Creamed Mash, Green Beans

P U D D I N G S

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

£45pp



S T A R T E R S

Gazpacho, Basil Oil, Pea shoots (v)
BBQ Chicken Thighs, Charred Pineapple, Rocket
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, Apple & Date Chutney, Rye Bread
Anti Pasti Sharing Board (Meat, Fish or Vegetarian)

M A I N S

Roast Leg Of Lamb, Roast Potatoes & Vegetables, Yorkshire Pudding, Gravy
Chicken Supreme, Fondant Potato, Chorizo, Mange Tout, Pomodoro Sauce
Herb Polenta, Salt Baked Beetroot, Goats Cheese Fritters, Sauce Vierge (v)
Confit Duck Leg, Spiced Creamed Mash, Fine Green Beans, Madeira Sauce
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)
Baked Halibut, Hasselback Potatoes, Cockle & Caper Butter
Slow Cooked Belly Of Pork, Sage Stuffing, Baked Apple, Sautéed Cabbage, Cider Jus
Loin Of Cod, Braised Fennel, Roasted Vine Tomatoes, Warm Tartare Sauce

P U D D I N G S

Chocolate Crème Brulée, Cherry, Shortbread
Apple Tart Tatin, Vanilla Seed Ice Cream
Jaffa Cake Pudding, Orange Anglaise
Banana Parfait, Caramelised Banana, Butterscotch
Chocolate Brownie, Raspberry, Marshmallow
Key Lime & Coconut Panna Cotta, Spiced Crumb, Crème Fraiche Sorbet
Strawberry & Elderflower Tart, Clotted Cream Ice Cream
Baked Yogurt, Berries, Granola

£55pp



STARTERS

Beetroot Cured Salmon, Dill Cremè Fraiche, Rye Croute
Salt Baked Beetroot, Goats Cheese Fritters, Capers (v)
Coronation Spiced Chicken Croquette, Apricot Salsa
Hay Smoked Mackerel, Smoked Yogurt, Fennel & Cucumber Salad
Gorgonzola, Charred Fig, Watercress, Sherry Soaked Raisins (v)
Sesame Pork Belly, Celeriac Remoulade, Burnt Apple Puree
Heirloom Tomatoes, Buratta, Pesto (v)
Anti Pasti Sharing Board (Meat, Fish or Vegetarian)

MAINS

Shin Of Beef Wellington, Smoked Pomme Puree, Roasted Vegetables, Red Wine Gravy
Slow Braised Lamb Shoulder, Dauphinoise Potato, Roasted Shallot, Apricot, Rosemary Reduction
Almond Crusted Monkfish, Roasted Vine Tomatoes, Pesto, New Potatoes
Roast Sirloin Of Beef, Charred Onion, Roasted Garlic Mash, Bone Marrow Sauce
Pan Roasted Duck Breast, Confit Duck Croquette, Plum Puree, Red Wine Jus
Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc (v)
Roast Loin Of Hake, Brown Shrimp Croquette, Capers & Herb Vierge
Baked Carrot, Almond & Feta Crumb, Fondant Potato, Carrot Top Pesto (v)

PUDDINGS

Tonka Bean Panna Cotta, Strawberry, Honeycomb
Bakewell Tart, Almond Crumble, Raspberry Amaretto Ice Cream
Milk Chocolate & Hazelnut Parfait, Orange, Spiced Brittle
Carrot Cake, Walnut Crumb, Cream Cheese Ice Cream
Peach & Rosemary Tart Tatin, Stem Ginger Ice Cream
Lemon Parfait, Lemon Sponge, Meringue, Mixed Berry Compote
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



Vegan

CLOCK HOUSE

Caramelised Shallot Tart, Vegan Cream Cheese, Peashoots
Pea & Watercress Soup, Vegan Feta

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

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

STACK YARD

Gazpacho, Basil Oil, Pea shoots
King Oyster Mushroom, Mushroom Ketchup, Hazelnut

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

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

ELMS

Salt Baked Beetroot, Vegan Feta Fritters, Capers
Charred Fig, Vegan Feta, Watercress, Sherry Soaked Raisins

Roasted Vegetable Wellington, Charred Cabbage, Tarragon Beurre Blanc
Baked Carrot, Almond & Feta Crumb, Fondant Potato, Carrot Top Pesto

Peach & Rosemary Tart Tatin, Vanilla Seed Ice Cream
Dark Chocolate, Cherry, Pistachio & Almond Parfait, Raspberry Sorbet

Spring/Summer



Evening Food

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