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

£20pp*

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

Canapés

HOT

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)

COLD

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 £8 per head / 5 choices £12 per head / 7 choices £15 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

Clock House

STARTERS

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)

MAINS

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

PUDDINGS

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

£47.50pp

Autumn/Winter

Stack Yard

STARTERS

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)

MAINS

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

PUDDINGS

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

£57.50pp

Autumn/Winter

Elms

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, Caper & 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 Parfit, 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)

£67.50pp

Autumn/Winter

Vegan

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 & Cinnomon 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

Autumn/Winter

Evening Food

BUNS

Pulled Pork Shoulder, Spiced Apple Chutney,
Crispy Onion, Brioche Bun / £9.50

Beer & Treacle Cured Bacon Roll / £6.50

The Elms Gourmet Burger, 4oz Steak Burger, Smoked Bacon,
Monterey Jack Cheese, Burger Sauce / £9.50

The Elms Gourmet Hot Dog, Caramelised Onions,
Crispy Bacon / £9.50

Vegetarian/Vegan Burger & Hot Dog / £9.50

WRAPS

Hoisin Duck, Spring Onion, Cucumber / £9.50
Southern Fried Chicken, BBQ Sauce / £9.50
Gyros, Tomatoes, Red Onion, Tzatziki / £9.50
Crispy Halloumi, Red Pepper Pesto, Rocket / £9.50

BOXES

Mini Fish & Chips, Beer Battered Cod, Chunky Chips,
Tartare Sauce / £10
Slow Cooked Beef Chilli, Nachos Cheese / £9.50
Loaded Fries, Cheese Sauce, Crispy Bacon, Caramelised
Onion Puree, Crispy Onions / £9.50
Butter Chicken, Coriander Rice, Naan / £9.50

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.

S T A R T E R

Apple and Carrot Sticks

Garlic Bread

Or have the mains come out with the adult starter

M A I N S

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

P U D D I N G S

Jelly and Vanilla Ice Cream

Mini Chocolate Brownie and Vanilla Ice Cream

£16/person