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

Spring/Summer

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 £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

Clock House

STARTERS

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)

MAINS

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

PUDDINGS

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

£47.50pp

Spring/Summer

Stack Yard

STARTERS

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)

MAINS

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

PUDDINGS

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

£57.50pp

Spring/Summer

Elms

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, Caper & 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)

£67.50pp

Spring/Summer

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 / £9.50

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