



# Sample Menus





All packages are priced per guest, include chefs, service staff, logistical planning and hire of equipment required.





## Canapés

- Beef Satay Skewers, Peanut Sambal
- Sicilian Slow Cooked Tomatoes, caper, vine fruits, pine nuts, basil & pecorino bruschetta
- Smoked Salmon, dill cream cheese, pickled courgettes on sourdough toast

## Starter

- Asparagus & Quails egg, Caesar salad

## Main Course

- Roasted Chicken breast, lyonnaise new potatoes, green beans, pine nuts, peas and broad beans, roasted garlic & thyme chicken jus

## Dessert

- Rhubarb, strawberry and vanilla cream mess.





### **Starter**

- Buttermilk fried chicken thighs, salt, chilli and lemon, local leaf and fried padron pepper salad.

### **Main Course**

- Chargrilled rump steak and chips, kitchen garden salad, green peppercorn bearnaise.

### **Dessert**

- Dark chocolate mousse, pistachio biscuits, poached strawberries, white chocolate sauce.



### **Canapés**

- Roasted garlic & Manchego bombas, aioli & bravas sauce
- Fried Padron peppers, lime & smoked salt
- Italian fish polpo, chilli & roasted tomato sauce
- Sicilian style roasted squash, with pine nuts, vine fruits & pecorino bruschetta

### **Sharing Mains**

- Slow cooked shoulder of Norfolk Venison with chimichurri sauce
- Baharat roasted aubergine, peppers, tomatoes & mushrooms on a bed of smoked aubergine baba ganoush with Norfolk goat curd(v)
- Charred broccoli, pepper, cumin & olive cous cous.
- Roasted spiced squash & parsnips with sweet red onions & tahini yogurt.
- Pommes Anna with celeriac, potato & thyme
- Spiced rose harissa and handmade flatbread

### **Dessert**

- Orange & almond cake, chocolate almonds, crème fraiche & berries.



