

SOME TEMPTING EXTRAS

Fruit platter (v) (gf)
£1.00

A selection of Chef's plated desserts such as cheesecake, crumble and fruit tarts
£3.75

Jugs of chilled fruit juice (orange, apple and cranberry)
£4.25 per jug

2 COURSE SUFFOLK FARMER'S LUNCH

£8.95

(Maximum 75 persons)

Pre-plated lunches that use a variety of fresh and local produce, including mature British cheddar, Suffolk ham and locally sourced chutneys
Served with Chef's salad of the day, tomato and mixed leaves, a bread basket and a fresh fruit platter
Served with freshly brewed coffee and a selection of traditional and fruit teas

2 COURSE FINGER BUFFET

for parties of 20 or more

£10.95 for four items / £12.50 for five items

Buffet automatically includes

A platter of crudités, nachos and dips (v)

Fresh fruit platter (v) (gf)

Please choose from the list below:

Assorted mini quiche selection (v)

A selection of freshly made sandwiches using
a variety of fillings (v)

Thai chicken satay with a sweet peanut dressing

Vegetable dim sum with sweet chilli (v)

Freshly baked herb sausage rolls

Mini stone baked pizzas with a choice of
pepperoni or roasted vegetables

Vegetarian brochette assortment. A selection of basil & haloumi, red pepper & feta and mature
cheddar & red onion compote (v)

Smoked salmon with herb infused cream
cheese on a Suffolk rusk

Mini local butcher sausages with honey & herb glaze

Mozzarella and tomato pastry bites (v)

Chicken tikka naan bites

Warmed falafel bites served with a yoghurt
and cucumber dip (v)

Sweet chilli prawn skewers

Sweet Bites

A selection of Chef's choice miniature
puddings and sweet bites

Served with freshly brewed coffee and a selection of traditional and fruit teas

2 COURSE COLD FORK BUFFET

for parties of 20 or more

£15.95

Please select 4 main course dishes:

Deli platter of locally sourced ham, cured meats and baby pickled vegetables (gf)

All prices quoted are per person and subject to VAT

Salad of poached salmon topped with cold water prawns and a dressing of lemon crème fraiche (gf)

Prime Suffolk peppered beef served with a caper and sweet mustard dressing (gf)

Classic chicken Caesar with herb croutons and a
smoked bacon crumb

Quiche of the day taking advantage of fresh
seasonal produce (v)

Terrine of smoked fish with dill and horseradish dressing (gf)

Poached chicken in a mildly spiced fruit and
coriander mayonnaise (gf)

Pate of chestnut mushrooms and thyme (v) (gf)

Salad of marinated feta and herbed rice in
a red pepper parcel (v) (gf)

All above served with warm baby potatoes dressed with Suffolk's Hill Farm herb oil, a choice of four salads, bread basket and locally made pickles and chutneys

Chef's selection of at least 2 desserts and fresh fruit platter, served with freshly brewed coffee and a selection of traditional and fruits teas

We recommend that you allow Chef to select the dishes for your event to enable him to make best use of seasonal ingredients and to create a balanced selection taking into account of the needs of vegetarian and gluten free diets

**2 COURSE HOT FORK BUFFET
for parties of 20 or more
£16.25**

Please select 3 main course dishes:

Casserole of Suffolk sausages with rich ragu of tomato and roasted vegetables topped with thyme and onion compote

Tagine of lamb slow cooked with apricot
and seasonal squash (gf)

Lamb Kofta served with a spiced tomato and pepper sauce

Traditional cottage pie with Suffolk beef and
creamy mature cheddar mash

Spicy Thai green chicken curry

Pork, leek and mustard fricassee

Chicken and chestnut mushroom cobbler topped
with a cheese herb scone

Winter warmer coq au vin

Casserole of beef slow cooked with a winter vegetable medley and Adnams bitter

Bengali Salmon gently spiced salmon marinated with coriander and yoghurt

Goan chicken curry topped with roasted
almonds and fresh coriander.

Roasted vegetable and ricotta cannelloni (V)

Winter vegetable Korma served with seasoned
coriander rice (v) (gf)

One crust pie with leek, cheddar and potato (v)

Chick pea and sweet potato tagine served with lemon infused cous cous (v) (gf)

All the above served with seasonal vegetable accompaniment and an appropriate potato or rice dish

Puddings

Chef's selection of at least 2 desserts and fresh fruit platter

Served with freshly brewed coffee and a selection of traditional and fruit teas

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