

# WEDDING BREAKFAST

## — *Sample Menu* —

Please choose 2 starters, 2 mains & 2 desserts  
(Advised to select 1 Vegetarian/Vegan Option to suit all guests)

### STARTER

Norfolk Ham Hock Terrine, Minted Peas, Breakfast Radish, and Homemade Bread

Beef Carpaccio with Horseradish Mayo and Garden Beets

Chicken Liver Parfait with Apple Sauce and Toasted Focaccia

Gin Cured Smoked Salmon with Beetroot and Pickled Radish

Prawn & Crayfish Cocktail with Seafood Dressing and Sour Dough

Heritage Tomatoes with Artichokes, Broad Beans, Basil and Suffolk Gold Crisp (V & GF)

Avocado, Mozzarella and Aubergine Stack with Sauce Vierge (V)

### MAIN COURSE

Braised Beef Shin with Rosemary Roast Potatoes, Seasonal Vegetables and Red Wine Jus

Roasted Chicken Breast with Parmesan & Thyme Dauphinoise Potatoes & Seasonal Vegetables

Blythburgh Pork Loin, with Olive Oil Mash, Seasonal Vegetables and Aspath Cider Gravy

Smoked Haddock Fishcake with Crispy Pancetta and Herb Oil

Pan Fried Hake, Lemon Butter Herb Sauce, New Potatoes and Seasonal Greens Courgette,

Lentil & Spinach Fritters with Mango Salsa (VG & GF)

Beetroot and Squash Wellington with Roasted Walled Garden Vegetables (VG)

### DESSERT

Double Chocolate Brownie with Vanilla Ice Cream

Citrus Lemon Tart with Italian Meringue and Raspberry Compote

Summer Garden Eton Mess

Cherry & Almond Bakewell with Chilled Crème Anglaise

Summer Berries with Blackberry Compote and Rhubarb Sorbet (VG & GF)

Chocolate Watemousse with Coconut Ice Cream (VG & GF)

# CHEESE TABLE

*Sample Menu*

£12 per person

Suffolk Gold

Binham Blue

Baron Bigod Brie

Beautifully displayed and served with a selection of crackers,  
figs, fruit and chutneys.

+ Charcuterie from £7.50PP

# DESSERT TABLE

*Sample Menu*

£12 per person

PLEASE CHOOSE 3 OPTIONS

Chocolate Fondant

Lemon Tart

Apricot and Frangipane Tart

Summer Berry Pudding

Vanilla and Raspberry Cheesecake

Honeycomb Cheesecake

Dark Chocolate and Raspberry Cheesecake (VG & GF)

# CHILDREN'S MENU

*Sample Menu*

Please choose 2 Starters, 2 Mains & 2 Desserts

## STARTER

GARLIC BREAD TOPPED WITH CHEDDAR CHEESE

CHICKEN GOUJONS WITH BBQ SAUCE DIP

HALLOUMI WITH TOMATO SAUCE DIP

## MAIN COURSE

BUTCHERS SAUSAGES WITH MASH POTATO, GRAVY AND PEAS

BEEF BURGER IN A BUN WITH SKINNY FRIES AND SLAW

BATTERED COD WITH HAND CUT CHIPS AND PEAS

CREAMY TOMATO PASTA WITH GARLIC BREAD AND SALAD

## DESSERT

OAKSMERE MESS SUNDAE WITH VANILLA & STRAWBERRY ICE

CREAM, CRUSHED MERINGUE, FRUIT COMPOTE

VANILLA CHEESECAKE, FRUIT COMPOTE

CHOCOLATE OR VANILLA ICE CREAM CONE



# EVENING FOOD

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## *Sample Menu*

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**£12 per person**

PLEASE CHOOSE 3 OPTIONS

Pepperoni and mozzarella 8-inch pizza

Roasted Mediterranean vegetable 8-inch pizza

6oz Dedham vale beef burger

Traditional fish and chips

Falafel, tzatziki and crispy salad in flatbread

Harissa marinated lamb kebab and mint yoghurt in  
flatbread

Cajun coated halloumi and courgette kebabs with tomato,  
salsa and flatbread

# EVENING HOG ROAST

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## *Sample Menu*

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**£28.50 per person**

Blythburgh Pork Hog Roast Crackling

Bread Buns

Coleslaw

Apple Sauce

Mustard

Ketchup