

# Luxury Buffet & Dessert Table

£15 per person

**An elaborate buffet, highly garnished, ideal for special occasions**

Selection of sandwiches and tortilla pinwheels

Assortment of homemade quiches, vol-au-vents, pork pies, sausage rolls and scotch eggs

Whole Smoked Salmon dressed with lemon and mustard drizzle and served with homemade seed and granary bread

Artisan Cheese Platter with a selection of local and imported cheeses accompanied by grapes, celery, pear, olives, homemade chutneys and gourmet crackers.

Homemade selection of mini desserts including;

Apple Pie

Cheesecake

Tiramisu

Chocolate Roulade

Profiteroles

Fresh fruit salad

Pavlova

Lemon Meringue Pie

# Cocktail Reception

£11 per person

**A unique, colourful & delicious selection of hot & cold canapes served to your guests alongside their reception drinks**

King prawns in tempura batter  
Roast beef with horseradish on mini yorkshire puddings  
Tuna, mango & red pepper rosti  
Cheeseburger crostini  
Lime & coriander chicken kebabs  
Assorted miniature tartlets  
Smoked salmon blini with creme fraiche & dill  
Goats cheese & red onion crostini  
Sesame crusted salmon bites  
Mini meatballs with cucumber dip  
Seasonal soup shooter  
Gorgonzola & walnut souffles  
Brie & cranberry in filo cups

Includes uniformed waiting staff

# Seated Dinner Options

from £12.95 for one course

**We can cater for up to 26 people in our private dining area in Dereham, or come to you or your chosen venue for larger parties**

## Menu 1

### Starters

- Broad bean, asparagus & pea risotto with parmesan shavings (v)
- Goats cheese, roast cherry tomato & basil tartlets with rocket salad (v)
- Spinach & feta ravioli with toasted pine nuts (v)

### Mains

- Herb crusted rump of lamb with potato dauphinoise, tender stem broccoli & a red wine jus
- Roast chicken roulade with cherry tomatoes, dolcelatte cheese & mushrooms served with potato dauphinoise
- Parmesan Polenta Steak served with creamy courgette & tomato ratatouille & a sweetcorn salad (v)

## Menu 2

### Starters

- Smoked salmon, lemon & caper terrine with melba toast
- Smoked ham hock salad with croutons, shallots & grated egg
- Butternut squash risotto with wild mushrooms & goats cheese topping (v)

### Mains

- Beef Wellington with croquette potatoes, baby carrots & a red wine sauce
- Sea Bream fillet with olive oil mash, grilled courgette & a black olive & chilli oil dressing
- Mushroom, Port & Stilton Wellington served with croquette potatoes & baby carrots

# Basic Event Catering

from £3 per person

**All our menus are bespoke and homemade – if you don't see something you want or we can't cater in your budget just let us know**

Selection of sandwiches on white and granary bread

Mini quiches

Sausage Rolls

Scotch Eggs

Pork Pies

Vol-au-vents

Mini cheese scones topped with cream cheese & onion marmalade

Smoked salmon and cream cheese pinwheels

Salad platter

Coleslaw & Dip selection with breadsticks

Chicken Bites

Selection of assorted canapés

Tricolore Salad - tomato, mozzarella, pesto & basil

Bacon, Mushroom & Spinach salad

Chocolate dipped fruit

Macarons

Mini meringues

Mini cake selection

Truffles

Cupcakes

Fruit scones filled with jam and clotted cream

Fruit platter