

SAMPLE FEASTING MENU

Buffet style service for 20 – 50 people, £14 per head.

Spring/Summer Sample Menu for Christenings/Weddings/Garden Parties and Celebrations

* Persian slow roasted shoulder of lamb with pomegranate molasses and spices
* Aldeburgh Whitebait with homemade tartare sauce
* Stuffed roasted aubergines with giant couscous, Mediterranean vegetables topped with yogurt and sumac
* Cannelloni Beans and Fine beans with a honey and mustard dressing
* Carrot and Beetroot Salad with golden raisins, pumpkin seeds and an orange and cumin dressing
* Norfolk new potato salad with a cashew aioli and fresh herbs or Crunchy Seasonal Slaw
* Pink Grapefruit, Blood Orange, Radicchio and Fennel Salad
* Fava Bean Egyptian Hummus on Bruschetta
* Heirloom Tomatoes and Fresh Basil with Balsamic Glaze and Pine Nuts
* Selection of organic breads and dips

Optional Extras

* Tea, Coffee and Chocolates (£3 per person)
* Dessert (£5 per person)
* Celebratory Cake (POA)
* Prosecco Reception (£5 per person)