

Wedding Brochure 2021/2022



We only use the freshest ingredients sourced from our local butcher,
baker and greengrocers.
All prepared and cooked on the premises.

Menu	Price
Menu 1 plus vegetarian	£38.00
Menu 2 plus vegetarian	£42.50
Menu 3 plus vegetarian	£47.50
Hog roast plus Dessert/trike	£30.00
BBQ plus Dessert/trike	£30.00
County buffet plus Dessert/trike	£30.00
Children Menu Under 10yrs	£12.50
Children 10-13yrs	Half Portion and Half Price of the Selected Menu
Wedding evening buffet 1	£10.00
Wedding evening buffet 2	£13.50
Wedding evening hog roast	£12.00
Evening buffet – price same for all (including children)	

Wedding menu Selector 2021

On request:

Canape whilst guest mingle on arrival
£1.50 each min 3 per person

Cold

Pressed smoked salmon with wasabi mayonnaise (GF)
Slow cooked pork belly, apple & beetroot (GF)
Cherry tomato, pesto & mozzarella crostini (v)
Chilled Gazpacho, served in a shot glass (v) (GF)
Cherry tomato, pesto & mozzarella crostini (v)
Aged Feta, Cucumber, Tomato and Red Onion cups 'V'
Peppered Beef Carpaccio with Rocket, Parmesan and Truffle Oil
Smoked Salmon and creamed horseradish
Smooth chicken liver pate Granary with redcurrant jelly

Hot

Garlic mushroom croustades (v)
Salt and Pepper Squid
Tempura King Prawn with Sweet Chilli Sauce
Mini chicken satay skewers
Mini hamburger with tomato sauce

Wedding Sample menu 1

To Start

Soup of your Choice

(Tomato and basil, French onion, Roast Red pepper, butternut squash and chilli, cheese and onion soup or your favourite)

Or

Duo of Mini Appetizes

(Mini breaded brie, pate with crusty shard of granary bread)

Main course

Slow braised Suffolk beef with roast seasonal vegetables

Or

Roast chicken, homemade lemon and thyme stuffing and gravy

Served with Roast potatoes and seasonal Vegetable

Dessert

Honey comb vanilla Crème brulee

Or

Chocolate fudge brownie with white chocolate ice cream

Or

Strawberry Eton mess with homemade meringue

Please select one starter, main and dessert for your function, also select One veggie starter and main course

Wedding Sample menu 2

To Starter

Soup of your Choice

(Tomato and basil, French onion, Roast Red pepper, butternut squash and chilli, cheese and onion soup or your favourite)

Or

Prawn and cray fish cocktail with cherry tomato, lettuce, diced cucumber and Marie rose sauce with granary shards

Or

Smooth Chicken liver pate with dressed leaves and red onion chutney

Main Course

Roast Sirloin of Beef with Yorkshire pudding and rich gravy

Or

Roast chicken, homemade lemon and thyme stuffing and gravy

Or

Grilled fillet of Salmon with prawn and chive mash, pesto cream

Served with Roast potatoes and seasonal Vegetable

Dessert

Sticky toffee pudding with warm butterscotch sauce and vanilla ice cream

Or

Strawberry Eton mess with homemade meringue

Or

Honey comb vanilla cheesecake with salted caramel sauce

Please select one starter, main and dessert for your function, also select One veggie starter and main course

Wedding Sample menu 3

Tian of Fresh Crab

with Avocado & Chive oil and dressed leaves

OR

Club house salad

Feta cheese, sun blush tomato, pine nuts, croutons avocado,
lamb lettuce with garlic dressing

Or

Ham Hock terrine with spiced pineapple relish

Main Course

Fillet of beef

with shallot puree, herb and bacon Rosti & red wine jus

OR

Pan Fried Seabass fillet

crushed roast new potatoes, shellfish cream sauce, crispy leeks

OR

Roast rump of lamb

Gratin Dauphinoise with garlic and rosemary jus

All main courses are served with a Panache of Seasonal Vegetables.

Trio of desserts

Mini Raspberry crème brulee, sticky toffee pudding with salted caramel and
Chocolate and baileys cheesecake with white chocolate

Please select one starter, main and dessert for your function, also select One
veggie starter and main course

Wedding hot roast menu
Sitting down function type

Slow Roast Local Pig
Marinated in Cider and Maldon sea salt

Served with crispy crackling, Bramley apple sauce and homemade stuffing

Accompany with
Roast shallot and sage new potatoes
Clubslaw salad
Spicy Moroccan cous cous
Mix leaves
Tomatoes, cucumber and onion salad

Crusty French garlic bread

Or

Classic Roast potatoes
Seasonal panache of Vegetables'
Rich roast gravy

Vegetation option available

Our authentic Ice cream bike experience

We offer a selection of over 50 different flavours for you to choose from, from your favourite brands such as Carte D'or, Kelly's of Cornwall or our local artisan producer, Suffolk Meadows.

Accompanied with sprinkles, drizzles and a flake, our ice cream is sure to satisfy every taste bud.

Our Chocolate Fountains

a 5 tier chocolate fountain, with a choice of milk, dark or white chocolate. As well as a selection of up to 8 dipping items, including the likes of mini doughnuts, strawberries, homemade chocolate brownie, fresh fruits and more!

Frinton Eton Mess

Freshly whipped Chantilly Cream, homemade meringue, fresh berries and a berry compote!

Wedding BBQ menu

Sitting down function type

From the Char grill
4oz rump steak
Lemon and garlic chicken breast
Lamb shish kebab
Texas BBQ pork
Frinton sausage
Club burger

Accompany with
Roast shallot and sage new potatoes
Clubslaw salad
Spicy Moroccan cous cous
Mix leaves
Tomatoes, cucumber and onion salad
Crusty French garlic bread

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Frinton Eton Mess

Freshly whipped Chantilly Cream, homemade meringue, fresh berries and a berry compote!

Cold roast meat selection
Suffolk ham,
Roast turkey and rare beef
Cheddar cheese platter with chutney
Pork pie, homemade sausage rolls
Southern fried crisp chicken with bbq dip
Selection of mini wraps and sandwiches
Goat's cheese and sun blush tomato tart

Accompany with
Roast shallot and sage new potatoes
Clubslaw salad
Spicy Moroccan cous cous
Mix leaves
Tomatoes, cucumber and onion salad
Crusty French garlic bread

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Frinton Eton Mess

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Evening buffet menu for weddings

Menu 1

Selection of mini wraps and sandwiches
Including vegetarian choice

Mini vegetables spring rolls with sweet chilli dip
Southern fried crisp chicken with kansas bbq dip
Mini Burgers with tomato ketchup
Matured cheddar and onion quiche
Nuts, crisps and Doritos chips with dips

Evening buffet menu for weddings

Menu 2

Selection of mini wraps and sandwiches
Including vegetarian choice

Mini fish and chips in cones
Mini vegetables spring rolls with sweet chilli dip
Southern fried crisp chicken with kansas bbq dip
Mini Burgers with tomato ketchup
Stilton and broccoli Tart
Nuts, crisps and Doritos chips with dips

Evening Hog Roast for weddings

Menu 3

Super Slow roasted to perfection! Crispy crackling with beautifully tender meat served with homemade apple chutney, sage and onion stuffing and large, locally baked bread rolls

Vegetarian menu options

To start

Aubergine paté

Orange and watercress soup

Tomato and mozzarella cheese salad with basil and olives

Onion tart

Grilled portobello mushrooms with herb-tofu aioli and red onion marmalade

Deep fried goats cheese with marinated grilled vegetables
Peppers, tomatoes, mozzarella and basil bruschetta with extra virgin olive oil
dressing
Herb risotto cake with grilled corn relish and warm wild mushroom salad

Main course

Mushroom stroganoff with pillaf rice
Wild mushroom risotto
Pumpkin curry
Vegetarian paella
Crispy angel hair spring onion cake with portobello and shitake mushroom ragu
Mediterranean vegetable en croute
Spinach timbales with sun-dried tomatoes and pine nuts
Grilled goats cheese and Mediterranean vegetable tartlet
Vegetable tagine with aromatic couscous
Warm salad of potato, chestnut mushrooms and butternut pumpkin with stilton
dressing

Children Menu

Under 10yrs

To start

Tomato soup
Or garlic bread

Main course

Bread chicken fillet
With chips

or

Vegetarian pasta in a rich cheese sauce

Dessert

Trio of ice cream