

## Wedding Brochure



**We only use the freshest ingredients sourced from our local butcher, baker and greengrocer. Everything is freshly prepared and cooked on the premises.**

### **Sit Down Menu Prices (per person):**

**Menu 1 - 3 Courses, including a vegetarian option £38.00**

**Menu 2 - 3 Courses, including a vegetarian option £42.50**

**Menu 3 - 3 Courses, including a vegetarian option £47.50**

**Hog Roast including a vegetarian and dessert option £30.00**

**BBQ including a vegetarian and dessert option £30.00**

**Country Buffet including a vegetarian and dessert option £30.00**

**Children's Menu for Children Under 10yrs £12.50**

**Children 10-13yrs will receive a half-sized portion of your chosen menu  
at 50% of the menu price.**

### **Evening Menu Prices (per person):**

**Wedding Evening Buffet 1 £10.00**

**Wedding Evening Buffet 2 £13.50**

**Wedding evening Hog Roast £12.00**

## CANAPE MENU

Your choice of Canapés for whilst your guests mingle on arrival or after the ceremony.

£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 Pâté 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 MENU 1

Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:

**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 Appetizers**

**(Mini Breaded Brie and Pâté with a Crusty Shard of Granary Bread)**

**Main Course**

**Slow Braised Suffolk Beef with Roasted Seasonal Vegetables**

**Or**

**Roast Chicken with Homemade Lemon and Thyme Stuffing and Gravy**

**All served with Roast Potatoes and Seasonal Vegetables.**

**Dessert**

**Honeycomb Vanilla Crème Brûlée**

**Or**

**Chocolate Fudge Brownie with White Chocolate Ice Cream**

**Or**

**Strawberry Eton Mess with Homemade Meringue**

**WEDDING MENU 2**

**Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:**

**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**

**Prawn and Crayfish Cocktail with Cherry Tomato, Lettuce, Diced Cucumber and Marie Rose Sauce with Granary Shards**

**Or**

**Smooth Chicken Liver Pâté with Dressed Leaves and Red Onion Chutney**

**Main Course**

**Roast Sirloin of Beef with Yorkshire Pudding and Rich Gravy**

**Or**

**Roast Chicken with Homemade Lemon and Thyme Stuffing and Gravy**

**All served with Roast potatoes and seasonal Vegetable**

**Or**

**Grilled Fillet of Salmon with Prawn and Chive Mash and a Pesto Cream**

**Dessert**

**Sticky Toffee Pudding with a Warm Butterscotch Sauce and Vanilla Ice Cream**

**Or**

**Strawberry Eton mess with Homemade Meringue**

**Or**

**Honeycomb Vanilla Cheesecake with Salted Caramel Sauce**

### **WEDDING MENU 3**

**Please choose one of the following dishes for all guests. Vegetarian options can be found further down and we can alter dishes to suit dietary requirements:**

**To Start**

**Tian of Fresh Crab with Avocado & Chive oil and Dressed Leaves**

**Or**

**Club House Salad:**

**Feta Cheese, Sun Blush Tomato, Pine Nuts, Croutons Avocado, Lambs 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 with Crushed Roast New Potatoes, Shellfish Cream  
Sauce**

**and Crispy Leeks**

**Or**

**Roast Rump of Lamb with Gratin Dauphinoise and a Garlic and Rosemary Jus**

**All Main Courses are served with a Panache of Seasonal Vegetables**

**Dessert**

**A Trio of desserts:**

**Mini Raspberry Crème Brûlée, Sticky Toffee Pudding with Salted Caramel and  
Chocolate and Baileys Cheesecake with White Chocolate**

**VEGETARIAN OPTION**

**Please choose one option for all Vegetarian guests.**

**To Start:**

**Aubergine Paté**

**or**

**Orange and Watercress Soup**

**or**

**Tomato and Mozzarella Cheese Salad with Basil and Olives**

**Or**

**Onion Tart**

**Or**

**Grilled Portobello Mushrooms with Herb-Tofu Aioli and Red Onion Marmalade,**

**or**

**Deep Fried Goats Cheese with Marinated Grilled Vegetables,**

**Peppers, Tomatoes, Mozzarella and Basil Bruschetta with Extra Virgin Olive Oil**

**Dressing**

**or**

**Herb Risotto Cake with Grilled Corn Relish and Warm Wild Mushroom Salad**

**Main course**

**Mushroom Stroganoff with Pilaf Rice**

**or**

**Wild Mushroom Risotto**

or

**Pumpkin Curry**

or

**Vegetarian Paella**

or

**Crispy Angel Hair Spring Onion Cake with Portobello and Shiitake Mushroom**

**Ragu**

or

**Mediterranean Vegetable en crouete**

or

**Spinach Timbales with Sun-dried Tomatoes and Pine Nuts**

or

**Grilled Goats Cheese and Mediterranean Vegetable Tartlet**

or

**Vegetable Tagine with Aromatic Couscous**

or

**Warm Salad of Potato, Chestnut Mushrooms and Butternut Pumpkin with a  
Stilton Dressing**

### **CHILDREN'S MENU**

**For Children 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**

**WEDDING HOG ROAST (min. 100 guests)**

**A Slow Roast Local Pig, Marinated in Cider and Maldon Sea Salt,  
Served with Crispy Crackling, Bramley Apple sauce and Homemade Stuffing**

**Accompanied by:**

**Roast Shallot and Sage New Potatoes,**

**Clubslaw Salad,**

**Spicy Moroccan Couscous,**

**Mixed Leaves,**

**Tomatoes, Cucumber and Onion Salad,**

**And Crusty French garlic bread**

**Or**

**Classic Roast Potatoes,**

**Seasonal Panache of Vegetables,**

**Rich Roast Gravy**

**Vegetation option available.**

**For Dessert Please Choose from ONE of the Following Options:**

**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 Fountain Experience**

**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 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**

**(Vegetarian options available below - pre-booking required)**

**From the Char grill:**

**4oz Rump Steak,**

**Lemon and Garlic Chicken Breast,**

**Lamb Shish Kebab,**

**Texas BBQ Pork,**

**Frinton Sausage,**

**Club Burger**

**Accompanied with:**

**Roast Shallot and Sage New Potatoes,**

**Clubslaw salad,**

**Spicy Moroccan Couscous,**

**Mixed Leaves,**

**Tomatoes, Cucumber and Onion Salad,**

**Crusty French Garlic Bread.**

### **Barbecue menu vegan option**

**Portobello mushrooms burger with lettuce, tomato and sauté onion**

**Harissa glaze tofu skewers with peppers.**



**Grilled Cauliflower Steaks with lemon and toasted walnuts**

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**COUNTRY BUGGET MENU**

**Cold roast meat selection- Suffolk Ham, Roast Turkey and Rare Beef,**

**Cheddar Cheese Platter with Chutney,**

**Pork Pie and Homemade Sausage Rolls,**

**Southern Fried Crispy Chicken with BBQ Dip,**

**Selection of Mini Wraps and Sandwiches,**

**Goat's Cheese and Sun Blush Tomato Tart.**

**Accompanied with:**

**Roast Shallot and Sage New Potatoes,**

**Clubslaw Salad,  
Spicy Moroccan Couscous,  
Mixed Leaves,  
Tomatoes, Cucumber and Onion Salad,  
Crusty French Garlic Bread**

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**Frinton Eton Mess**

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**Evening Buffet Menus**

**Menu 1:**

**Selection of Mini Wraps and Sandwiches, including Vegetarian choices.**

**Mini Vegetable Spring Rolls with Sweet Chilli Dip,  
Southern Fried Crispy Chicken with Kansas BBQ Dip,**

**Mini Burgers with Tomato Ketchup,  
Matured Cheddar and Onion Quiche,  
Nuts, Crisps and Doritos Chips with Dips.**

**Menu 2:**

**Selection of Mini Wraps and Sandwiches, including Vegetarian choices,**

**Mini Fish and Chips in Cones,**

**Mini Vegetable Spring Rolls with Sweet Chilli Dip,**

**Southern Fried Crispy Chicken with Kansas BBQ Dip,**

**Mini Burgers with Tomato Ketchup,**

**Stilton and Broccoli Tart,**

**Nuts, Crisps and Doritos Chips with Dips.**

**Evening Hog Roast (min. 100 guests)**

**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.**