



WEDDING MENU

£40 PER HEAD*

CANAPES

Gin and tonic cured salmon on dill blini with lemon cream
Marinated mackerel with a wasabi mayonnaise
Chorizo scotch egg with tomato chutney
Buttermilk and garlic crusted chicken bites with a dijon sauce
Confit tomato tart tatin with red pepper pesto
Beetroot and lentil spring roll, with a citrus marinade

STARTER

Cromer crab salad with brown crab croquette, and a lime dressing
Smoked ham hock cake with dill creme freche, and a pickled salad,
with a harrissa dressing
Barbecued mackerel with a beetroot puree and a pickled salad with
horseradish cream, and a hazelnut crumb



MAIN

Roasted lamb rump with a pea and tarragon puree, garlic and thyme
rosti with a mini lamb shoulder tagine with roasted seasonal
vegetables, and a rosemary sauce
Marinated fillet of beef, with a carrot and star anise puree, spinach
and ricotta gnocchi with mini beef wellingtons, roasted seasonal
vegetables and a red wine sauce (£6 supplement)
Pan fried halibut with Norfolk summer sea vegetables with a dill and
tarragon sauce

DESSERT

Mini salted caramel brownie, mini raspberry and mint cheesecake and
a Pimms jelly shot
Mini creme brûlée, strawberry and basil mousse and fresh summer
fruit pavlova

Tea/ Coffee