

## **CANAPES -**

Section 1 @ £4.00 per head for 5 pieces per person ( please choose 5)  
2 Or £5.60 per head for 7 pieces per person

### Savoury

*Stuffed cherry tomatoes with cream cheese and pine nuts*  
*Salmon and cream cheese bilinis*  
*Selection of assorted seafood and meat canapés*  
*Devils on horseback*  
*Mini Smoked Salmon Skewer Selection*  
*Savoury pastries*  
*Asparagus rolls*  
*Mini salmon triangles*  
*Tartlets filled with assorted pates and cream cheeses*  
*Anchovy fillet wrapped around green olives*  
*Mini duck & Hoisin Spring Rolls with Sweet Chilli Dip*  
*Mini Thai seafood dim sum*  
*Oriental Moneybags*  
*Filo Coated Prawns*  
*Mini filled Yorkshire puddings*  
*Greek style mini kebabs*  
*Savoury Choux buns filled with pates and cream cheese*  
*Goat's cheese and Pesto tartlets*  
*Chicken Tikka Split Sticks served with Mango Chutney*  
*Mini Fish & Chips!!! (Fish Goujons served with Potato Wedges served with Tomato Sauce)*  
*Crostini's Topped with Pate & Cranberry, Avocado & Prawn, Pepper Salsa & Goats Cheese*

### Sweet

*Mini éclairs*  
*Mini filled fruit tartlets*  
*Chocolate Truffle selection*  
*Assorted petit fours*  
*Mini Chocolate Cups*  
*Mini Muffin (double chocolate or blueberry)*  
*Traditional Style Mini Danish Pastries*  
*Mini Meringues*

## **HOMEMADE STARTERS**

Rolls and butter or brown bread and butter are served with all our starters.

### Section 3 @ £4.00 per head

*Homemade soups finished with cream and croutons (where applicable)*  
*Vegetable, Tomato, Asparagus, Leek & Potato, Minestrone*  
*French Onion and Curried Parsnip, Pea & Ham, Carrot & Coriander etc.*  
*Garlic mushrooms, fresh mushrooms in garlic butter served with French stick*  
*Melon cocktail laced with port wine (v)*  
*Fanned melon with honey vinaigrette served with a crisp salad garnish (v)*  
*Melon and orange cocktail with a hint of mint (v)*  
*Grapefruit, orange and pineapple cocktail (v)*  
*Stilton, walnut and celery pate served with a salad garnish and Melba toast (v)*  
*Liver Pate with Melba Toast & salad garnish*  
*Fanned melon with a fresh raspberry Coulis decorated with raspberry's and mint*  
*Chinese spring rolls served with sweet and sour sauce*  
*Vegetable samosas with a mint & yoghurt dressing (v)*  
*Fresh grapefruit, melon and orange cocktail (v)*  
*Melon and prawns with Thousand Island dressing and salad garnish*  
*Smoked mackerel fillet with salad and horseradish sauce*

### Section 4 @ £4.50 per head

*Goujons of chicken served with salad garnish and garlic dip*  
*Ham and asparagus pancake with a creamy cheese sauce*  
*Hot chicken tikka bites served with mango chutney and salad garnish*  
*Fanned Avocado pear with prawns with Thousand Island dressing*  
*Prawn cocktail*  
*Chicken Coronation served light vol-au-vent*  
*Salmon pate with oatmeal biscuits and salad garnish*

### Section 5 @ £5.00 per head

*Strips of plaice deep fried with a tartar dip*  
*Salmon, prawn and mushroom bake*  
*Hot chicken & bacon salad with stilton, pine nuts, croutons and dressing*  
*Melon & Parma ham with port wine dressing*  
*Smoked Salmon Salad served with cherry tomato and asparagus salad, citrus dressing*  
*Smoked Trout with green salad topped with roasted almonds and a white wine dressing*  
*Smoked Mackerel crown served on a bed of cucumber with a mint yoghurt dressing*  
*Goat's cheese and Sun Dried Tomato Tart*  
*Sliced Beef Tomatoes topped with Mozzarella & a Balsamic Dressing*

## **FISH STARTER OR MAIN COURSE**

*Section 6 @ £5.50 per head as a starter or £9.50 as main*

*Plaice fillet filled with prawns and spinach in a light cream sauce*

*Swedish Smoked Gravalax*

*Rolled Plaice fillets in a creamy white wine sauce*

*Fish baked with a potato and cheese crust*

*Assorted Seafood Served in a light Vol au Vent*

*Fillets of cod with wine, tomatoes and onions*

*Plaice Veronique (Grape)*

*Trout Meunière*

*Poached salmon steak with prawns and lemon sauce*

*Fillets of trout with citrus dressing*

*Salmon and asparagus en croûte*

*Marinated Salmon Roll in Honey Mustard & Dill*

*Mussel Meunière*

*Grayfish tails served with a Salad Garnish & Lemon dressing*

*Crab Salmon, Prawn Tartlet topped with a Single Caper*

*Duo of Salmon a light salmon mousse filled with smoked Salmon on brown bread base and served with a light lemon and lime Dressing*

## **Vegetarian Meals**

*It is possible that a vegetarian choice may be required for your hot sit down function. Please find listed below vegetarian dishes, one of which may be chosen as an alternative to a meat main course. Notification of your choice and numbers must be ordered in advance.*

### **Section 7**

*Mushroom and nut stroganoff*

*Caramelised Red Onion & Goats Cheese Filo Tart*

*Mushroom, Spinach & Blue Cheese Parcel*

*Vegetables in a cream sauce topped with a savoury crumble*

*Vegetable lasagne topped with cheese*

*Curried vegetables with rice and popadom's*

*Stilton cheese and celery baked in a pastry case*

*Nut croquettes in tomato sauce*

*Nut and vegetable filo pastry parcels with a sultana and lemon sauce*

*Potato and cheese bake*

*Nut roast*

*Please advise us should you have any special dietary requirements. We will do our best to accommodate your guest's needs.*

### Main Courses all Homemade

All our hot main courses are served with a selection of 3 vegetables and 2 potatoes.

#### Section 8 @ £9.50 per head

Roast Breast of Chicken with sage and onion stuffing and gravy

Roast chicken with a bacon, onion and mushroom sauce

Chicken chasseur served on a bed of rice

Gammon steak with pineapple sauce

Chicken Breast with a mushroom and cream sauce

Chicken Breast in a Honey & Wholegrain Mustard Sauce

Beef bourguignon served with rice

Baked Gammon Ham with a Cumberland Sauce

Cumberland Sausage with mustard Mash & Onion Gravy

Beef, vegetable & ale casserole

Beef and Ale Pie

Roast Turkey with bacon & sausage rolls, stuffing balls with gravy

Sliced Turkey breast in a cream and cranberry sauce

Chicken cooked in red wine with bacon and mushrooms (coq au vin)

Chicken breast with mushroom and cream sauce

Roast leg of lamb with mint sauce

Chicken Supreme in a leek & Stilton Sauce

Braised steak with Red wine and red currants

Roast leg of pork with apple sauce and stuffing balls

Chicken stuffed with mozzarella wrapped in bacon, with tomato & olive sauce

Steak & Ale suet pudding

Hungarian goulash served on a bed of rice

Roast leg of pork stuffed with apricots

Traditional Stew and dumplings

Tradition Roast Beef and Yorkshire pudding

#### Section 9 @ £12.00 per head

Pork escalope set with Madeira, mushroom and cream sauce

Lamb Noisettes on a Field Mushroom topped with Pate, served with a Redcurrant &  
Rosemary Jus

Duck breast with a cherry or Grand Marnier Sauce

Braised sirloin steak in tomato, wine and mushroom sauce

Guinea fowl in red wine, grape and herb sauce

Roast pheasant wrapped in bacon with rich onion gravy

Roast Sirloin of beef served on a bed of Horseradish Mash and red wine sauce

Lamb Cutlets with a leek and onion mash with a redcurrant and rosemary sauce

Pork fillet in a creamy camembert sauce

Beef Wellington with a red wine sauce

Pork fillet with a cream and cider sauce

## Sweets

*All Desserts are served with a choice of Custard, Ice cream or Cream, and are served highly decorated with seasonal whole fruits, Coulis and sprigs of mint*

### Section 10 @ £4.00 per head

*Cherry pie and cream*

*Apple pie and cream*

*Fruit salad and cream*

*Fruit crumble with ice cream or custard*

*Steamed puddings with custard (jam, spotted dick, chocolate, syrup or sticky toffee)*

*Bread and butter pudding*

*Treacle tart and custard sauce*

*Crème Caramel*

*Sherry trifle decorated with cream*

*Chocolate, strawberry, raspberry or Lemon mousse*

*Chocolate profiteroles with hard coated chocolate or hot chocolate sauce*

*Apple Charlotte*

*Lemon torte with cream*

*Choux bun filled with ice cream and covered with chocolate sauce*

*Syllabubs – various flavours*

*Fresh fruit salad*

*Crème Brûlée*

*Cheese & Biscuits, Cheddar, Brie & Stilton served on platters with Celery & Grapes*

### Section 11 @ £4.50 per head

*Chocolate & Orange Mousse with Grand Marnier Coulis*

*Assorted fruit tartlets with crème Anglaise*

*Tulle Baskets filled with fresh fruits & summer fruit coulis*

*Tulle Baskets filled with alcoholic fruits served with Crème Anglaise*

*Individual Luxury Cheesecakes (blackcurrant, strawberry, raspberry or chocolate)*

*Citrus tart with fresh raspberries and fruit coulis*

*Tiramisu laced with coffee coulis served with an amaretto biscuit*

*French Pear Flan with Apricot sauce*

*Summer Pudding with crème fraiche or cream*

*Pots of Chocolate with a brandy sponge bottom*

*Pavlova's filled with either fresh raspberries, Strawberries, Blueberries, or fruits of forest*

*Trio of Chocolate 3 layers of white, dark and milk Chocolate Mousse with a Chocolate Sauce*

*Lemon Roulade with a fruit coulis*

*Chocolate Roulade*

*Mango & Passion fruit Bavaoise*

### Section 12 - @£1.00 per head

*Coffee with mints*

*Petit four*

*Fresh fruit basket*

*Homemade Baileys Truffles*

*Section 13 - @ £1.50 per head*

*Filter coffee*

*Section 14 - @ £4.00 per head (minimum of 40 guests)*

*Stun your guests with our impressive self service Cheese display; we combined assorted continental and English Cheeses surrounded by fresh celery, grapes, apples, vine tomatoes and a selection of biscuits. Please choose 6 from the following:*

*English cheddar*

*Camembert*

*Goats*

*Garlic Bousin*

*Sage Derby*

*Gorgonzola*

*Wensleydale with Cranberries*

*White Stilton with Apricots*

*Somerset Brie*

*Roquefort*

*Red Leicester*

*Garlic & Herb Brie*

*Smoked Wensleydale*

*Smoked cheddar*

*French Brie*

*Shropshire Blue*

*Danish Blue*

*Chilli Cheddar*

*Port Salut*

*Stilton*

## Hot/Cold Carvery

All our Cold or Hot Carvery's include mixed rolls and butter, assorted Salads or Vegetables.

Homemade Salads Choose 6 from the following: Green, Coleslaw, Potato, Pasta with Spinach & Pine Nuts & Caesar Dressing, White Rice with Sweetcorn & Peas, Cous Cous with Roasted Vegetables, Mixed Bean, Celery & Peanut, Tomato, Red Onion & Basil, Greek Salad: Cherry Tomatoes with Feta Cheese, Red Onion, Cucumber & White Wine Vinegar, Hot New Potatoes and a selection of pickles.

Vegetables: Green Beans, Batons of Carrots, Cauliflower Cheese, Broccoli, New & Roast Potatoes.

The Hedingham selection @£12.00 per head

Please choose two from section 16 and two choices from section 17.

On this buffet the meats are 'En piece' and carved or dished by staff attending the buffet.

### Section 15

Veal and ham pie

Raised pies – pork & apple, chicken & ham, turkey & cranberry, cherry tom ploughman's etc

Assorted Savoury quiches

Chicken in a light lemon mayonnaise

Flaked chicken in a curry mayonnaise (coronation)

Homemade pates – Duck & Orange, Duck & Peppercorn, Stilton & Walnut, Liver & Port etc

Bowls of shell on Prawns

### Section 16 carved/served Hot or Cold

Roast ribs of beef

Roast leg of pork

Glazed honey roast ham

Roast Leg of Lamb

Roast boned turkey

Decorated Whole Salmon

Whole Turkey

### Section 17 The Lavenham Selection @ £9.50 per head

The meats in this section are pre-sliced on silver trays ready to be served to guests with the addition of seven assorted salads. Choose two from the following:-

Sliced Ham

Sliced Turkey

Sliced Beef

Roast Chicken Breast

Assorted Quiches

### Section 18 The Bulmer Selection @ £9.50 per head

Moussaka

Coq au Vin

Chicken Curry

Stuffed peppers

Shepherds pie

Casseroles

*Chilli  
Lancashire Hot Pot*

*Lasagne  
Cannelloni*

*Beef Bourguignon  
Sweet & Sour Pork*

### **Desserts for Buffets**

#### **Section 19 the Borley Selection @ £4.00 per head**

*To accompany any fork Buffets select any two desserts from the following, all served with whipped or pouring cream:*

*Bowls of Trifle*

*Bowls of Fresh Strawberries*

*Bowls of Fresh Raspberries*

*Fruit Pavlova's*

*French Pear Flan*

*Fruit Salad*

*Blueberry Tart*

*Raspberry Tart*

*Chocolate Tart*

*Lemon Tart*

*Profiteroles*

*Lemon Meringue Pie*

*Apple Pie*

*Bowls of Chocolate Mousse*

*Cherry Pie*

*Chocolate Fudge Cake*

*Toffee Praline cheesecake*

*Strawberries & Clotted Cream Tart*

*Banoffee Pie*

*Sticky Chocolate Orange Cake*

*Raspberry & Redcurrant Filo Tart*

*Caramel Apple Betty*

*Large Summer Puddings*

*Chocolate & Black Cherry Torte*

*Lemon & Lime Cheesecake*

### **The Farmers Platter**

#### **Section 20 @ £8.20 per head**

*Based on the traditional ploughman's meal, we combine French bread, assorted pates and Cheeses together with Honey baked country Ham, spring onions and various pickles/chutneys. This is super served as a lunch or perfect buffet style for an evening Wedding reception.*

### **Finger Buffets**

All finger buffets are suitable for Take Away or ideal for evening wedding parties. Compile your own list and we will be pleased to price it for you. All our buffets include paper plates and Napkins.

#### The Cavendish Sec21 @ £6.00 per head

Assorted Sandwiches	Chicken Goujons with Dip
Crudités with dip	Sausages on sticks
Vol-au-vents	Cheese and Pineapple Kebabs
Sausage Rolls	Cheesy Puffs
Scotch Eggs	Crisps

#### The Lindsey sec 22 £8.00 per

Assorted sandwiches  
Vol au vents  
Sausage rolls  
Onion bhajis with dip  
Breaded butterfly prawns  
Crudités with dip  
Mini Vegetable springs rolls & dip  
Cheese & pineapple kebabs  
Nuts and crisps  
Homemade Cakes

#### Kersey sec 23 £8.50 per head

Assorted sandwiches  
Vol au vents  
Quiche pieces  
Sausages on sticks  
Mini Thai selection  
Bridge rolls with assorted toppings  
Chicken Satay with peanut dip  
Stuffed eggs  
Devils on horse back  
Baby chocolate éclairs / mini muffins  
Fruit Scones with jam and cream

Individual items from section 25 and 26 may be added to the previous three menus and priced accordingly.

#### Section 24 @ £1.00 per head

Per item Savoury  
Cheese and vegetable kebab  
Vegetable sate with dip  
Vegetable samosas  
Japanese style breaded prawns  
Savoury crispy parcels  
Breaded chicken goujons  
Wings of fire  
Mini chicken Kiev  
Chinese Dim sum  
Oriental parcels  
Cheese and pitta bread platter with humous  
Indian selection  
Cheese scones  
Veggie puffs  
Pizza puffs  
Chicken Satay with Peanut Dip

#### Section 25 @ £1.00 per head

Per item Sweet  
Mini assorted fruit tartlets  
Mini Style Danish pastries  
Mini Muffins  
Mini tartlet selection  
Fruit scones with cream and jam  
Mini éclairs  
Mini Meringues and cream  
Mini chocolate cup  
Mini cheese cakes

**The Lavenham Menu (budget buffet menu)**

*Sliced ham and roast chicken breast  
Served with bread rolls and butter  
Coleslaw, potato salad, pasta, mixed green salad and curried rice*  
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*Fruit salad and cream  
Or  
Double Chocolate Gateaux*  
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*Tea, Coffee and mints*  
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*Price per head £14.50*

**The Hedingham Menu (fork buffet menu)**

*Farmed salmon decorated in aspic  
Roast ribs of beef  
Turkey coronation (Turkey breast in light curry mayonnaise)  
Assorted salads to include at least:  
Couscous, coleslaw, potato, rice, mixed, beetroot etc.*

*Bread rolls and butter*  
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*Raspberry Pavlova  
Chocolate Profiteroles*  
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*Tea, Coffee and mints*  
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*Price per head £17.00*

**The Bulmer Menu (hot fork buffet menu)**

*Coq au vin (chicken in red wine)  
Beef Bourguignon  
Served with jacket potatoes plus hot rice  
Together with a selection of salads to include at least  
Coleslaw/apple and mushroom, couscous, mixed green, beetroot etc.*

*Bread rolls and butter*  
\*\*\*\*

*French pear flan with apricot sauce and cream  
Summer pudding*  
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*Tea, Coffee and mints*  
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*Price per head £14.00*

*These respective menus are compiled from the various named section, found in the early part of the Menu Selector. All the prices in this brochure are subject to VAT.*

### **The Kerr's Choice**

*Hot Chicken & Bacon salad with stilton, pine nuts, herb croutons and Caesar dressing*

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*Sorbet*

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*Individual Beef Wellington served with Hot Horseradish mash & Madeira Jus, roast Potatoes & a Selection of Fresh Vegetables*

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*Homemade Profiteroles with a Hot Chocolate Sauce*

**Or Tulle Baskets lined with Crème Anglaise filled with fresh fruits & drizzled with summer fruit coulis**

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*Freshly Ground Coffee & Mints*

*£24.50 per head plus VAT*

### **BBQ Menu**

*Our service includes a Chef serving meat and fish from the BBQ's and a member of staff to help with service of food and clearing up.*

*We provide adequate BBQ's and gas for your event and a pop up Gazebo if the unfortunate might happen!!*

*Also included in the price is crockery and cutlery as required.*

*Sausages, Burgers, Drumsticks, Salmon Steaks, Tuna Steaks, Lamb Cutlets, Seafood Kebabs, Vegetable Kebabs & Spicy Bean Burgers*

*Splinters Special BBQ Sauce, Tomato & Chilli Relish, Mayonnaise*

*Homemade Salads to include: Green, Potato, Coleslaw, Cous Cous, Curried Rice and Pasta in vinaigrette.*

### **Desserts**

*Homemade Profiteroles with Hot Chocolate Sauce & Mixed Berry Pavlova  
(Or choose from any other desserts in the menu selector)*

*£15.00 per head plus VAT*

*The above menu can be changed to suit personal tastes, meats, fish and salads and be changed and the price will reflect accordingly.*

