

A romantic wedding scene featuring a bride and groom. The bride, on the left, has her hair styled in a thick braid adorned with pearls and is wearing a white dress. The groom, on the right, is in a grey suit with a red tie and a boutonniere. They are both holding and drinking from ornate, cut-crystal glasses. The background is softly blurred, focusing attention on the couple.

*Ue*

UNIQUE  
NORFOLK VENUES

PACKAGE CATERING BROCHURE

INTRODUCTION

# INCLUDED IN YOUR PACKAGE

One welcome drink per person

Three canapés per person

Three-course wedding breakfast

Dietary adapted dishes for your guests

Half a bottle of wine per person (with the wedding breakfast)

Toast drink of chilled Prosecco per person

Evening light bites

Staffing

Table linen

Crockery and glassware





EXECUTIVE HEAD CHEF

## KEITH MCDOWELL

Keith McDowell, Executive Head Chef at Unique Norfolk Venues has been in the catering industry for more than three decades.

He brings with him a wealth of experience that includes Michelin-starred and AA Rosetted restaurants to create some truly memorable events!

His journey around Norfolk has allowed him to spend some time on our beautiful North coast where he has been privileged enough to gain experience at Brancaster's White Horse, The Gin Trap at Ringstead and Burnham Market's The Hoste, as well as 4 years as Head Chef at Snettisham's award-winning, The Rose and Crown.

Keith's time in our beautiful county has allowed him to build up an advanced knowledge of the produce and suppliers, giving his team an invaluable head start when catering for weddings. From fresh produce from Norfolk's own fields to delectable seafood sourced locally, there will be something perfect at every event!

Our menus are carefully designed by Keith to provide high quality restaurant standard food on a banqueting scale.

## COME JOIN US!

Before you make any decisions, we think it is important that you sample the delicious food that our Executive Head Chef, Keith and his team create for you on your special day. You will both be invited to a wonderful tasting event!

As soon as you arrive, you'll be greeted with a canapé reception. This is the perfect opportunity to mix and mingle with your fellow wedding couples while you enjoy some drinks. The dining room will be set up for a wedding reception and you'll be given your seats at a group table. The tasting is the perfect opportunity to see the venue decorated and full of people, emulating your wedding day as closely as possible.

We will then serve you a delicious sharing menu that has been thoughtfully chosen by Keith and his catering team.

Our house wine will be provided at the table for you to taste and our wine expert will also be available with a selection of speciality wines for you to try.

The events team will be on hand throughout the tasting to answer any questions and offer advice.





# On Arrival

WELCOME DRINKS & CANAPÉS

## ON ARRIVAL

Once your ceremony has finished, our team will be on hand with you and your guests arrival drinks. Within the package you will have a choice of Pimms, Prosecco or Bottled Beer. There are some fantastic upgrade options too that our Planning Team would love to tell you more about!



## WELCOME DRINKS

Within your package you will choose up to two options from the following:

- Prosecco
- Pimms
- Bottled Beer



## CHAMPAGNE UPGRADE

Upgrade your arrival drink for a glass of  
Champagne for **£3 per person per glass**



## UNIQUE DRINKS

**Gin + Tonic**

**Bellini**

**Mulled Wine**

**Rose Prosecco**

(Contact the Planning Team for pricing)



## COCKTAILS

Offer your guests a delicious cocktail!

**Mojito**

(+£3.00pp)

**Espresso Martini**

(+£3.00pp)

**Passionfruit Martini**

(+£3.00pp)



## CANAPÉS

You'll choose up to 5 of the following:

**Tartlets Of Confit Onion Marmalade, Feta** (V, GF)

**Deep Fried Breadcrumbsed Risotto Balls, Parmesan Cheese\*** (V, GF)

**Tomato, Basil, Bruschetta** (V, GF, VE)

**Deep Fried Salt Cod Croquettes, Squid Ink Crisp** (GF, DF)

**Gravlax, Honey and Mustard Dressing, Oat Cracker** (GF)

**Spiced Cajun Chicken Skewer** (GF, DF)

**Chilli Beef with Soy Dipping Sauce** (DF, GF, contains sesame)

**Crispy Duck, Spring Onion, Cucumber and Hoisin\*** (DF, GF, contains sesame)

**Scorched Watermelon, Mango and Chilli** (V, VE, GF, DF)

**Chargrilled Courgette, Dried Tomato, Basil** (V, VE, GF, DF)

**Cucumber Maki Roll, Wasabi** (V, VE, GF, DF)

**Whipped Black Pepper Goats Cheese, Beetroot Cracker\*** (V, GF)

**Slow Cooked Pork Cheeks, Bramley Apple on Crackling** (GF, DF)

**Sea Trout Ceviche, Avocado, Lime\*** (GF, DF)

**Halloumi Croûton, Basil Mousse, Edamame Bean** (V, GF)

**Crispy Tofu, Yakori** (V, VE, DF)

**Smokey Seitan Skewer, Peanut Sauce** (V, VE, DF, contains peanut)

**\*Chef's recommendation**

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



# PREMIUM CANAPÉS

**Dill Scones, Cream Cheese (V, GF)**

**Marinated Olive and Feta Crostini (V, GF)**

**West Norfolk Potted Brown Shrimp, Cayenne Butter (GF)**

**Pork Belly Rillete Bon Bons, Crackling Crumb (DF, GF)**

**Tiger Prawn Tempura with a Sweet Chilli Dipping Sauce (GF, DF, contains sesame)**

*Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free*



# UNIQUE CANAPÉS

**Oat Cake, Binham Blue Cheese, Raisin Purée (V, GF)**

**Smoked Salmon Roulade, Keta Caviar (GF)**

**Native Oysters with Shallot Vinegar (GF, DF)**

**Tempura of Native Oysters with Sweet Chilli Dipping Sauce (GF, DF, contains sesame)**

**Morston Crab Beignets, Honey and Sesame Dip (GF, contains sesame)**

*Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free*





# Wedding Breakfast

GUIDE TO YOUR MENU

# MENUS

On the following pages you will find our original, premium and unique menus. You can mix and match from these menus and the upgrade pricing is towards the back of this brochure. For further guidance please contact our Planning Team.



# ORIGINAL MENU

## Starter Option

You'll choose one starter from the following:

### Prawn Cocktail

*Cucumber and Radish Salad, Candied Lemon, Wholegrain Mustard (GF, can be DF)*

### Confit Chicken Bon Bons

*Crispy Parmesan, Gem Lettuce, Crispy Bacon, Parmesan Purée, Aioli (GF, can be DF)*

### Tomato and Bocconcini

*Pesto, Balsamic Gel (GF, V, can be DF)*

### Smoked Duck Pastrami

*Compressed Peach, White Balsamic, Honey Lavender, Orange Purée (GF, can be DF)*

### Panko Monkfish Scampi

*Pea Purée, Pea Shoots, Tartare Espuma (GF, can be DF)*

### Mozzarella Stuffed Arancini

*Aioli, Parmesan, Basil Oil (GF, can be DF)*

### Your Choice of Soup (GF bread available)

*Leek & Potato | Roasted Vine Tomato & Red Pepper with Basil Oil | Sweet Potato & Pumpkin with Caramelised Pumpkin Seeds | Cauliflower & Suffolk Cider | Pea & Ham with Crème Fraiche (can be GF & DF)*

## Main Option

You'll choose one main from the following:

### Free Range Pan Roasted Chicken Breast

*Sage and Onion Pomme Purée, Charred Baby Leek, Sauté Leeks, Norfolk Bunched Carrot, Chicken Jus (GF, can be DF)*

### Confit Pork Shoulder

*Anna Potatoes, Braised Red Cabbage, Glazed Shallot, Grain Mustard Jus (GF, can be DF)*

### Braised Beef Shin

*Sauté New Potatoes, Glazed Carrot and Parsnip, Roasted Red Onions, Braising Liquor Reduction (GF, can be DF)*

### Our Own Recipe Bangers

*Spring Onion Champ Mash, Seasonal Greens, Caramelised Onion Gravy (GF, can be DF)*

### Roast Norfolk Pork Loin

*Thyme and Garlic Roast Potatoes, Cauliflower Purée, Roast Carrot and Parsnips, Crackling, Roast Gravy (GF, can be DF)*

## Dessert Option

You'll choose one dessert from the following:

### Milk Chocolate Brownie

*Honeycomb Ice Cream, Salted Caramel Popcorn, Chocolate Sauce (GF, can be DF)*

### Meringue and Berry Compote

*Fresh Berries, Chantilly (GF, can be DF)*

### Pimm's Jelly

*Cucumber Sorbet, Poached Strawberries, Apple Marigold (GF, DF)*

### Lemon Tart

*Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel*

### Apple, Cinnamon and Granola Crumble

*Vanilla Ice Cream (GF)*

### Chocolate Orange Bar

*Vanilla Ice Cream, Candied Chocolate Orange, Orange Gel (GF)*

*Please note: All of our desserts are suitable for vegetarians. Plant based variations have been made for our vegan guests where possible*

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free





**Confit Chicken Bon Bons**

*Crispy Parmesan, Gem Lettuce,  
Crispy Bacon, Parmesan Purée,  
Aioli (GF, can be DF)*



**Lemon Tart**

*Italian Meringue, Raspberry Sorbet,  
Raspberry Tuile, Raspberry Gel*



**Confit Pork Shoulder**

*Anna Potatoes, Braised Red  
Cabbage, Glazed Shallot, Grain  
Mustard Jus (GF, can be DF)*



**Free Range Pan Roasted Chicken Breast**

*Sage and Onion Pomme Purée, Charred  
Baby Leek, Sauté Leeks, Norfolk Bunched  
Carrot, Chicken Jus (GF, can be DF)*

# PREMIUM MENU

## Starter Option

You'll choose one starter from the following:

### Pork Belly

*Sweet Pea Veloute, Black Truffle, Crackling (GF, can be DF)*

### Tandoori Chicken

*Curried Cauliflower Purée, Mango Pickle, Micro Coriander, Coriander Oil (GF, can be DF)*

### Salt Baked Cod Arancini

*Pea Purée, Crispy Shallots, Lemon (GF, can be DF)*

### Beetroot and Gin Trout Gravlax

*Baby Beetroot, Horseradish Creme Brûlée (GF, can be DF)*

### Norfolk Game Terrine

*Black Pudding Crumb, Pistachio*

## Main Option

You'll choose one main from the following:

### Braised Pork Belly

*Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple Crisp, Spiced Apple and Quinoa Granola, Calvados Jus (Can be GF and DF)*

### Fillet of Black Bream

*Pak Choi, Shitake and Enoki Mushrooms, Asian Broth, Crispy Shallots (Can be GF and DF)*

### Roast English Lamb Rump

*Braised Shoulder Bon Bon, Fondant Potato, Carrot Purée, Broad Beans, Peas, Pan Gravy (GF, can be DF)*

### Confit Gressingham Duck Breast

*Duck Leg Faggot, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy (GF, can be DF)*

### Pan Roast Chicken Breast

*Panko Breaded Confit Leg, Fondant Potato, Braised Savoy Heart, Roast Cauliflower, Cauliflower Purée, Chicken Jus (GF, can be DF)*

### Roast Topside of Beef

*Thyme and Garlic Roast Potatoes, Cauliflower Purée, Yorkshire Pudding, Roast Gravy. Served with sharing platters of Roast Carrot and Parsnips, Cauliflower Cheese and Braised Red Cabbage (Can be GF and DF)*

## Dessert Option

You'll choose one dessert from the following:

### Baked Pineapple and Ginger Cake

*Black Pepper Ice Cream (GF)*

### Vanilla Panna Cotta

*Raspberry Sorbet, Candied Seed Granola (GF)*

### Espresso Martini

*Coffee Jelly, Kahlua Cream, Cocoa Nibs, Espresso Sugar Tuile (GF)*

### Chocolate and Pistachio Genoise

*Pistachio Ice Cream, Chocolate Sauce (GF)*

### Sticky Toffee Pudding

*Vanilla Ice Cream, Butterscotch Sauce (GF, can be DF)*

### Bitter Chocolate Mousse

*Honeycomb, Hazelnut Praline, Salted Caramel (GF, can be DF)*

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*Please note: All of our desserts are suitable for vegetarians. Plant based variations have been made for our vegan guests where possible*

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



**Braised Pork Belly**  
Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple Crisp, Spiced Apple and Quinoa Granola, Calvados Jus (Can be GF and DF)



**Sticky Toffee Pudding**  
Vanilla Ice Cream, Butterscotch Sauce (GF, can be DF)



**Bitter Chocolate Mousse**  
Honeycomb, Hazelnut Praline, Salted Caramel (GF, can be DF)



**Confit Gressingham Duck Breast**  
Duck Leg Faggot, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy (GF, can be DF)

# UNIQUE MENU

## Starter Options

You'll choose one starter from the following:

### Pork Shoulder Scotch Egg

*Truffle Oil Mayonnaise, Watercress (GF, DF)*

### Morston Crab Benedict

*English Muffin, Hollandaise, Confit Egg Yolk*

### Crispy Glazed Pork Belly

*Dashi Panna Cotta, Umami Cracker, Soy and Wasabi Jelly (GF, DF)*

### Moroccan Spiced King Prawns Dukkah

*Pomegranate, Lemon Yoghurt (GF, can be DF)*

### Cured Quail Breast

*Quail Leg Lollipop, Scotch Quail Egg, Hazelnut*

### Brancaster Smokehouse Salmon

*Chive Crust, Beetroot, Carrot, Cucumber, Yuzu Pearls, Dill Emulsion (GF, can be DF)*

## Main Options

You'll choose one main from the following:

### Griddled Hereford Sirloin

*Pressed Potato Terrine, Griddled Asparagus, Crispy Onion Rings, Green Peppercorn and Brandy Sauce (GF, can be DF)*

### Sea Bass Fillet

*Anna Potato, Wilted Spinach, Crayfish Tails, Bouillabaisse Sauce (GF, can be DF)*

### Pan Seared Scallops

*Crispy Norfolk Pork Belly, Pea Purée, Shallot and Bacon Sauce, Sauté New Potatoes (GF, can be DF)*

### Parmesan Crusted Cod

*Spiced Onion and Potato Fritter, Curried Cauliflower, Coconut, Coriander, Lime Emulsion (GF, can be DF)*

## Dessert Options

You'll choose one dessert from the following:

### Custard Panna Cotta

*Poached Rhubarb, Rhubarb Gel, Rhubarb Powder, Shortbread Crumb, Passionfruit Broth (GF)*

### Brown Sugar Tart

*Stem Ginger Ice Cream, Gingerbread Crumb, Glazed Fig*

### Apple and Tonka Bean Bavarois

*Black Cherry Sorbet, Apple Jelly, Pickled Blackberries, Granola*

### Milk Chocolate Marquise

*Sea Salt Caramel, Cherry Jelly, Cherry Liquor Reduction*

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*Please note: All of our desserts are suitable for vegetarians. Plant based variations have been made for our vegan guests where possible*

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



**Moroccan Spiced King Prawns Dukkah**  
*Pomegranate, Lemon Yoghurt (GF, can be DF)*



**Pork Shoulder Scotch Egg**  
*Truffle Oil Mayonnaise, Watercress*



**Crispy Glazed Pork Belly**  
*Dashi Panna Cotta, Umami Cracker,  
Soy and Wasabi Jelly (GF, can be DF)*



**Brown Sugar Tart**  
*Stem Ginger Ice Cream, Gingerbread  
Crumb, Glazed Fig*

# VEGETARIAN & VEGAN



## A RANGE OF CHOICE

Our menus have been thoughtfully adapted to replace the meat and/or fish element of your chosen Wedding Breakfast Menu.

### Starter Option

You'll choose one starter from the following:

#### Tomato and Bocconcini

*Pesto, Balsamic Gel  
(GF, Vegan Option Available)*

#### Tofu and Nori Scampi

*Pea Purée, Pea Shoots, Tartare Espuma  
(GF, Vegan Option Available)*

#### Seitan Bon Bon

*Crispy Parmesan, Gem Lettuce, Crispy  
Vegan Bacon, Parmesan Purée, Aioli  
(GF, Vegan Option Available)*

#### Your Choice of Soup

##### (GF bread available)

*Leek & Potato | Roasted Vine Tomato & Red  
Pepper with Basil Oil | Sweet Potato & Pumpkin  
with Caramelised Pumpkin Seeds | Cauliflower  
& Suffolk Cider | (can be GF & DF)*

#### Mozzarella Stuffed Arancini

*Aioli, Parmesan, Basil Oil (GF, Vegan  
Option Available)*

#### Crispy Glazed Tofu, Dashi

**Panna Cotta** *(Unique Menu)*  
*Umami Cracker, Soy and Wasabi Jelly  
(Vegan and Gluten Free Option Available)*

#### Textures of Parsnip *(Premium Menu)*

*Pickled, Honey Roast, Crisp, Puréed Goats  
Curd, Tea Soaked Golden Raisins, Curry Oil\*  
(Vegan and Gluten Free Option Available)*

#### Celeriac Arancini *(Premium Menu)*

*Pea Purée, Crispy Shallots, Truffle oil  
(Vegan and Gluten Free Option Available)*

#### Goats Cheese Cheesecake

*(Premium Menu) Oat Biscuit, Sesame, Poppy  
Seeds, Red Onion Jam, Textures of Beetroot  
(Can be GF and Vegan Option Available)*

*If an additional dish is chosen as a vegetarian  
or vegan option rather than the adapted variation,  
this may be classed and chargeable as a choice  
menu upgrade*



**Celeriac Arancini** (Premium Menu)  
Pea Purée, Crispy Shallots, Truffle oil  
(Vegan and Gluten Free Option Available)



**Goats Cheese Cheesecake** (Premium Menu)  
Oat Biscuit, Sesame, Poppy Seeds, Red Onion  
Jam, Textures of Beetroot (Can be GF and  
Vegan Option Available)



**Textures of Parsnip** (Premium Menu)  
Pickled, Honey Roast, Crisp, Puréed Goats  
Curd, Tea Soaked Golden Raisins, Curry Oil\*  
(Vegan and Gluten Free Option Available)



**Meringue, Berry Compote**  
Fresh Berries, Chantilly  
(GF, Vegan Option Available)

## Main Options

You'll choose one main from the following:

### Butternut Squash Ravioli *(Unique Menu)*

*Chestnuts, Sage and Amaretti Crumb (Vegan Option Available)*

### Panko Breadcrumbed Seitan

*Sage and Onion Pomme Purée, Charred Baby Leek, Sauté Leeks, Norfolk Bunched Carrot, Jus (Vegan and Gluten Free Option Available)*

### Confit Jackfruit

*Pomme Anna, Braised Red Cabbage, Glazed Shallot, Sea Salt and Aspell's Cider Vinegar "Crackling", Grain Mustard Sauce (Vegan and Gluten Free Option Available)*

### Pan-Fried Gnocchi

*Chargrilled and Pickled Courgette, Toasted Pine Nuts, Artichoke Puree, Pickled Button Mushrooms (Vegan and Gluten Free Option Available)*

### Braised Jackfruit

*Sauté New Potatoes, Glazed Carrot and Parsnip, Roasted Red Onions, Braising Liquor Sauce (Vegan and Gluten Free Option Available)*

### Puy Lentil Loaf

*Thyme and Garlic Roast Potatoes, Cauliflower Purée, Roast Carrot and Parsnips, Crackling, Roast Gravy (Vegan and Gluten Free Option Available)*

### Crispy Tempeh, Spiced Apple and Quinoa Granola *(Premium Menu)*

*Dauphinoise Potato, Savoy Cabbage, Apple Crisp Spiced Apple and Quinoa Granola Calvados Jus (Vegan and Gluten Free Option Available)*

### Chargrilled Cauliflower Steak *(Premium Menu)*

*Sweet Potato Mash, Green Bean, Gremolata Crumble (Vegan)*

### Individual Puy Lentil and Field Mushroom Wellington *(Premium Menu)*

*Thyme and Garlic Roast Potatoes, Cauliflower Purée, Yorkshire Pudding, Roast Gravy. Served with Platters of Roast Carrot and Parsnips, Cauliflower Cheese and Braised Red Cabbage (Vegan and Gluten Free Option Available)*

## Dessert Options

You'll choose one dessert from the following:

### Meringue, Berry Compote

*Fresh Berries, Chantilly (GF, Vegan Option Available)*

### Milk Chocolate Brownie

*Honeycomb Ice Cream, Salted Caramel Popcorn, Chocolate Sauce (GF, Vegan Option Available)*

### Apple, Cinnamon and Granola Crumble

*Vanilla Ice Cream (GF, Vegan Option Available)*

### Chocolate Orange Bar

*Vanilla Ice Cream, Candied Chocolate Orange, Orange Gel (GF, Vegan Option Available)*

### Pimm's Jelly

*Cucumber Sorbet, Poached Strawberries, Apple Marigold (GF, Vegan Option Available)*

### Sticky Toffee Pudding *(Premium Menu)*

*Vanilla Ice Cream, Butterscotch Sauce (GF, Vegan Option Available)*

### Bitter Chocolate Mousse *(Premium Menu)*

*Honeycomb, Hazelnut Praline, Salted Caramel (GF, Vegan Option Available)*







**Pan-Fried Gnocchi**

*Chargrilled and Pickled Courgette, Toasted Pine Nuts,  
Artichoke Puree, Pickled Button Mushrooms (Vegan and  
Gluten Free Option Available)*

## AMUSE-BOUCHE

*Traditionally chosen by the chef and served as a gesture before starters commence, the Amuse-Bouche is a way of giving diners an insight into their chef's style using the best ingredients available locally.*

*We've seen plenty of variety, including:*

**Potted Norfolk Brown Shrimps with Cayenne Butter**  
**Jerusalem Artichoke Veloute with Tempura King Prawn**  
**A Palate Cleanser of Sorbet**

*Your chef can guide you as to what is available seasonally and locally.  
(additional fees apply)*



## BREAD AND OILS

Replace your bread and butter with our  
Focaccia, Olive Oil and Balsamic.  
(+£3.50pp)

## BESPOKE MENU

Our menus are just a sample of what we can produce for your special event. Some of the options you may choose might be a bespoke or your favourite dish, or add a pre dessert or palate cleanser. If you have a specific idea in mind, please do not hesitate to ask your planner. (Additional fees will apply)

## CHOICE MENU

You can give your guests a choice of two options for your menu for an extra £7.00pp. Please choose two dishes per course.

## ASSIETTE OF...

Speak to your planner and let them know a couple of your favourite flavour combos or desserts, and we will design a dish around your choices.

**Additional £5.00pp** (Additional fees may apply)



# SHARING MENU

## A FEAST FOR THE TABLE

A great interactive and fun experience for you and your guests!



### Starter Option

You'll choose one starter from the following:

#### Antipasti

*Prosciutto, Milano Salami, Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia (GF Option Available)*

#### Vegetarian Antipasti

*Fire Roasted Red Peppers, Buffalo Mozzarella, Air Dried Tomatoes, Chilli and Mint Marinated Olives, Basil Pesto, Olive Oil, Balsamic, Lemon Hummus, Focaccia (Vegan and Gluten Free Option Available)*

### Main Option

You'll choose one main from the following:

#### Sous Vide Hereford Silverside

*Barbeque Beef and Onion Suet Pudding, Smoked Mini Jackets, Burnt Hispi Cabbage, Barbeque Sauce (Gluten Free Option Available)*

#### Bone Roasted Norfolk Pork Rib

*Truffle and Parsley Mash or Duck Fat Roast Potatoes, Confit Shallots, Buttered Seasonal Greens, Crispy Crackling, Bramley Apple Sauce, Roast Gravy (Gluten Free Option Available)*

#### Whole Roasted Norfolk Lamb Shoulder

*Dauphinoise Gratin or Duck Fat Roast Potatoes, Braised Red Cabbage, Buttered Seasonal Greens, Garden Mint Sauce, Lamb Gravy (Gluten Free Option Available)*

### Dessert Option

You'll choose one dessert from the following:

#### Apple, Cinnamon and Granola Crumble

*Vanilla Ice Cream (GF, Vegan Available - for vegan guests only)*

#### Lemon Tart

*Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel Meringue, Berry Compote, Fresh Berries, Chantilly (Gluten Free Available- for gluten free guests only, Vegan Available- for vegan guests only)*

#### Meringue and Berry Compote

*Fresh Berries, Chantilly (GF, Vegan Available- for vegan guests only)*

# CHILDREN'S MENU

Children can either be served small, simplified plates of your chosen menu or you can choose one option for all children, from each course below:

## Starter Option

You'll choose one starter from the following:

### Garlic Bread with Cheese

*(Vegan and Gluten Free Option Available)*

### Dough Balls with Butter

*(Vegan and Gluten Free Option Available)*

### Carrot and Cucumber Sticks with Pitta Bread and Hummus

*(Vegan and Gluten Free Option Available)*



## Main Options

You'll choose one main from the following:

### Spaghetti Bolognese

*(Gluten Free Option Available)*

### Spaghetti with Tomato Sauce

*(Vegan and Gluten Free Option Available)*

### Sausage, Mash and Peas

*(Vegan and Gluten Free Option Available)*

All of the below are served with chips. Please choose one of the following sides: beans, peas or salad

### Chicken Fillet Goujons or Breaded Cod Fillet

*(Gluten Free Option Available)*

### Freshly Baked Cheese and Tomato Pizza

*(Vegan and Gluten Free Option Available)*

### Beef Burger in a Toasted Bun

*(Vegan and Gluten Free Option Available)*

## Dessert Options

You'll choose one dessert from the following:

### Chocolate Chip Cookie Stack, Popcorn, Vanilla Ice Cream

### Strawberries and Cream

*(Vegan and Gluten Free Option Available)*

### Mixed Ice Cream with Sauce and Sprinkles

*(Vegan and Gluten Free Option Available)*

### Chocolate Brownie, Chocolate Sauce, Honeycomb Ice Cream

*(Vegan and Gluten Free Option Available)*

### Donut, Chocolate Dipping Sauce



# Evening Menu Guide

EVENING FOOD OPTIONS

## EVENING FOOD OPTIONS



## EVENING MENU

You'll choose three options from the Evening Food Original Menu. This must include any vegetarian/vegan choices (if applicable).

Variations such as Gluten or Dairy free will be on a pre order only basis. Please speak to our Planning Team.



## EVENING FOOD ORIGINAL MENU

### Brioche Slides

Allocation is one slide per person plus a cone of chips

**Crispy Buttermilk Chicken, Korean Gochujang, Asian Slaw**

**Charred Chorizo and Halloumi, Gem, Tomato, Hummus (GF)**

**Panko Breaded Fish Fingers, Pea Shoots, Tartare (GF)**

**Pulled Pork, Herb Stuffing, Crackling, Apple Sauce (Can be GF)**

**Falafel, Gem, Lime and Tomato Salsa (V, Can be GF)**

**Halloumi, Chilli Jam, Harissa and Honey Yoghurt (V, GF)**

**BBQ Jackfruit, Texas Slaw, Barbeque Sauce (V, can be GF)**

### Street Food Buckets

Allocation is one portion of street food buckets per person

**Blackened Miso Corn Ribs, Lime, Togarashi (3 Per Portion) (VE)**

**Mac and Cheese - Mature Cheddar and Mozzarella sauce, Parmesan and Thyme Crumb**

**Nachos, Sour Cream, Pico De Gallo, Jalapenos, Guacamole, Monterey Jack Cheese (V)**

**Halloumi, Chilli Jam, Harissa and Honey Yoghurt (V, GF)**

### Loaded Chips

Allocation is one portion of loaded chips per person

**Crispy Katsu Chicken, Red Onion, Lemon and Chilli Pickle, Katsu Curry**

**Smoky Beef Brisket, Chillies, Texan Slaw, Garlic Sauce**

**Panko Breaded Cod, Tartar Sauce, Mushy Peas (GF, DF)**

**Boneless Korean Fried Chicken Wings Gochujang, Asian Slaw (DF)**

**Crispy Fried Salt and Pepper Cauliflower Wings, Garlic and Ginger (DF, VE)**



## PREMIUM EVENING MENU

### Stone Baked Pizza

*(Minimum 80 portions)*

Treat your guests to Stone Baked Pizza. You will choose 3 toppings. This must include any vegetarian/vegan choices (if applicable).

Variations such as Gluten or Dairy free will be on a pre order only basis and cooked from our kitchen. Please speak to our Planning Team.

**Goats Cheese, Red Onion, Beetroot Chutney, Toasted Pine Nuts (V)**

**Margherita, Tomato and Basil, Fiorelli Mozzarella, Fresh Basil (V)**

**Pepperoni, Chilli Oil**

**Pulled Pork and Chorizo, Sweet Peppadew Peppers**

**Barbeque Jackfruit, Corn, Crispy Fried Onion**

OR

### Norfolk Half Roast Hog

*(Minimum 100 portions)*

Served with Crispy Crackling, Pork and Herb Stuffing, Soft White Rolls, Potato Wedges, Coleslaw and Apple Sauce



## UNIQUE EVENING MENU

### BBQ - FRESH FROM THE GRILL

Chargrilled Steak Burger Slider,  
Jumbo Pork Sausage Dog and a  
Korean Chicken Yaki, Gochujang, Chilli

### OR

Moving Mountains Plant Based Burger,  
Moving Mountains Plant Based Jumbo Sausage and a  
Sticky Tofu and Aubergine Yaki, Gochujang, Chilli

Includes; New Potato Salad, Gherkins and a choice of  
Branded and Homemade Sauces

(Minimum 90 portions. One portion of the above per person)



# WAFFLE STICKS

Treat your evening guests by adding a sweet element to your evening food. You will choose 3 toppings. This must include any vegetarian/vegan choices (if applicable). Variations such as Gluten or Dairy free will be on a pre order only basis and cooked from our kitchen. Please speak to our Planning Team.

**Allocation is one stick per person**

**Hazelnut Praline, Cinder Toffee and Chocolate Sauce**

**Smashed Biscoff, Malteaser and Biscoff Sauce**

**Lemon Meringue - Lemon Cream, Marshmallows,  
Ginger Biscuits, Lemon Curd**

**Blueberry Compote, Candied Bacon, Maple Syrup**

**Apple Pie - Butter Baked Cinnamon Apples, Toffee Pieces,  
Broken Sweet Pastry, Caramel Sauce**

50 portions, 75 portions or 100 portions available

£350 (up to 50 guests) £525 (up to 75 guests) £600 (up to 100 guests)



# CHEESE WEDDING TOWER

Why not tick off the cake from your wedding planning list and add one of our amazing cheese tower grazing tables? The perfect modern centrepiece for your wedding celebration.

With a selection of traditional accompaniments such as figs, strawberries, chutneys and crackers, we can't wait to help you create a custom table that suits your needs! We have so many options and styles available. Contact your wedding planner to find out what we have to offer, and create the ideal cheese tower grazing table for your big day!

In addition to your evening food - **additional fees apply and start from £700** - cheeses may change due to availability.

## SWEET BAR

Why not hire our sweet cabinet for your wedding?  
Choose from our selection of sweets and we'll do everything  
else for you! Scoops & tongs, sweet bags, sweet display  
unit, decorations and glassware are all included

**£120**

10 Sweet Choices  
(up to 50 guests)

**£180**

12 Sweet Choices  
(up to 80 guests)

**£240**

15 Sweet Choices  
(up to 100 guests)



## POP UP BAR

Treat your guests to a Gin Bar, Champagne Bar or spirit of your  
choice! Speak to your planner for more information and pricing

# S'MORES

Our S'mores station is the perfect evening treat for your guests to enjoy all year round!

**Includes:**  
**Marshmallows**  
**Biscuits**  
**White Chocolate**  
**Milk Chocolate**  
**Skewers**  
**Burners**  
**S'mores station**

(Vegan and Gluten free options available,  
please speak to our Planning Team)

**£100**  
**(up to 50 guests)**

**£160**  
**(up to 90 guests)**

**£200**  
**(up to 120 guests)**





# Wine & Drinks

RANGE OF WINE AND DRINKS

# DRINKS

## Cheers!

We have a selection of carefully chosen drinks for you and your guests to enjoy over the bar!



## BEER

### DRAUGHT

Estrella  
Wherry  
Camden Ales

### BOTTLED

Corona  
Peroni

## CIDER

Old Mout- Flavoured  
Bulmers Original

## WINE

White  
Red  
Rosé  
Prosecco  
Champagne

## WHISKY

Famous Grouse  
Jack Daniels  
Talisker

## VODKA

Smirnoff  
Grey Goose

## GIN

Gordon's  
Bombay  
Hendricks  
Norfolk Gin  
Whitley Neil  
Gordon's Pink  
Adnam's Copper House

## LIQUERS

Disaronno  
Malibu  
Apple Sourz  
Sambuca  
Tequila  
Jaegermeister  
Pimms  
Tequila Rose  
Aperol  
Brandy

## RUM

Captain Morgan Spice  
Kraken Spiced Rum  
Bacardi  
Southern Comfort  
Sailor Jerry's

## SOFT DRINKS

Coke  
Coke Zero/ Diet Coke  
Lemonade  
Red Bull  
Ginger Beer  
Soda Water  
Elderflower  
Sparkling Water  
Orange Juice  
Cranberry Juice

## COCKTAILS

Mojito  
Espresso Martini  
Passionfruit Martini

## WHITE WINE LIST

### **Bergerie de la Bastide Blanc** (France)

This is a Sauvignon. Discreet and elegant on the nose, it reveals typical notes of dried herbs, white flowers with a touch of lemon (included within your package)

### **Pinot Grigio, Apasserini** (Italy)

Light and lovely, a really summery wine with pretty orchard fruit flavours (VE) (included within your package)

### **Sauvignon Blanc, Poetas** (Chile)

A fuller style of Sauvignon, fruit-driven and delightfully rich (VE) (+£1.00 per bottle)

### **Verdejo, Casa Maria** (Spain)

Refreshing and truly mouth-watering, simply perfect for spring and summer drinking (+£2.00 per bottle)

### **Chardonnay, Soaring** (Australia)

Tropical fruit, absolutely full of flavour, perfectly balanced with a clean, fresh finish (+£4.00 per bottle)

### **Chablis, Colette Gros** (Burgundy)

An elegant Chablis, delightfully fresh and minerally with a lively crisp finish (+£12.00 per bottle)

### **Viognier, Moulin de Gassac** (South of France)

Wonderfully fragrant wine with subtle flavours of ripe peaches (+£1.00 per bottle)

### **Chenin Blanc, Cawston Crossing** (South Africa)

Light and lovely, perfect as an aperitif or with 'shy' canapés and starters (+£1.00 per bottle)

### **Marlborough Sauvignon Blanc, Honu**

(New Zealand)

Fresh, crisp and zesty with aromas of citrus and passionfruit. Intense lime and gooseberry flavours (+£4.00 per bottle)

### **Riesling, Pioneer Road** (Australia)

Traditionally crisp and dry with pure flavours and a citrusy 'bite' to finish (+£3.95 per bottle)

### **Macon Lugny, Dom Bouchard** (Burgundy)

Complex and bursting with aromas of peaches and summer blossom, perfect with smoked salmon (+£10.50 per bottle)

### **Touraine Sauvignon, Guy Allion** (Loire)

Pure, elegant Sauvignon with luscious, citrus aromas and flavours, then a beautiful, creamy finish (+£7.00 per bottle)



## RED WINE LIST

### **Bergerie de la Bastide Rouge** (France)

A savoury Merlot this has plenty of fruit along with a very good structure. It's got red fruit aromas of cranberries and red cherries and is light (included within your package)

### **Merlot, Poetas** (Chile)

A fuller style of Merlot, packed with fruit and a lovely plummy palate (VE) (included within your package)

### **Pinot Noir, Moulin de Gassac** (France)

Delightfully juicy with a smooth, elegant, succulent style (+£4.00 per bottle)

### **Rioja Crianza, Montesc** (Spain)

All the silky softness you would expect from a Crianza but with more red fruit flavour (+£7.00 per bottle)

### **Château Maine, Martin** (Bordeaux Sup érieure)

Traditional claret, classic Cabernet blend with a subtle hint of well-integrated oak. (+£7.00 per bottle)

### **Côtes Du Rhône Cuvee Mathilde,**

#### **Clos St. Michel** (Rhône Valley)

Ripe and Rich with a suggestion of chocolate, juicy flavours of red berries and bramble fruits. (+£7.50 per bottle)

### **Montepulciano D Abruzzo Frentana** (Italy)

Lovely floral nose then intense red berry flavours and spicy hints (+£4.00 per bottle)

### **Malbec, Terre Rouge** (Languedoc)

Superbly fruitful wine, really rich and smooth, this is the "in" grape of the moment (VE) (+£6.00 per bottle)

### **Soaring Shiraz** (Australia)

A luscious, rich and spicy shiraz, packed with deliciously ripe fruit, ideal with bbq styled dishes (+£5.00 per bottle)

### **Cadet de Chateau Claymore** (St Emilion)

A merlot- dominant bordeaux with quite a fruity style and a delicate touch of oak (+£11.00 per bottle)

### **Cabernet Sauvignon, Casa Azul** (Chile)

Pure, classic Cabernet made from old vines, succulent berried style (+£8.00 per bottle)

### **Brouilly, Cret Des Garanches** (Cru Beaujolais)

Gorgeous fresh, summery Beaujolais with deliciously soft tannins and lovely pure fruit (+£12.00 per bottle)





## ROSE WINE LIST

### **Zinfandel Rosé** (*California*)

Medium style, very fruitful, ideally suited for those with a slightly sweeter palate (included within your package)

### **Pinot Grigio, Blush, Villa Benizi** (*Italy*)

Juicy summer fruit flavours, hints of strawberry, light and lovely. (VE) (+£2.25 per bottle)

### **Cotes de Provence Rosé, Chateau d'Ollieres** (*France*)

A lovely, dry Provencale rosé, beautiful salmon pink with lashing of pure fruit. (+£7.50 per bottle).

## FIZZ

### **Pure Spumante, Il Caggio** £21.00 per bottle (*Italy*)

Fresh and fruitful, and delightfully gentle fizz that you can drink all day!

### **Champagne Mantondon, Brut Tradition** (ask the Planning Team for details)

### **Champagne Laurent Perrier** (ask the Planning Team for details)

# DISCLAIMER REGARDING DIETARY REQUIREMENTS

As with all of our services, we will endeavour to fulfil yours and any of your guests' dietary requirements.

Once you have chosen your menu, and informed us of any dietary requirements, we will inform you of your variations ready for print. Our menus are prepared using fresh raw ingredients. Some dishes may however contain a manufactured ingredient. We label all stated allergens by the manufacturer. Due to availability issues we are all facing, our suppliers may source and supply manufactured products that deviate from our allergen advice without prior notice.

Therefore we can not guarantee the accuracy of the allergen advice given regarding these food products. In turn we can not guarantee the accuracy of each food item on the menus. Please also keep in mind that some of these ingredients may have been made in facilities that contain other allergens, and that our own kitchens also contain other allergens. For any concerns and more detailed information on a food product, please speak to your planner. Advanced notice must be given for dietary adaptations.

Dishes may not appear as images due to different plating options.



# PRICE LIST

	2022	2023 / 2024
<b>Original Canapés</b> (extra canapés start at +£2.10pp)	-	-
<b>Premium Canapés</b>	+£0.55 per canapé	+£0.60 per canapé
<b>Unique Canapés</b>	+£1.15 per canapé	+£1.20 per canapé
<b>Original Starters</b>	-	-
<b>Premium Starters</b>	+£2.25 per person	+£2.40 per person
<b>Unique Starters</b> (includes coloured plate)	+£4.40 per person	+£4.55 per person
<b>Original Mains</b>	-	-
<b>Premium Mains</b>	+£3.40 per person	+£3.55 per person
<b>Unique Mains</b> (includes coloured plate)	+£7.80 per person	+£8.15 per person
<b>Original Desserts</b>	-	-
<b>Premium Desserts</b>	+£1.15 per person	+£1.20 per person
<b>Unique Desserts</b> (includes coloured plate)	+£4.40 per person	+£4.55 per person
<b>Children's Menu</b>	£30.00 per child	£30.00 per child

# PRICE LIST

	2022	2023 / 2024
Sharing Platter Starters	+£3.40 per person	+£3.55 per person
Sharing Platter (Pork & Lamb) Mains	+£6.80 per person	+£7.15 per person
Sharing Platter (Beef) Mains	+£10.20 per person	+£10.70 per person
Sharing Dessert	Contact the Planning Team for a bespoke quote	
Original Evening Food	-	-
Premium Evening Food	+£5.70 per person* +£13.55 per person**	+£6.00 per person* +£14.25 per person**
Unique Evening Food	+£12.40 per person* +£20.35 per person**	+£15.00 per person* +£21.35 per person**
Waffles	£350 (up to 50 guests) £525 (up to 75 guests) £600 (up to 100 guests)	
Cheese Tower	Prices start from £700. Contact the Planning Team for a bespoke quote	
Pop Up Bar	Contact the Planning Team for a bespoke quote	
S'mores Table	£100 (50 guests), £160 (90 guests), £200 (120 guests)	
Sweet Table	£120 (50 guests, 10 choices), £180 (80 guests, 12 choices), £240 (100 guests, 15 choices)	

\* Swap one of the original evening food dishes \*\* Add to your evening food menu



## We look forward to creating your special menu

We look forward to collaborating with you to create a memorable experience. We really hope this brochure inspires you and we can't wait to see what you create.

**Executive Head Chef**  
Keith McDowell

**Operations Director**  
Lucy Rhodes



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Updated 2022 Dec - 2.0