



AFTERNOON TEA ~ SAMPLE MENU

(subject to seasonal change)

Please call us for pricing

Selection of sandwiches

Smoked salmon and cream cheese

Egg and Chive

Ham and Tomato

.Crudités with dip

. *****

Mini Quiches

Salmon and courgette

or

Red pepper and goats cheese

or

Stilton and walnut

or

Roasted vegetable

*****.

Cocktail sausages in honey and mustard

. *****.

Selection of cakes (Choice of two)

Chocolate,

or

Lemon and Orange

or

, Jam and cream

or

Light Fruit Cake

or

Coffee and walnut

*****.

Tea, coffee and fruit juice

JENNIFER BAKER – Tel. 01728 685473

jenniferbaker@suffolkonline.net



CANAPÉS ~ SAMPLE MENU

(subject to seasonal change)

Please call us for pricing

Minimum 12 persons

- **Please select 6 items**

Tail-on Prawn with Sweet Chilli Dip

Shredded Duck with Hoi Sin Sauce wrapped in Pancakes

Quail Egg on Bruschetta, Mayo and Celery Salt

Prawn wrapped in Mange-tout

Dates with Pecan and Ricotta

Prunes wrapped in Bacon

Melon in Salami Wrap

Smoked Salmon on Pancakes with Sour Cream

Blini with Smoked Salmon and Cream Cheese,

Brie with Strawberry

Leek and Parmesan Tart

Stilton and Walnut Tart

Tartlet with Cream Cheese, Sun blushed Tomato and Olive

Vol-au-Vents ~ Mushroom or Asparagus or
Ham and Mustard

Cocktail Sausages in Honey and Mustard

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FINGER BUFFET ~ SAMPLE MENU

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Minimum 12 Persons

- **Please select 6 items**

Assorted Cocktail Sandwiches

Quiche Wedges

Smoked Salmon on Rye

Cheese Straws

Dates with Stilton

Celery with Stilton

Sausage Rolls

Melon and Cheese

Pineapple and Cheese

Tartlets with Mango Chicken

Tartlets with Prawns

Crudites with Dip

Cream Cheese Puffs

Cocktail Sausages in Mango

Prunes wrapped in Bacon

Onion Bhaji

Assorted Dim-Sum Parcels

Spring Roll

Vol-au-Vents

With Asparagus, Ham or Mushroom Filling

Mini Meringues

Mini Choux

Bite-size Fresh Fruit

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FINGER BUFFET ~ SAMPLE MENU (2)

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Minimum 12 Persons

- **Please select 6 items**

Stilton and Walnut Tartlet
Bacon and Parmesan Tartlet
Prawn Marie-Rose in Pastry Cup
Quail Egg with Cream Cheese
Melon in Salami Wrap
Prunes wrapped in Bacon
Dates with Ricotta and Pecan Nut
Mushroom Vol-au-Vent
Asparagus Vol-au-Vent
Sausage Rolls
Prawns wrapped in Mange Tout
Curry Cream Cheese Puffs
Olives, Sun-blushed Tomatoes, Cream Cheese
and Chive in a Pastry Cup

Mini Open Breads
With
Smoked Mackerel and Kiwi Fruit
Beef with Strawberry
Smoked Salmon
Brie and Fig
Chicken and Cranberry

Mini Eclairs
Mini Meringues
Bite-size Fruit with Chocolate Dip

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DINNER ~ SAMPLE MENU

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Minimum 10 Persons

To Start

Pea and Coriander Soup
Melon with Raspberry Coulis
Tranche of Stilton and Walnut Tart
Smoked Mackerel with Horseradish
Prawns in Garlic Mayonnaise

Main Course

Chicken and Leek Pie
Moroccan Lamb with Couscous
Salmon in a Wine, Lemon and Butter Sauce
Chicken Chasseur
Beef Braised in Red Wine with Prunes
Prime Local Roast Beef

Dessert

Lemon Tart with Blackcurrant Coulis
Chocolate Roulade
Traditional English Trifle
Raspberry Meringue
Cheese Platter with Dates and Walnuts
(Extra as fourth course)
Coffee and Chocolates - Extra

For Fish and Vegetarian Selection – see separate Dinner Menus

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DINNER ~ SAMPLE MENU (2)

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For Parties of fewer than 8, please choose one dish only from each course.

To Start

Choice of Three Canapés
Roasted Vine Tomato Soup with Basil Leaves
Smoked Salmon and Chive Cheese Roulade
Ham Hock, Parsley, Mustard Terrine with Piccalilli
Duck Pate with Melba toast

Main Course

Feta, Rosemary and Olive Tart : Green Leaves New Potatoes
Chicken Breast braised with red pepper, wine, black olives and oranges.
Green Beans, New Potatoes
Poached Salmon with lemon sauce : Courgettes New Potatoes
, Moroccan Lamb : Jewelled Couscous Green Leaves

Dessert

Profiteroles with chocolate sauce
Meringue with berries
Traditional English Trifle

Extra Course

British Cheese Platter with Grapes

Price excludes china, cutlery and glasses. Staffing for events can be provided.
Let us know your requirements and we will provide you with the staff to make
your event run smoothly.

For Fish and Vegetarian Selection – see separate Dinner Menus

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DINNER ~ SAMPLE MENU (3)

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For Parties of fewer than 8, please choose one dish only from each course.

To Start

Choice of Three Canapés
Homemade soup of the week
Melon and raspberry coulis
Smoked salmon with lemon wedges
Country pate with chutney and Melba toast

Main Course

Butternut squash filled with roasted vegetables and topped with goats cheese
Loin of pork with braised red cabbage, green beans and creamy mash
Salmon fillet in a lemon butter sauce with new potatoes and green beans
Beef in ale with creamy mash, carrots and broccoli
Chicken breast braised wrapped in parma ham with cream and parmesan cheese,
new potatoes and courgettes
Casserole of lamb with port & orange served with creamy mash & buttered cabbage

Dessert

Almond tart with clotted cream
Chocolate brownies
Meringues with homemade lemon curd and blueberries
Profiteroles with chocolate sauce

Extra Course

British Cheese Platter with Grapes

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For Fish and Vegetarian Selection – see separate Dinner Menus

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DINNER ~ SAMPLE MENU
FURTHER FISH AND VEGETARIAN SELECTION
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**Dishes may be substituted for those shown on the
Sample Dinner Menus**

FISH SELECTION

Trout with Almonds

Fisherman's Pie
Salmon, White Fish and Prawns
in a White Wine Sauce, topped with Pastry

Suffolk Smokie
Smoked Haddock in a Cream Sauce
Topped with Parmesan

VEGETARIAN SELECTION

Mushroom with a Madeira and Cream Sauce
In a Pastry Bouche

Three Bean Chilli

Red Pepper and Goats Cheese Tart

Brie, Red Onion and Cranberry Tart

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COLD FORK ~ SAMPLE MENU

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Minimum 10 Persons

Melon with Raspberry Coulis
Country Pate with Brandy
Greek Salad – Feta Cheese, Anchovies, Olives and Tomatoes

Whole Poached Salmon
Herrings in Dill
Roast Beef
Suffolk Ham
Chicken Mango in a mild Curry Sauce
Selection of Continental Meats
Goats Cheese and Red Pepper Tart
Stilton and Walnut Tart

* The dishes above include also a choice of three of the following:-

Hot New Potatoes
Mixed Leaf Salad
Egg, Tomato and Black Olive Salad
Potato and Chive bound in Mayonnaise
Melon and Grape Salad
Three Bean Salad
Coleslaw
Pasta Salad

Gooseberry Fool
Strawberries and Clotted Cream
Meringue with Raspberries
Lemon Tart
Chocolate Profiteroles
Cheese Platter with Dates and Walnuts

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HOT FORK ~ SAMPLE MENU

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Minimum 10 Persons

Fisherman's Pie

Salmon, White Fish and Prawns topped with Potato

Suffolk Smokie

Smoked Haddock in Cream with Parmesan Topping

Rolls and Butter

Beef braised in Red Wine, Prunes and Mushrooms

Served with Rice or New Potatoes

Lamb braised in Port and Orange

Served with Rice or New Potatoes

Chicken Chasseur

Chicken braised with Red Peppers, Tomato and

Mushrooms, served with Rice

Roasted Vegetable Lasagne

Rolls and Butter

Lemon Tart with Blackcurrant Coulis

Profiteroles with Chocolate Sauce

Meringue with Raspberries

Traditional English Trifle

Gooseberry Fool

Cheese Platter with Dates and Walnuts

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