



WEDDING AFTERNOON TEA ~ SAMPLE MENU

(subject to seasonal change)

Please call us for pricing

Afternoon Tea Sandwiches

Smoked Salmon

Egg Mayonnaise with Chive

Ham and Tomato

Freshly Baked Scones
Strawberry Jam and Clotted Cream

Afternoon Tea Mini Pastries
To include

Strawberry Tarts

Coffee Choux

Mini Meringues

Chocolate Brownies

Tea or Coffee Station

JENNIFER BAKER – Tel. (07799) 805171
jenniferbaker@suffolkonline.net



WEDDING EVENING BUFFET ~ SAMPLE MENU

(Minimum 50 persons)

Please call us for pricing

Choice A

Sandwich Selection

Ham and Tomato

Egg and Chive

Cheese and Pickle

Coffee Choux

Choice B

French Bread Chunks
Topped with Cheddar Cheese

or

Country Pate

Mini Meringues

Choice C

Cheese Board

Stilton

Cheddar

Brie

Biscuit Selection, French Bread and Butter

Fresh Dates and Walnuts

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WEDDING COLD DISH ~ SAMPLE MENU 1

(Served Plated **)

Please call us for pricing

Please select 1 dish from each course

Melon with Raspberries

or

Tranche of Stilton and Walnut Tart

or

Canapés Choice of Three

Salmon Fillet on a bed of leaves

Quail egg and lemon dressing

or

Chicken Breast cooked in wine with asparagus and lemon sauce

or

Roast Local Beef with Horseradish

All dishes served with mixed leaves and hot new Potatoes.

Mixed Berries with Clotted Cream

or

Lemon Tart with Blackcurrant Coulis

or

Strawberry Meringue

Coffee and Chocolates

** Prices include 4 hours of waitress service for serving drinks on arrival,
serving meal, clearing and leaving tidy.

Service after 4 hours is extra.

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WEDDING COLD DISH ~ SAMPLE MENU 2

(Served Plated **)

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Please select 1 dish from each course

Canapés ~ Choice of three

Cold poached Salmon Fillet with Asparagus and Lemon Mayonnaise

or

Cold Breast of Chicken marinated in Greek Yoghurt with Lime and Coriander

or

Cold Moroccan Roasted Vegetables on Couscous

(Selection of 3 salads)

Hot New Potatoes

New Potato with Chive in Mayonnaise

Egg, Tomato and Black Olive

Mediterranean Pasta

Bean with Red Onion

Mixed Green Leaves

Melon and Grape

Berries with Clotted Cream

Lemon Tart with Blackcurrant coulis

Raspberry Meringue

English Trifle with Almond topping

Chocolate Pots

Coffee or Tea with Chocolates

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WEDDING HOT DISH ~ SAMPLE MENU

(Served Plated **)

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Please select 1 dish from each course

Canapés - choice of 3 from canapé menu

Pea and Coriander Soup

Melon with Raspberry Coulis

Tranche of Stilton and Walnut Tart

Smoked Mackerel with Horseradish

Prawns in Garlic Mayonnaise

Chicken and Leek in cream and wine sauce

Moroccan Lamb with Couscous

Fisherman's Pie

Chicken Provencal with Black Olives

Beef Braised in Red Wine with Prunes

Local Roast Beef (minimum 10)

Italian Chicken with Parma ham,

Garlic Cream and Parmesan Sauce

Roast Suffolk Chicken with Dijon Mustard Sauce

(All served with vegetables or green leaf salad)

Lemon Tart with Blackcurrant Coulis

Brioche Bread and Butter Pudding

Traditional English Trifle

Raspberry Meringue

Profiteroles with Chocolate Sauce

Sticky Toffee Pudding with Toffee Sauce

Cheese Platter with Dates and Walnuts

Coffee and Chocolates

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WEDDING VEGETARIAN ~ SAMPLE MENU 1

(Served Plated **)

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Choice A

Feta Cheese Tomato and Olive Salad

or

Salmon and Courgette Tart

Falafel and Tzatziki

Hummus

Tomato and Red Onion Salad

Mache Leaf Salad

Herbed Baby Potatoes

Bread Selection with Butter

Chocolate Brownies

Choice B

Tomato and Basil Soup

Moroccan Vegetable and Jewel Couscous

or

Red Onion Brie and Cranberry Tart

Mixed Leaf Salad

Avocado and Raspberry on Radicchio Leaves

Cherry Tomatoes

Herbed Potatoes with Garlic

Bread Selection with Butter

Lemon Tart and Blackcurrant Coulis

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WEDDING VEGETARIAN ~ SAMPLE MENU 2

(Served Plated **)

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Choice C

Pumpkin Soup
Mushroom Nut Roast with Madeira Sauce
or
Pea and Artichoke Stew
Beetroot and Orange Salad
Baby Potatoes stuffed with Garlic Cheese
Green Leaves with Lemon Dressing
Bread Selection with Butter
Brioche Bread and Butter Pudding

Choice D

Three Cheese Tomato and Olive Pizza (Biscuit Crust)
or
Bean Chilli
Rice with Sweet corn and Peas
Tabbouleh with Onion, Lime and Mint
Beetroot and Chive Salad
Bread Selection with Butter
New Potatoes
Fruit Salad

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