

# Events Menus

## Refreshment Breaks

- Tea & Coffee - £2.25+vat pp
- Tea, Coffee & Homemade cookies - £2.60+vat
- Tea, Coffee & Pastries - £3.90+vat
- Tea, coffee & Muffins - £3.90+vat
- Tea, coffee & cakes - £4.00+vat

## Marmalade Banqueting & Events Menu

### Baguette Lunch £6.50 pp plus VAT

*The following 4 set choices or chef's choice of 1 meat, 1 fish 2 Veggie Baguettes*

*Serving 1.5 Baguettes per person*

- Cured Ham, Mature Cheddar Cheese & Pickle
- Creamy Free Range Egg & Cress
- Black Pepper Hummus, Roasted Red Pepper & Roast Courgette
- Citrus Infused Prawn & Cucumber

*Served with Kettle Chips*

### Sandwich Buffet Lunch Menu £8.50pp Plus VAT

*Choose a selection of 5 Sandwiches from the following...*

*Serving 1.5 Sandwiches per person*

- Chef's Choice** Rare Roast Beef Sandwich with Dijon Mayonnaise & Rocket Leaf (Malted Bloomer)
  - Char Grilled Free Range Chicken & Spicy Chorizo with Garlic Mayonnaise (Malted Bloomer)
  - Asian Style Vegetable & Hoi Sin Sauce - Vegetarian (Wrap)
  - Chef's Choice** Norfolk Free Range Turkey Breast, Creamy French Brie & Cranberry (White Tin Loaf)
  - Smoked Salmon with Lemon Zest Crème Fraiche (Wrap)
  - Chef's Choice** Creamy Free Range Egg & Cress - Vegetarian (White Tin loaf)
  - Black Pepper Hummus, Roasted Red Pepper and Roast Courgette (Focaccia)
  - Chef's Choice** Citrus Infused Prawn, Crayfish & Cucumber (Wrap)
  - Cured Ham, Mature Cheddar Cheese & Pickle (Malted Bloomer)
  - Chef's Choice** Wednsleydale Cheese & Red Onion Marmalade - Vegetarian (White Tin Loaf)
  - Coronation Chicken and Lemon Pickle with Mixed Leaves (Malted Bloomer)
  - B.L.T. Back Bacon, Cos lettuce & Beef Tomato (White Tin loaf)
- Serve with Kettle Chips (Lightly Salted, Salt & Vinegar, Onion & Cheese)*

**Finger Buffet Lunch £15.50 pp plus VAT**

Selection of 4 of the below sandwiches and wraps with the following fillings:

- Cured Ham, Mature Cheddar Cheese & Pickle (Malted Bloomer)
- Char Grilled Free Range Chicken & Spicy Chorizo with Garlic Mayonnaise (Malted Bloomer)
- Smoked Salmon with Lemon Zest Crème Fraiche (Wrap)
- Citrus Infused Prawn, Crayfish & Cucumber (Wrap)
- Asian Style Vegetable & Hoi Sin (Wrap)
- Norfolk Free Range Turkey Breast, Creamy French Brie & Cranberry (White Tin Loaf)
- Black Pepper Hummus, Roasted Red Pepper and Roast Courgette (Focaccia)
- B.L.T. Back Bacon, Cos lettuce & Beef Tomato (White Tin loaf)

**Plus a Selection of 5 of the following items**

**Served Cold**

- Mini "Farmers Choice" Pork Pies with Mustard
- Tomato, Basil & Olive Oil Bruschetta
- Mature Cheddar, Potato & Onion Pasty
- Prawn Cocktail Croustades
- Crudité, Lemon & Black Pepper Hummus Platter
- Mini Flat Bread, Rice Noodles, Green Papaya, Mouli, Carrots with Lime & Chilli Salsa

**Served Warm**

- Spicy Aubrey Allen Beef Meatballs in Arrabiata Sauce
- Homemade Sausage Roll, Brown Sauce (warm/cold)
- Chicken Satay Skewers, Thai Peanut Sauce
- Smokey Bourbon Pork Ribs
- Mediterranean Vegetable & Mozzarella Pizza
- Mini Salmon & Crab Cakes with Mango & Sweet Chilli Sauce
- Onion Bahji, Vegetable Samosa & Pakora Selection with Chutneys

**Fork Buffet £24.50 pp plus VAT**

**(minimum order 15 persons) - Please choose 3 of the following**

Focaccia bread served on the side for all menu choices

Welsh Lamb Shepherd's Pie, Rosemary Gravy

Herb Crust Salmon Fillet, Tomato, Potato & Saffron Stew

Chicken & Seafood Paella, Smoked Aioli & Lemon

Butternut Squash, Parmesan & Sage Risotto (v)

Braised Pork & Chilli Meatballs, Plum Tomato Sauce

Mini Vegetarian Burger, Toasted Brioche Bun, Spiced Burger Relish (v)

Thai Beef Massaman Curry, Pineapple Marmalade

Truffled Goat's Cheese & Pickled Beetroot Tartlets (v)

Cornish Hake Fillet, Red Wine & Pancetta Puy Lentils

Moroccan Tomato, Aubergine & Chickpea Stew with Cumin Sour Cream (v)

Pork Burrito stuffed with Rice, Cheddar, Salsa & Guacamole

Coq au Vin Blanc

Bombay Lentil Cakes, Spicy Tomato Salsa (v)

Shrimp & Noodle Pad Thai

Cheddar & Pine Nut Stuffed Field Mushrooms (v)

**Sides (v)**

**Please Choose 2 from the following**

Garlic & Herb Parmentier Potatoes

Garden Salad of Leaves, Cucumber, Tomatoes & Radish

Steamed Coriander Rice

Buttered Parsley Potatoes & Vegetables

Spiced Apricot & Red Onion Couscous

Pumpkin, Feta & Sunflower Seed Salad, Curry Oil, Crispy Onions

**Small Dessert**

**Please Choose 1 from the following**

Dark Chocolate & Orange Marmalade Bread & Butter Pudding, Crème Anglais (warm)

Mini Apple & Blackberry Tartlets, Chantilly Cream

Blueberry and Honeycomb Cheesecake

English Berry Fruit Salad, Mint Salsa

Chocolate & Hazelnut Brownie, White Chocolate Crème Fraiche