



## Buffet Menu

If you have specific requirements for your event, we can create a bespoke menu exclusively for you.

Symbols used in our menu: Vegetarian (V) Gluten Free (GF) Vegan (Ve)

In addition to the following pages, our chef can offer a selection of seasonal dishes.

We cannot guarantee that our food is completely free from traces of nuts or products containing gluten. If you have any concern regarding allergies or food intolerances, please discuss this with us at the time of booking.

We require details of all specific dietary requirements in advance for your event.

All prices are per person and exclusive of VAT

## Conference Breaks

Freshly brewed coffee and a selection of traditional and fruit teas £2.25

Tea, coffee, luxury biscuits and fresh fruit (V)(Ve)(GF) £3.75

Bacon or vegetarian sausage baps (GF available upon request) £5.75

A selection of mini-Danish pastries (V) £3.00

An assortment of muffins (V) £2.75

A basket of croissants and preserves (V) £3.75

Fresh fruit platter (V)(Ve)(GF) £2.75

Healthy fruit bars (V) £2.00

Flapjack and brownies (V)(GF and Ve available upon request) £2.75

## Morning Break

£7.25

Please choose two options from the list below to include a vegetarian option

Bacon bap

Sausage bap

Vegan or Vegetarian sausage bap (V)(Ve)

Avocado, field mushroom and tomato (V)

Smoked salmon and cream cheese bagel

Roast field mushroom and cherry tomato bagel (V)(Ve)

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All served with freshly brewed coffee and a selection  
of traditional and fruit teas

## **The Full English Breakfast**

£14.50

Butcher's sausage, smoked bacon, mushrooms, free range scrambled eggs, black pudding, baked beans, hash  
brown and tomato

All served with freshly brewed coffee and a selection of  
traditional and fruit teas

## **The Vegetarian English Breakfast**

£14.50

Large roast mushroom, vegetarian sausage, free range scrambled eggs, baked beans, hash brown and  
tomatoes (V)

(Vegan option available upon request with no eggs and vegan sausages)

All served with freshly brewed coffee and a selection of  
traditional and fruit teas

## **Sandwiches and Wrap Platter**

£12.95

Freshly made sandwiches and wraps filled with  
Chef's choice of meat and vegetarian fillings

A platter of crudites (V)(Ve)(GF)

Selection of crisps (V)(Ve)(GF)

Selection of dips (V)(GF)

Fresh fruit platter (V)(Ve)(GF)

All served with freshly brewed coffee and a selection of  
traditional and fruit teas

## **Warm Ciabatta Buns**

£14.50

Please choose three options from the list below including a vegetarian option

Warm beef, mozzarella, and rocket

Pulled pork and caramelised red onion

Chicken tikka

Chicken and chorizo

Bacon, brie, and cranberry

Roasted vegetable and halloumi (V)

Sun blushed tomato, rocket, and mozzarella (V)

Avocado, mushroom, and cherry tomato (V)

Roasted vegetable and Vegan cheese (V) (Ve)

Crisps

Side salad

Fresh fruit platter

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## **Meat and Salad Platter**

£14.75 (minimum of 30 delegates)

Seasoned chicken skewers (GF)  
Platter of ham (GF)  
Couscous salad (V)  
Falafel (V)(Ve)(GF)  
Vegetable frittata (V)  
Rice salad (V)(Ve)(GF)  
New potatoes with olive oil and rock salt (V)(Ve)(GF)  
Cucumber, tomato, onion, and feta salad (V)(GF)  
Mixed leaf salad (V)(Ve)GF  
Salad dressing and sauces (V)(GF)  
Assortment of bread rolls (V)(Ve)(GF available upon request)  
Fresh fruit platter (V)(Ve)(GF)  
Miniature sweet bites (V)(Ve and GF available upon request)  
All served with freshly brewed coffee and a selection of traditional and fruit teas

## **Healthy Salad Bowl**

£14.75

Please choose three options from the list below including a vegetarian option

Grilled chicken and rice salad with fresh beans  
and a creamy yogurt dressing (GF)  
Coronation chicken salad (GF)  
Suffolk smoked ham, red onion, tomato, sweet dill pickle,  
rapeseed oil and Dijon mustard dressing (GF)  
Sweet chilli prawns, sugar snap peas, baby corn  
on a toasted sesame seed dressing (GF)  
Spiced squash, cauliflower, red pepper and keyman seeds croutons (V)(Ve)  
Selection of homemade quiches with tossed salad (some V)  
All served with freshly brewed coffee and a selection of traditional and fruit teas

## **Hot Bowl Selection**

£15.25

Please choose two options from the list below for up to 100 guests or three for 100 or more guests. At least one option must be vegetarian and be adaptable for vegans

Sweet potato chilli with toasted sweet corn and beans served with rice (V)(GF)  
Butternut squash and cannellini beans (V)(GF)  
Squash and red onion tagine with couscous (V)(Ve) (GF available upon request)

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Slow cooked Adnams ale and beef casserole with vegetables and potatoes (GF)  
Chicken korma with rice, naan and pickles (GF without naan)  
Suffolk coast fish pie with creamy mash and cheese topping (GF)  
Traditional shepherd's pie (GF)  
Chicken Fricassee with rice (GF)  
All served with freshly brewed coffee and a selection of  
traditional and fruit teas

### **Some Tempting Extras**

Chips/potato wedges £2.50  
Jugs of chilled fruit juice (orange, apple, cranberry) £5.25 per jug

### **Dessert**

(Minimum of 30)

Seasonal fruit crumble and custard £5.25  
Sticky toffee pudding with butterscotch sauce £5.25  
Raspberry Pavlova £5.25  
Red Velvet Cake £5.25  
Miniature sweet bites (V) (Ve and GF available upon request) £4.25  
Fruit platter £2.75

### **Two Course Finger Buffet**

£15.50

Please choose four options (add an extra option for £0.30 each) from the list below including a  
vegetarian/vegan option

Cracked black pepper, lemon, and thyme season chicken skewers (GF)  
Salmon cakes with chilli dip  
Spiced chicken pieces (GF)  
Homemade sausage rolls (V & Ve available upon request)  
A selection of crostini topped with chicken liver pâté,  
chorizo and/or houmous (some V)  
Spiced lamb kofta with a mint and yoghurt dip (GF)  
Slightly spiced BBQ chicken wings (GF upon request)  
Deli focaccia sandwiches with Chef's choice fillings (Some V)  
Mini local butchers' sausages with honey and herb glaze  
Roasted baby potatoes with rock salt and olive oil (V)(Ve)(GF)  
Miniature vegetarian quiches (V)  
Vegetable antipasti drizzled with olive oil (V)(Ve)(GF)  
Falafel served with a mint on yoghurt dip (V)  
Served with kettle chips, nachos, crudites, selection of dips  
and a selection of Chef's choice miniature sweet bites, freshly brewed coffee  
and a selection of traditional fruit teas

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## **Two Course Cold Fork Buffet**

£21.00

Please choose four options from the list below including a vegetarian option

Paprika pork with spiced cauliflower, chickpeas, red onion, and crème fraiche (GF)

Herb chicken with roasted squash, borlotti beans and pesto penne pasta

Flaked salmon with roasted Peppers, courgettes and toasted poppyseed rice (GF)

Classic Caesar salad with crispy croutons and parmesan shavings (V) (GF without croutons)

Deli platter of Suffolk ham, cured meats and baby pickled vegetables (GF)

Homemade vegetarian quiche (V)

Stuffed roasted peppers (V)(GF)(Ve available)

Panzanella salad (V)(Ve)(GF upon request)

All served with warm baby potatoes, seasonal salads, breads, pickles, freshly brewed coffee and a selection of traditional fruit teas

### **Dessert**

(Included with the cold fork buffet)

Please choose two options from the list below

Seasonal fruit crumble and custard (V)

Sticky toffee pudding with butterscotch sauce (V)

Raspberry Pavlova (V)(GF)

Red Velvet Cake

## **Two Course Hot Fork Buffet**

£22.25

Please choose three options from the list below including a vegetarian option

Beef and Adnams ale casserole with root vegetables, thyme, and shallots (GF)

Orange and Rosemary flavoured lamb casserole with roasted aubergine and tomatoes (GF)

Chilli con-carne with rice (GF)

Classic beef Bourguignon (GF)

Chicken and bacon casserole (GF)

Chicken casserole with flageolet beans, bacon, onions, and parsley (GF)

Local Suffolk pork with apple, sage and shallots served with shredded greens and butterbeans (GF)

East Coast fish pie with cheese and parsley mash (GF)

Tuscan beef ragu with gnocchi (GF)

Local Suffolk pork sausages with lentils, onions, paprika, tomatoes and bacon

Coq au vin (GF)

Choice of curries (beef, chicken and vegetable) whether rice, Pickles and poppadum's (some V and Ve) (GF)

Leek and potato Quorn casserole (V)(GF)

Roasted Mediterranean vegetables with pesto and feta cheese (V)(GF)

Baked filled mushroom with ratatouille with halloumi (V)(GF)(Ve available upon request)

Vegetable tagine (V)(Ve)(GF)

All served with a medley of seasonal vegetables, rice/couscous, or potatoes

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## **Dessert**

(Included with the hot fork buffet)

Please choose two options from the list below, a fruit platter will also be provided

Seasonal fruit crumble and custard (V)  
Sticky toffee pudding with butterscotch sauce (V)  
Raspberry Pavlova (V)(GF)  
Red Velvet Cake

## **Alfresco Dining**

Available between March & September

### **Hog Roast**

£19.95 (Minimum of 85 guests required for full pig)

Suffolk pork slowly roasted on a spit for several hours  
until the meat is tender and succulent.

#### **For vegetarians (choose 2 options)**

Roasted root vegetables with seared halloumi (V)(GF)  
Portabella mushrooms with roasted red peppers, tomato and feta cheese (V)(GF)  
Vegetable kebabs (V)  
Classic bean burgers with sweet chili sauce (V)  
(Ve available upon request)

#### **Salads (choose 3 options)**

Mixed leaf salad with sweet peppers (V)(Ve)(GF)  
Homemade potato salad (V)(GF)  
Vegetable rice salad (V)(Ve)(GF)  
Sweet and spicy tomato pasta (V)(Ve)  
Greek salad with tomato, cucumber, feta and black olives (V)(GF)  
Homemade coleslaw (V)(GF)  
Couscous salad (V)(Ve)

All served with homemade sage and onion stuffing, homemade apple sauce, condiments, and baps.

## **Paella Pan**

£18.95 (Minimum of 55 guests required)

Choose 2 of the below, to include a vegetarian option

Breast of free-range Suffolk chicken, authentic Spanish paella rice, chorizo, tomatoes, sweet peppers, celery, red and white onion, garlic and Mediterranean herbs and spices (GF)

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Tiger prawns, mussels, Atlantic prawns, white fish, and calamari (GF)  
Fresh seasonal vegetables with mixed pulses and fresh broad beans, fresh herbs, Mediterranean spices, and mushrooms (V)(Ve)(GF)

### **Salads (choose 3 options)**

Mixed leaf salad with sweet peppers (V)(Ve)(GF)  
Homemade potato salad (V)(GF)  
Vegetable rice salad (V)(Ve)(GF)  
Sweet and spicy tomato pasta (V)(Ve)  
Greek salad with tomato, cucumber, feta and black olives (V)(GF)  
Homemade coleslaw (V)(GF)  
Couscous salad (V)(Ve)  
All served with a selection of crusty breads

## **BBQ**

£20.95 (Minimum of 50 guests)  
Choose 4 options from the mains and 3 salads

### **Mains**

Suffolk beef burgers with rolls  
Suffolk Hot dogs with rolls  
Lemon salmon and ginger parcels  
Moving mountain burgers with rolls (V)(Ve)  
Spiced chicken thighs  
Falafel, chickpea and spinach burger with rolls(V)(Ve)  
Spiced Lamb kofta (GF)  
Tandoori chicken skewers (GF)  
Thai chicken breast with lemongrass and coriander (GF)  
Fiery prawn and pepper skewers (GF)  
Ribs in BBQ sauce (GF)  
Roasted Mediterranean vegetables with halloumi  
(V)(Ve available upon request)(GF)

### **Salads**

Mixed leaf salad with sweet peppers (V)(Ve)(GF)  
Homemade potato salad (V)(GF)  
Vegetable rice salad (V)(Ve)(GF)  
Sweet and spicy tomato pasta (V)(Ve)  
Greek salad with tomato, cucumber, feta and black olives (V)(GF)  
Homemade coleslaw (V)(GF)  
Couscous salad (V)(Ve)  
**served with a selection of sauces**

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## Make it two courses?

### Dessert

(minimum of 30)

Seasonal fruit crumble and custard £5.25

Sticky toffee pudding with butterscotch sauce £5.25

Raspberry Pavlova £5.25

Treacle sponge pudding £5.25

Red Velvet Cake £5.25

Miniature sweet bites (V)(Ve and GF available upon request) £4.25

Fruit platter £2.75

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