

## Sample Wedding Menu

### WELCOME DRINKS

#### ALCOHOLIC

Champagne Brut NV  
Prosecco DOC with elderflower cordial  
Suffolk craft gin and tonic with botanicals  
Seasonal cocktail  
*(e.g., Summer Spritz or Winter Mulled Wine)*

#### NON-ALCOHOLIC

Sparkling elderflower pressé  
Freshly squeezed orange and apple juices  
Virgin mojito with mint and lime  
Infused water station  
*(cucumber, lemon, berries)*

### CANAPÉS

Mini Yorkshire puddings with roast beef and horseradish  
Smoked salmon blinis with dill crème fraiche **P**  
Wild mushroom arancini with truffle aioli **V**  
Grilled vegetable skewers with balsamic glaze **V GF DF CF**  
Suffolk cheese bites with chutney **V**  
Vegan beetroot hummus tartlets **V GF DF CF**  
King prawn skewers with citrus dressing **P GF DF CF**

### STARTERS

Chicken liver parfait with brioche and chutney  
Heritage tomato and burrata salad with basil oil **V**  
Smoked mackerel pâté with pickled cucumber **P**  
Roasted butternut squash soup with pumpkin seeds **V GF DF CF**  
Grilled asparagus with lemon vinaigrette **V GF DF CF**

### MAINS

Suffolk beef fillet with dauphinoise potatoes and red wine jus (+£5pp)  
Wild mushroom risotto with parmesan crisp **V**  
Pan-seared sea bass with fennel and citrus beurre-blanc **P GF**  
Roast chicken supreme with seasonal vegetables and jus **GF DF CF**  
Herb-crusted lamb rump with root vegetable mash **GF DF CF** (+£5pp)

# Sample Wedding Menu

## DESSERTS

- Chocolate fondant with vanilla ice cream
- Lemon tart with raspberry coulis **V**
- Poached pears with spiced syrup **V GF DF CF**
- Flourless almond and orange cake **V GF DF CF**



## SHARING PLATTERS

- Suffolk charcuterie board\*  
\* **GF** with gluten-free bread / **DF** if cheese omitted
- Mediterranean mezze **V GF DF CF**
- Seafood platter **P GF FR CF**
- Vegan antipasti **VE GF DF CF**



## BUFFETS

### CLASSIC

- Roast meats, seasonal salads,  
artisan breads, quiches  
**GF DF** options available

### PESCATARIAN

- Poached salmon, prawn cocktail,  
seafood salads  
**P GF DF** options available

### VEGETARIAN

- Stuffed peppers, lentil salads,  
grilled halloumi, couscous  
**V GF DF** options available

### GLUTEN-FREE/DAIRY-FREE

- Roast chicken, quinoa salad,  
dairy-free dips  
**GF breads / V P GF DF CF**

### COELIAC-FRIENDLY

- Grilled meats, roasted vegetables, gluten-free pasta salad  
**GF DF CF**



### ALLERGY LEGEND

**V** Vegetarian / **P** Pescatarian / **GF** Gluten-Free / **DF** Dairy-Free / **C** Coeliac Friendly