



SAMPLE CANAPE MENU

(subject to seasonal change)

Please call us for pricing

Minimum 12 persons

Prawn wrapped in Mange Tout

Dates with Ricotta and Pecan Nut

Prunes wrapped in Bacon

Melon in Salami Wrap

Smoked Salmon
On Pancakes with Sour Cream

Brie with Strawberry

JENNIFER BAKER – Tel. 01728 685473
jenniferbaker@suffolkonline.net

August 2008



SAMPLE FINGER BUFFET MENU

(subject to seasonal change)

Please call us for pricing

Minimum 12 Persons

- **Please select 7 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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SAMPLE FINGER BUFFET MENU (2)

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Minimum 12 Persons

- **Please select 7 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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SAMPLE COLD FORK MENU

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Please call us for pricing

Minimum 10 Persons

- **Please select no more than 2 items from each course**

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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SAMPLE HOT FORK MENU

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Minimum 10 Persons

- **Please select no more than 2 items from each course**

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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SAMPLE DINNER MENU

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Minimum 10 Persons

- **Please select no more than 2 items from each course**

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 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

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 Further Fish and Vegetarian Selection – see separate Menu

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SAMPLE DINNER MENU
FURTHER FISH AND VEGETARIAN SELECTION
(subject to seasonal change)
Please call us for pricing

**Dishes may be substituted for those shown on the
Sample Dinner Menu**

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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