



**SNAPE MALTINGS OFFERS A VARIETY OF PLACES TO EAT AND DRINK FROM THE RELAXED CAFÉ MALT TO THE ELEGANT RIVER VIEW RESTAURANT, WHICH BOASTS STUNNING PANORAMIC VIEWS ACROSS THE REED BEDSTOWARD ALDEBURGH.**

We work closely with suppliers, using seasonal and sustainable produce where possible, building relationships with small producers as well as accessing the best produce from across the country. Our in-house team of chefs are on hand to offer expert advice and guidance during menu planning, whether you're hosting an intimate finger buffet or a bespoke five-course wedding breakfast.

We proudly partner with local breweries and English wineries, and our extensive drinks portfolio offers the perfect pairing for any occasion be it an informal gathering or a formal celebration.

While we're happy to provide sample menus, we prefer to collaborate with you to create something tailored to your vision, preferences, and guests ensuring your event is truly personal and unique.

With years of hospitality experience and bespoke event management, we specialise in delivering personal and thoughtful catering for every event combining creativity and quality with exceptional service.





# SAMPLE MENUS

All our menus are able to cater for dietary requirements.  
Drinks can either be incorporated into a package, a pay bar (subject to location) or corkage.

## SEATED EVENT

Below are three sample menus. A is a more formal event, with arrival drink, canapés and 3 courses, finished with tea and coffee, B a simpler 3 course menu and C a more formal dinner. Both featuring the best local and seasonal produce.

### SAMPLE MENU A:

#### On arrival

- > Glass of Chapel Down NV, Brut
- > Cured Salmon Gravavlax, Nori and Cucumber Salad
- > Prosciutto and Parmesan Palmier

#### Starter

Cured Meats, Suffolk Cheese, Pickles, Dips and Warm Bread

#### Main

Pan Roasted Rainbow Trout, Crushed New Potatoes, Samphire and Peas, Brown Shrimp Butter

#### Dessert

Lemon Curd Pavlova, Blood Orange Sorbet, Vanilla Cream

#### To finish

Tea and Coffee

### SAMPLE MENU B

#### Starter

Marinated Tomato, Burrata, Focaccia, Basil

#### Main

Fennel Sausage, Smoked Chilli Gnocchi, Red Pepper

#### Dessert

Dark Chocolate Brownie, Dulce de Leche, Popcorn

### SAMPLE MENU C

#### Starter

Cured Pork Loin, Blood Orange Glazed Salsify, Artichoke Remoulade, Hazelnut

#### OR

Blood Orange Glazed Salsify, Red Chicory, Puy Lentil Salad, Hazelnut

#### Main

Roasted Loin of Venison, Smoked Potato, Celeriac and Redcurrant

#### OR

Salt Baked Beetroot, Chestnut and Mushroom, Smoked Potato, Celeriac and Red Currant

#### Dessert

Pressed Suffolk Apple Terrine, Cinnamon, Caramelised Honey Cracker

## BUFFET

We have three sample menus, to help give you an idea of our most popular options. A. is a smaller sandwich lunch, B. a finger buffet and C. a fork buffet.

### SAMPLE MENU A:

- > Tea and Coffee
- > Selection Of Freshly Cut Sandwiches
  - > Mini Sausage Rolls and Vegan Roasted Vegetable Rolls
  - > Selection Of Mini Quiches
    - > Crudities with Dips
- > Selection of Mini Cakes and Tray Bakes

### SAMPLE MENU B

- > Tea and Coffee
- > Selection Of Freshly Cut Sandwiches
  - > Mini Sausage Rolls and Vegan Roasted Vegetable Rolls
  - > Selection Of Mini Quiches
  - > Lemon and Tarragon Chicken Skewers and Smoked Tofu Skewers served with Sweet Chilli
  - > Mini Jacket Potato with Sour Cream and Chive
    - > Cruditiés with Dips
- > Selection of Mini Cakes and Tray Bakes

### SAMPLE MENU C

- > Honey and Mustard Roasted Suffolk Ham
- > Poached Salmon, Lemon Fennel Salad
  - > Norfolk Goat's Cheese and Red Onion Marmalade Quiche
  - > Toasted Grain Salad with Mediterranean Vegetables
- > Green Bean, Shallot and Fresh Herb Salad
- > Semi Dried Tomato and Pesto Pasta Salad
  - > Potato Salad, Dill, Crispy Capers

#### To follow

- > Tea and Coffee
- > Mini Chocolate Brownies
- > Mini Berry Eton Mess

## CORPORATE

Below are two sample menus. A. is for a more formal dining option and B a simpler buffet menu ideal for a corporate away day, or more relaxed event. Both featuring the best local and seasonal produce.

### SAMPLE MENU A

#### Starter

Cured Pork Loin, Blood Orange Glazed Salsify, Artichoke Remoulade, Hazelnut

#### OR

Blood Orange Glazed Salsify, Red Chicory, Puy Lentil Salad, Hazelnut

#### Main

Roasted Loin of Venison, Smoked Potato, Celeriac and Redcurrant

#### OR

Salt Baked Beetroot, Chestnut and Mushroom, Smoked Potato, Celeriac and Red Currant

#### Dessert

Pressed Suffolk Apple Terrine, Cinnamon, Caramelised Honey Cracker

### SAMPLE MENU B

- > Honey and Mustard Roasted Suffolk Ham
- > Poached Salmon, Lemon Fennel Salad
- > Norfolk Goat's Cheese and Red Onion Marmalade Quiche
- > Toasted Grain Salad with Mediterranean Vegetables
- > Green Bean, Shallot and Fresh Herb Salad
- > Semi Dried Tomato and Pesto Pasta Salad
  - > Potato Salad, Dill, Crispy Capers

#### To follow

- > Tea and Coffee
- > Mini Chocolate Brownies
- > Mini Berry Eton Mess