

Celebrations of life, memorials, funerals and wakes

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. These are the most common styles of catering, however if it's something more formal we are able to discuss and propose suitable catering options. All our menus come with gluten free and vegan alternatives. Drinks can either be incorporated into a package, a pay bar (subject to location) or corkage.

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 Skewes served with Sweet Chilli
Mini Jacket Potato with Sour Cream and Chive
Crudities 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

For pricing, venue hire and corkage please contact the team for a bespoke quote.