

Corporate Hire and Events

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. 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

On the table

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

OR

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

Roasted Loin of Venison, Venison
Faggot, Smoked Potato, Celeriac and
Redcurrant

OR

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

Pressed Suffolk Apple Terrine,
Cinnamon, Caramelised Honey
Cracker

Sample Menu B

On the table

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.