

## **SUGGESTED FUNCTION MENUS**

### **Traditional Afternoon Tea**

Glass of Pimms or non-alcoholic fruit punch

~~~~

Selection of freshly prepared sandwiches

Norfolk ham & mustard

Free range egg & cress

Smoked salmon & cream cheese

Mature cheddar & chutney

~~~~

Homemade mini cakes – lemon drizzle, chocolate brownie,  
shortbread and strawberries

or

Fruit scone with jam and clotted cream

~~~~

A choice of tea including breakfast, Earl Grey and fruit teas

### **TWO COURSE BUFFET**

Cold roast Norfolk Ham

Chicken with tarragon mayonnaise

Selection of homemade quiche

Dressed mixed leaf salad

Tomato, red onion and balsamic salad

Coleslaw

Hot buttered new potatoes

Homemade garlic and herb bread

~~~~

Double chocolate brownie with vanilla pod ice cream

Or

Vanilla cheesecake with mixed berries

~~~~

Tea or coffee

## THREE COURSE MENU

Warm caramelised onion, tomato & mozzarella tart on mixed leaves

Prawn & smoked salmon platter with lemon mayonnaise

Melon cocktail with mixed berry coulis

~~~~

Chicken breast with chasseur sauce

Salmon fillet in a white wine, tomato & parsley sauce

Ratatouille cheese bake

Served with a selection of fresh seasonal vegetables and potatoes

~~~~

Vanilla cheesecake with mixed berries and cream

Lemon syllabub with chocolate curls & shortbread fingers

Warm double chocolate brownie, chocolate sauce and vanilla pod ice cream

~~~~

Tea or coffee

## EVENING BUFFET

**£10.00 per person**

Selection of homemade pizza slices

Warm sticky sausages

Spicy potato wedges

Selection of crisps and dips with vegetable crudities