

# Canapé Selection

Please choose a selection of four canapés to offer your guests during aperitifs.

## **Meat**

Cocktail sausages with honey and grain mustard

Seared venison haunch, red onion jam, parmesan

Pan fried duck breast, green peppercorn cream, orange gel

Spicy lamb samosas

Duck and mixed vegetable spring roll, sweet chilli dip

Parma ham and stilton en croute

Sweet soy and lime chicken kebabs

Carpaccio of beef, mini-Yorkshire pudding, horseradish gel ~ £1.00 per person supplement

## **Fish**

Sesame prawn toast

Rosette of smoked salmon, fennel jam

Tempura plaice, tartar sauce

Poached lobster and haddock roulade, poached quails egg ~ £2.00 per person supplement

Warm salmon and caper hollandaise tartlet

Crab and chive bon bon, herb mayo, lemon gel

## **Vegetarian**

Welsh rarebit

Courgette and goats cheese quiche

Parmesan and pepper straws

Feta cheese, red pepper and olive roulade

Artichoke Thermador tartlet

Cream cheese, smoked paprika and chive eclair

# Wedding Breakfast Menus

## Starters

### Meat

Parma ham, tomato and olive tart, salsa verde, paprika dressing

Smoked chicken, apricot and tarragon terrine, butternut squash purée, herb dressing

Braised ham hock, caramelised apple terrine, burnt shallot purée

Pressed duck leg confit with orange and green peppercorns, orange gel, soy dressing, pickled radish

### Fish

Salmon, smoked salmon and dill roulade, lime gel

Chorizo butter cooked tiger prawns, paprika cous cous, sour dough tuille

Poached salmon and haddock terrine, Asian slaw, coriander gel

Smoked haddock rillette, melba toast, dill dressing, pickled vegetables

### Vegetarian

Roasted vegetable terrine, crispy onion, saffron dressing

Cream of leek and potato soup

Roasted vegetable carpaccio, tomato and rosemary chutney, tomato gel

Wild mushroom and goats cheese sour dough bruschetta, pea purée, tarragon dressing

### **Main Courses**

#### **Meat**

Cooked on the crown roasted chicken breast, sage and shallot jus

Breast of guineafowl, braised red cabbage, cinnamon jus

Confit duck leg, herb mash, roasted peppers with pousse, spiced jus

Breast of Suffolk duck, tarragon mash, green peppercorn and orange jus

Roast sirloin of beef, traditional Yorkshire pudding, red wine gravy

Roast sirloin of beef, boulangère potato, button mushroom, baby onions

Chateaubriand of beef, dauphinoise potato, Bordelaise sauce **£12 supplement**

Slow cooked shoulder of lamb, pea pomme purée, redcurrant jus

Roasted rump of lamb, buttered Savoy cabbage, local wild mushrooms, rosemary jus **£5 supplement**

Slow cooked pork belly glazed with local honey and thyme, peas, bacon, thyme jus

Cajun spiced tenderloin of pork, Savoy cabbage, chorizo and paprika sauce

#### **Fish**

Pan fried fillet of seabass, dill mash, lobster and crab sauce **£2 supplement**

Baked fillet of salmon, gremolata crust, herb mash, salmon and caviar sauce with dill

Plaice and tiger prawn roulade, preserved lemon crushed potato, smoked salmon cream sauce **£4 supplement**

#### **Vegetarian**

Roasted vegetable, sage and walnut Wellington, light curry reduction

Filo parcel filled with roasted vegetables and feta, tomato and olive sauce

Wild mushroom, artichoke and parmesan risotto

Butternut squash, spinach and mozzarella rotolo, pea purée, tomato sauce

**Desserts**

Star anise Panna cotta, tarragon syrup, fresh mango

Pineapple and rum crème brûlée, coconut tuille

Zingy lemon tart, raspberry and balsamic vinegar sorbet

Milk chocolate tart, milk sorbet

Warm chocolate brownie, raspberry ice cream, dark chocolate sauce

Iced mango parfait, fresh fruit, baby meringues

Mixed fruit and cream Chantilly Pavlova

Apple and sultana crumble, cinnamon ice cream

Chocolate orange cheesecake, crème Chantilly

Platter of cheese, stilton, mature cheddar & camembert

# Evening Buffet Menus

Please choose the same items for the whole of your party.

**Selection A ~ please choose six items from this section. Additional items at £2.40 each**

**Fish**

Salmon and haddock Thai fish cakes, sweet chilli dip  
Tempura tiger prawns  
Curried prawn and vegetable samosas  
Salmon and smoked salmon roulade on cucumber  
Haddock, sesame and coriander toast

**Meat**

Homemade sausage and sage rolls  
Mini hotdogs with caramelised onions  
Mini beef burgers  
Lamb, chorizo and harissa kebabs  
Barbeque chicken drumsticks  
Sweet soy, lime and ginger pork skewers  
Smoked chicken and sun blushed tomato pizza

**Vegetarian**

Vegetarian sausage rolls  
Tomato and wild mushroom pizza  
Local Suffolk blue cheese rarebit on bloomer  
Roasted vegetable and pesto quiche  
Cajun spiced potato wedges, sour cream

**Selection B ~ please choose one item from this section. Additional items at £5.50 each**

A selection of assorted sandwiches  
Mini fish and chips with crushed peas and saffron aioli  
Barbeque chicken and sweetcorn wraps  
Hoi sin duck, cucumber and spring onion wraps  
Green bean and toasted almond salad with a balsamic dressing – serving 5 guests  
Mixed green salad with an elderflower French dressing – serving 5 guests  
Asian slaw with chilli and coriander – serving 5 guests  
New potatoes with crème fraiche and mint – serving 5 guests  
Bowls of chips – serving 5 guests  
Baby desserts – selection of 3 per person

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**Rolls with chips** ~ £14.50 per person ~ can be used for additional guests over what is included in package

(Cumberland sausages hot dog (2 per person) and chips or Bacon rolls (2 per person) and chips

**Cheeseboard** ~ £18.50 per person

British and Continental cheeses served with apple & sultana chutney, French stick biscuits, grapes & celery

**Hintlesham Hall's Slow Roast Pork** ~ £18.50 per person

Slow roasted shoulder of pork rolls (2 per person) served with stuffing, apple sauce, mixed salad & coleslaw