



Bressingham Hall

Ordinarily The Hall is self catering, but for 10 to 18 people, we can provide the following catering

BREAKFAST - BUFFETS - AFTERNOON TEA – CANAPÉS - 3 OR 7 COURSE DINNER

We can Deliver to the Hall, a perfect way to enjoy a special meal without the hassle of shopping and preparing the food. The dishes are delivered for you to plate up.

Alternatively we can offer the Complete Service and do it all for you, delivering & serving the food to tidying away afterwards.

We aim to use local and seasonal produce whenever possible, so menus will vary depending on the time of year. We also like to speak to customers in order to cater to your wishes.

Here are some suggested menus.

BREAKFASTS

prices based on a minimum of 16 people - delivered

FULL ENGLISH - Sausages, bacon, scrambled egg, black pudding, tomatoes, mushrooms, baked beans, hash browns, orange juice. £19.50 per head

BREAKFAST BAPS - Bacon and sausage baps, orange juice. £12.50 per head. If you'd like some smoked salmon and cream cheese bagels it will be an extra £2 per head

LIGHT BREAKFAST - Yoghurt, fresh fruits, granola, pastries, honey and jam, orange juice. £12.50 per head

PANCAKES - with the following toppings - crispy bacon, lavender Norfolk honey, mixed berry compote and cream, orange juice. £12.50 per head

FINGER BUFFET

Please choose up to eight items

price based on a minimum of 15 people - £12 per head - delivered

Quiche Lorraine

Selection of sandwiches eg Ham and mustard, egg and cress, cheese and pickle, tuna and rocket
Spinach, pine nut and Fettle filo tart (v)

Pork pie

Tandoori chicken skewers

Honey and mustard glazed chipolatas or plain

Chicken Caesar wraps

Roasted veg wraps (vegan)

Sausage rolls

Cheese, onion and thyme sausage rolls (v)

Cheese straws (v)

Bruschetta (v) and with Suffolk salami

Barbecued chicken drumsticks

If you'd like to add any of the following extras it will be an extra £1 per item per head;

Selection of English cheeses with grapes, celery, biscuits and chutneys (v)

Dill scone with hot smoked salmon and cream cheese

Prawn vol au vents

Scotch eggs

Chilli and coriander pork balls with a satay dip

Suffolk chorizo sausage rolls

Smoked salmon and lemon cream cheese squares

Ham platter with pickles and breads

Hummus, olives, balsamic dipping oil and breads (v)

HOT BUFFET AND DESSERT

price based on 12 people - £28 per head - delivered

Please choose 2 options;

- Beef and mushrooms cooked in Adnams ale with new potatoes and seasonal vegetables
- Mixed mushroom and gnocchi au gratin (v)
- Seafood pie
- Chicken, Suffolk chorizo, squid and olives with butter beans in a rich, spicy tomato sauce
- Chilli beef with rice, guacamole and jalapeno (gf)
- Lasagne served with garlic bread and mixed salad (gf available)
- Tarka daal topped with toasted chick peas and a mini naan (vegan) (gf)
- Satay chicken with vegetable chow mein
- Harissa spiced lamb balls with chargrilled vegetables and bulgar wheat
- Andalusian hot pot (lentils and winter vegetables cooked in a rich tomato sauce with herbs and spices (vegan) (gf)
- Chicken, leek and mushroom in a white wine and cream sauce with wild rice and seasonal vegetables (gf)
- Mexican spiced pulled pork with black beans and salsa served with tortillas
- Chicken rogan josh with basmati rice and naan

DESSERTS

Please choose 2 options;

- Fresh fruit pavlova
- Berry and white chocolate cheesecake
- Chocolate roulade
- Lemon cream
- Banoffee Pie
- Eton mess
- Chocolate and Baileys mousse
- Rhubarb fool
- Fresh fruit salad
- Gooseberry and elderflower cream
- Triple chocolate brownies

AFTERNOON TEA

price based on a minimum of 14 people - £24 per head - delivered

Selection of white and wholemeal sandwiches

please choose 4 of the following fillings;

- Smoked salmon and cream cheese
- Egg mayonnaise and cress
- Brie and cranberry
- Coronation chicken
- English mozzarella, pesto and tomato
- Beef and horseradish
- Prawn cocktail
- Ham and English mustard
- Cucumber

Mini roasted red pepper and cheddar quiche (v)

Mini quiche Lorraine

Sausage roll

Please choose three of the following;

- Scones with strawberry jam and cream
- Lemon drizzle cake
- Triple chocolate brownie
- Coffee and walnut cake
- Chocolate fudge cake
- Mini fruit pavlova
- Orange and poppy seed shortbread
- Rhubarb, orange and almond cake
- Carrot cake

Including tea, coffee, milk and sugar

SEVEN COURSE TASTING MENU

price based on a minimum of 14 guests - £65 per head – complete service

All guests to be served the same 7 dishes

Crab broth, saffron potatoes, cucumber

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Thyme marinated chestnut mushrooms on welsh rarebit crostini

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Spiced lamb bon bon, pomegranate, baba ganoush

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Scallops, pea puree, Suffolk chorizo

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Confit duck leg, dauphinoise potatoes, carrot puree, spinach, peas, jus

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Mojito sorbet, lemon sherbet

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Dark chocolate delice, coffee ice cream, chocolate mocha beans, espresso martini

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Tea & coffee with shortbread.

THREE COURSE MENU

price based on a minimum of 14 people

£38.00 per head for 2 courses or £45.00 per head for 3 courses – complete service

Please choose two dishes from each course for each person

Starters

Crab salad, avocado, pink grapefruit

Smoked duck breast, beetroot, rocket, walnut

Ham hock & chicken terrine, apple & ale chutney

Tomato & red pepper soup, pesto croutons (V)

Trio of salmon - Hot smoked salmon, salmon pate, smoked salmon with lemon & caper dressing

Goats cheese & caramelised onion tart (V)

Salt beef, caper berries, gherkins, horseradish cream

Mains

Chicken breast stuffed with English mozzarella & Suffolk chorizo, tomato & olive sauce, crushed new potatoes, seasonal greens

Mushroom & truffle gnocchi gratin, wilted spinach (V)

Salmon or hake, crab cake, asparagus, rich beurre blanc sauce

Roast fennel & lemon risotto, crispy sage (V)

Fillet of pork stuffed with sage & mushroom wrapped in bacon, creamy cider sauce, new potatoes, seasonal greens

Confit duck leg, dauphinoise potatoes, carrot puree, peas, jus

Desserts

Chocolate & Baileys torte, salted caramel brittle, coulis

Orange & lime ice cream in a brandy snap basket

Strawberry daquiri Eton mess, daquiri shot

Berry & white chocolate cheesecake

Lemon posset, lavender shortbread

Gooseberry & elderflower cream, lavender shortbread

LARGER PARTIES

For High Barn or Garden Events

BUILD YOUR OWN BUN

price based on a minimum of 25 people - £22 per head, or 40 or more people - £19 per head

Pulled pork in a barbecue sauce, beefburgers and sausages (including veggie burgers and sausages) for guests to add their choice of the following toppings and accompaniments.

Cheddar, Stilton, bacon, fried onions, coleslaw, green salad, sauces and relishes.

With an assortment of rolls.

HOG ROAST

price from £550 to feed 50 to 100 plus guests

To carve and serve a whole pig with sausagemeat stuffing, apple sauce and a roll served in a serviette.
Salads and desserts can also be served alongside the hog roast.

Note – drinks are not included unless otherwise stated