

ERICA'S HOME COOKING

You have booked one of the most beautiful Manor Houses in East Anglia and you might want to be able to enjoy special moments with your friends and family rather than cooking for them all. Let me take care of that for you.

Below are some of my favorite dishes that seem to make most groups happy.

You can have the food delivered for you to serve up, or you can truly spoil yourself and your guests with a full service.

M E N U

S T A R T E R S

Chicken liver pâté and crackers
Yummy seasonal veggie vellutè
18 hour proving traditional pizza
Local cheeses and crackers



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MAINS

Traditional Italian lasagne with slow cooked ragù or veggies
Delicious Grain, roast veggies and salmon/chicken bowl
Roast Vegetables frittata
Traditional Ribollita Toscana
Meat Stew with potato and parsnip melt
Baked crêpes with ricotta and asparagus/artichokes
Spanish Omelette

DESSERT

Traditional Tiramisù
Chia seeds fruit Sundae
Slow cooked fruit Cup with cream/ yogurt and roast nuts
Dark Chocolate Mousse
Vanilla Panna cotta with fresh fruit coulis
Rhubarb/Strawberry/Lime Bavoire



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DETAILS

All food is prepared fresh from scratch, including pastries, sauces and bread with the best ingredients.

The dishes are delivered at Bressingham Hall in the late afternoon with heating and serving instructions.

PRICES

Prices may vary please do ask for a quote.

Prices quoted are for 6 portions - please multiply accordingly.

Starters from £25

Mains from £40

Desserts from £25

For a fully served 3 course meal prices start at £30 per person for a minimum of 12 people.

To book send an email to: ericapure@me.com

