

North Norfolk Catering Company

Sample Menu

Starters

Quail Scotch egg, pressed ham hock, pickled vegetables, bacon crumb, hollandaise.

Sage and butter roasted celeriac, artichoke puree, wild mushrooms, artichoke crisps, confit duck egg yolk and truffle oil. **V**

Goats cheese parfait, pickled baby beets, beetroot gel, mini meringue, sorrel and balsamic. **V**

Salmon, cod and smoked haddock Fish cake, salad, marsh herbs and hollandaise.

Norfolk quail breast and confit leg Scotch egg, sweet corn puree, BBQ corn, brown butter popcorn.

Citrus and beetroot cured salmon, Avocado mousse, pink grapefruit, Arenka caviar, salted cucumber, pickled baby beets.

Pea, red pepper and feta fritter, carrot crisp, lemon gel, pea puree, spiced slaw, crumbled feta. **V**

Cured and blow torched locally caught fresh mackerel, miso curd, cucumber, puffed wild rice, marsh herbs.

Thornham asparagus, scotch quail egg, ham shards, marsh herbs, seaweed hollandaise.

BBQ belly pork, Asian style dry slaw, puffed wild rice, hickory sauce.

Chicken liver parfait, red onion jam, toasted brioche.

Smoked ham hock and fresh pea risotto, pea Panacotta, Parmesan crisp.

Rolled lamb shoulder, Moroccan spiced couscous, apricot & sultanas
Harrisa yoghurt, lamb sauce.

Crispy fried chicken, spiced slaw, mango salsa, puffed wild rice.

Norfolk cocktail, Letzers smoked salmon, brown shrimp, Brancaster crab and lobster, cucumber ribbons, smoked tomatoes, gem lettuce, Marie rose, multi seed bread.

Roasted red pepper and Norfolk chorizo risotto. **V**

Potted Brancaster crab, pickled fennel, cucumber and tomato salad, saffron dressing, crisp sourdough.

Soft shell tempura mangrove crab, Miso coleslaw, Stem ginger & kaffir lime leaf sweet chilli sauce, Japanese pickles and puffed wild rice.

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Mains

Chicken, poached and butter roasted, dauphinoise potato, seasonal vegetables, ham crisp, sun blush tomato, cream and white wine sauce.

Loin of lamb, haricot bean salad, spinach, pomegranate, crispy gnocchi, confit carrot, lamb jus.

Duo of pork, fillet and belly, smoked potato pie, wild mushrooms, sautéed savoy, confit carrot and jus.

Rib of beef, fondant potato, caramelised onion puree, baby beetroot, confit carrot, baby spinach, shallot rings.

Caramelised shallot, baby beetroot and goats cheese tart au tan, potato terrine, confit carrot, buttered greens, port and red currant sauce. **V**

Seared venison loin, Butternut fondant, pickled baby beets, carrot and vanilla puree, Beetroot pearl barley, juniper jus.

Roasted butternut squash, red pepper, spinach and ricotta wellington, same garnish. **V**

Poached and butter roasted chicken breast, fresh pea and broad bean risotto, buttered samphire, ham crisp, lemon gel and thyme oil.

Pan roasted salt Cod, Spinach, Watercress, Wild Mushrooms, Parmentier Potatoes and light chicken jus.

Sirloin of Norfolk beef, Smoked dapple dauphinoise, Wild mushrooms and chorizo, confit carrot, buttered kale, Cep jus.

Maple glazed smoked bacon chop, crispy new potatoes, homemade bbq butter beans.

Filet of Sea bass, Green Beans, Tomato, Olive, Norfolk Chorizo, Norfolk Peer Potatoes and salsa verde.

Roasted rump of lamb, celeriac puree, parmentier potatoes, baby fennel and roasted carrots.

Bbq slow roast brisket, sweet potato wedges, red pepper relish, bbq gherkin and tempura baby vegetables.

Pan fried filet of bass, broccoli puree, potato beignets, crispy kale, smoked lardons, hollandaise.

Baked loin of cod, saffron mash, baby leeks, tenderstem broccoli, marsh herbs, crab bisque.

Letzers locally smoked haddock, parmentier potato's, grilled leaks, broad beans, clam chowder.

Cured and blow torched fillet of mackerel, salt baked beetroot puree, pickled baby beets, broken new potatoes, herb yogurt, sea vegetables.

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Desserts

Triple chocolate and salt caramel brownie, milk chocolate honeycomb, salt caramel sauce, salt caramel ice cream, chocolate oat crumble.

Tonka bean cheesecake, milk chocolate ice cream, chocolate soil.

Chocolate and salt caramel pot, layers of chocolate gnache, sauce and mousse with crunchy streusel, salt caramel sauce and cremeux, brandy snap and vanilla ice cream.

Carrot cake cheesecake, caramilised walnut crumble, vanilla ice cream, cinnamon salt caramel, candid carrot.

Drove orchard apple tart au tan, hazelnut streusel, vanilla ice cream, clotted cream and salt caramel sauce.

“Strawberries and cream” Italian and French meringue, enriched vanilla mascapone, strawberry and lime espuma [mousse], compressed strawberries, white chocolate shards, clotted cream ice cream.

Vanilla poached pear, salted chocolate sauce, milk chocolate mousse, micro sponge, pear and verjus sorbet.

Lemon meringue “not” pie, butter sable, Italian meringue, lemon curd, fresh raspberries, lemon gel, raspberry sorbet.

Peach melba, poached white peach, strawberry soup, sugared nuts, pistachio tuile, vanilla ice cream.