



This menu is designed to be served in the Great Hall or for groups of 50 or less in the Gillespie Centre.
Please select **either** the hot or cold buffet selection, with salads and desserts.

Hot buffet

Please select 2 options

Sweet soy and star anise braised beef cheek with steamed pak choi
served with steamed rice

Lemon and thyme roasted chicken breast with a wild mushroom sauce
served with dauphinoise potatoes

Ras el hanout marinated lamb and pepper kebab with a spiced herb yoghurt
served with moroccan chickpea and herb couscous

Suffolk pork loin 'porchetta' with salsa verde
served with fennel roasted potatoes

Confit duck leg
served with cassoulet of beans, pancetta and garlic sausage

Baked hake supreme with a roasted pepper and chorizo sauce
served with saffron new potatoes

Carrot and coriander falafel topped with hummus, pepper salsa and rocket pesto (V)
served with chilli and coriander crushed sweet potato

Parmigiana of aubergine with fresh basil (V)
served with steamed herb new potatoes

Butternut squash, feta cheese and spinach spanakopita (V)
served with steamed herb new potatoes

Roasted vegetable and haloumi stack with sun blushed tomato pesto (V)
served with fennel and oregano roasted sweet potato



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Cold buffet

Please select 3 options

Platter of british meats - norfolk turkey, honey roast ham,
suffolk chorizo and salami

Slow cooked norfolk beef served pink with mustard mayonnaise and cornichons

Soy and honey chicken skewer with sriracha mayonnaise

Homemade sausage and sweet chilli pepper roll

Cheese and pickle pork pie with ale chutney

Pistachio and apricot mixed game terrine with onion chutney

Japanese platter of mixed sushi, teriyaki salmon and edamame beans

British cheeseboard platter served with a selection of chutneys, grapes,
celery and crackers

Hickory smoked salmon served with a cajun spiced corn and pepper salsa

Grilled vegetable and mozzarella stack with rocket and basil pesto (V)

Broccoli and stilton quiche (V)

Wild mushroom and herb arancini with truffle mayonnaise (V)

Platter of vegetarian wraps – mozzarella, slow roast tomato and green pesto/three
bean salsa with guacamole, chargrilled peppers and cheese/bombay spiced vegetable and chickpea (V)



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Salads

Please select 4 options

Moroccan sweet potato, sweetcorn and chickpea salad

Roasted mediterranean vegetable salad with sun blushed tomatoes and
chargrilled halloumi

Greek vegetable salad of tomatoes, cucumber, green peppers, olives and feta cheese

Farro and roasted pepper salad with feta cheese and oregano

Mexican tijuana bean salad

Classic tabbouleh salad

Honey and mustard new potato salad with spring onion and fresh rocket

Cucumber and quinoa salad with red onion, peppers and a lemon dressing

Roasted squash, couscous, mint and pomegranate salad

Red cabbage and apple coleslaw

Mixed tomato salad with torn basil, balsamic dressing and lightly
roasted red onion

Thai noodle salad with edamame beans, cucumber and mange tout

Baby spinach, petit pois, and feta salad

Selection of seasonal lettuce leaves



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Desserts

Please select 2 options

Watermelon, dragon fruit and lychee salad with a mint and lemongrass syrup

Hot chocolate tart with pouring cream

Individual steamed ginger pudding with vanilla custard

Crème caramel with macerated golden raisins

Warm apple crumble tart with crème anglaise

Passionfruit and pink grapefruit tart

Chocolate and orange mousse cake

Strawberry and lime cheesecake

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Inclusive of bread rolls and butter, orange juice, mineral water, tea and coffee

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All our products are sourced locally where possible, we are environmentally sensitive and are committed to using local traders to cut down the carbon footprint

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There may be occasions when we are unable to provide certain ingredients, however you will be notified at the earliest opportunity