

# *Sample menus*

## *Canapés*

Mini sausages in a mustard honey glaze  
Cromer crab crostini  
Garlic and herb brochettes  
Chicken liver parfait on toasted brioche with caramelised onion jam  
Calamari rings with garlic mayo  
Sandringham red poll beef tartare  
Chicken satay skewers  
Garlic and sweet chilli king prawn skewer  
Classic cheddar cheese straws  
Quail scotch eggs with homemade tomato relish

*£1.50 per canapé per person*

## *Sit down menu*

### *To begin...*

A modern 'prawn cocktail'

Garlic and chilli prawn skewers, soy and sesame leaves with lemon and coriander relish

Smoked ham hock Ballantine with beetroot and horseradish relish

Chicken liver parfait, red onion jam, melba toast, herb salad

Local asparagus (seasonal) wrapped in Parma ham with hollandaise sauce

Roasted butternut squash and pepper soup served with rustic bread

### *Main course...*

Roast sirloin of Sandringham red poll beef with all the traditional trimmings (£3pp supplement )

'The No.08 Burger'- the dish that made us famous. Sandringham red poll pattie in artisan brioche topped with mature cheddar and homemade bacon jam accompanied by rustic slaw, seasoned fries and pickle.

Pan roasted chicken breast on sage and onion mashed potato with petit pois a'la francais in a creamy, white wine sauce

Roasted vegetable Wellington, butter sauce, mange-tout and new potatoes

Sea bass fillet served on a bed of mashed potato crispy seaweed and dill pesto

Sautéed wild mushroom risotto, Parmesan crisp, rocket and herb oil

The Veggie burger – Sumac marinated halloumi served in a artisan brioche bun accompanied by griddled vegetables, seasoned fries and salsa verde

### *To finish...*

The No.08 Eton mess, strawberry martini cheesecake

White chocolate panna cotta topped with passion fruit coulis and homemade shortbread

Selection of local cheeses with homemade preserve, grapes and biscuits (£2pp supplement)

Heavenly homemade chocolate cake served with clotted cream

Tarte au Citron served with crème fraiche

*Two course - £20.00 per person      Three course - £27.00 per person*

### *Afternoon Tea...*

A beautiful selection of finger sandwiches, petit fours and/or homemade cakes, biscuits and macaroons. Accompanied by delicious fruit scones, clotted cream and heavenly strawberry jam.

All served on vintage bone china with a pot of tea

*£15.00 per person including service and vintage china set*

### *Street food/buffet*

Authentic stone baked pizza fresh from The No.08 Kitchen. Thin based and roughly 10inches.

**Chicken** - chilli flakes, peppers, mozzarella, tomato, parsley    £8

**Margarita** – mozzarella, basil and tomato (v)    £7

**Garlic** – and cheese pizza bread (v)    £5

**Pepperoni** –mozzarella, tomato, peppers, red onion    £8

**The No.08 Pizza** –chicken, pepperoni, peppers, red onion, mozzarella, tomato, parsley, chilli flakes    £9

*BBQ buffet – all locally sourced produce - £19.50 per person*

BBQ pork ribs  
Local pork sausage  
¼ peri peri chicken  
Hand pressed Sandringham redpoll burger

Accompanied by buttery new potato, mixed leaf salad, pasta salad, rustic slaw, aromatic pilau rice and rustic bread

*Local hog roast - £11.00 per person*

Served as it should be in an artisan brioche bun with crispy crackling, homemade stuffing and apple sauce. Accompanied by buttery new potato, mixed leaf salad, pasta salad, rustic slaw and aromatic pilau rice

*The small print...*

All prices and information are correct at time of writing (16.10.17) and are all subject to change without notice. Please note these small sample menus are used as a guideline, bespoke menus can be designed for your specific requirements.

A £300.00 non refundable deposit is required to secure your booking. All outstanding payments must be completed by at least one week before your event. Individual payment plans can be discussed when contacted regarding your event.

Service charge is not included in quoted prices (excluding afternoon tea). Each waiting staff member is charged at a rate of £12.00 per hour including travel. Staff requirements are calculated on a per event basis.

As each event and venue is completely different all glassware, cutlery, linen and cooking equipment (if required) will be hired in from an outside company. We will liaise with this company on your behalf and with your requirements. All costs will be passed directly to you. Please note these costs are not included in quoted prices.

Prices include VAT.

The more Rudd Events supplies you use to tailor make your wedding, the more we can keep your expenses down!