

# The Unthank

We love hosting celebration parties at The Unthank – we can offer suggestions for ways to maximise your guest's enjoyment and make sure you have as relaxed a time as they do! We can suggest room layouts, decorations, timings and combinations of drinks and food to make the perfect event.

Below are our buffet menus – ideal for an informal occasion. If you'd prefer a seated meal we can tailor-make a menu for you and your guests.

We try to be as flexible as possible but have some guidelines to make sure things run smoothly.

Our canapé menu is perfect for a standing event – perhaps with a few glasses of fizz. Our buffet menus are available for a minimum of 30 guests up to a maximum as shown by each menu (this is to ensure that there is sufficient space for guests to eat the delicious food!). Party Fillers are designed as a tasty treat to keep your guests fuelled to enjoy their evening – they aren't a replacement for a full meal or buffet.

It's not usually possible to combine menus – that would leave you with insufficient amounts of each dish – but we're happy to try and meet your requests if there's something you particularly want to add or take away from a menu.

If you don't see what you're looking for below then please call Nick on 07767387062 and we'll see what we can do for you.

## ***Canapés, amuse-bouches, hors d'oeuvres, appetisers, nibbles...***

Canapés are ideal to serve at a standing drinks reception before a meal or if your event is not at a traditional meal time.

### **Traditional canapés**

***Choose 5 for £7 per person, 6 for £7.75 or 7 for £8.50***

These are delicate, bite-sized mouthfuls. We generally suggest that you choose 5 different canapés which will be served over a one-two hour period. The sections below may help guide you and we would suggest that you might like to choose canapés from different sections. If you would prefer to serve canapés in place of a starter we would suggest 7 choices. Remember to include vegetarian options.

### **Seafood**

Smoked salmon and cream cheese blinis with lumpfish roe  
Butterfly king prawns with lemon mayo  
Tuna tartare with toasted sesame, wasabi and fresh lime  
Smoked salmon and crème fraiche mousse  
Sweet Thai chilli and coriander prawn cups  
Home-cured beetroot salmon

### **Classics**

Pan-seared, honey-glazed Gressingham duck breast  
Chicken brochettes – warm chicken skewers – choose from satay, lemon and thyme or green Thai curry marinades  
Bourbon and Hickory glazed belly pork bites  
Chicken Cæsar cups  
Croque Monsieur – mini ham and Gruyere cheese toasties  
Chicken liver and smoked bacon pate toasts with carpaccio of radish and fresh chives

### **Soup ‘shots’**

Water cress and potato with black pepper sourdough croutons  
Gazpacho – fresh and zingy tomato and vegetables  
Vichyssoise – chilled leek and potato  
Leek and potato with Parmesan croutons  
Butternut squash with toasted pumpkin seeds

### **Vegetarian**

Feta and sunblushed tomato cups  
Rosemary and Maldon sea-salt roasted new potatoes  
Norfolk white lady and cranberry tartlets  
Bloody Mary tomatoes  
Gazpacho salsa

### **Mini Yorkshires**

Roast beef and horseradish gravy  
Shredded lamb and mint gravy  
Shredded pork and apple gravy

\* for the standard selection of five items we would serve 8-10 ‘pieces’ per person

## ***Alternatives to traditional canapés***

If you would prefer something different served in the same way as canapés to allow your guests to mingle we can provide various alternatives.

### **Hearty canapés**

**£8.50**

These are served canapé style to your guests and presented beautifully but are slightly more substantial and may be a better choice if you are thinking of replacing your starter with canapés or if your timings mean that your guests have missed their lunchtime meal. We would serve five items from the choices below.

Mini homemade free-range Norfolk pork sausage rolls *OR* honey and mustard-glazed Norfolk chipolatas

Marinated chicken strips – choose from hickory BBQ, honey and mustard, lemon and thyme or Thai curry marinades – *OR* lamb kofta meatballs with tzatziki dip

Mini quiches – choose from feta and sun-slushed tomatoes, ham and Gruyere *OR* smoked salmon and spinach

Rosemary and Maldon sea-salt roasted new potatoes *OR* sweet potato skins with sour cream

Cheese Palmiers – rich cheesy pastry bites

### **English tea canapés menu**

**£8.50 per person**

Bite sized sandwiches – cream cheese and cucumber, smoked salmon and lemon butter, ham and wholegrain mustard

Miniature cheese and chive scones topped with cream cheese and onion marmalade

Miniature scones with cream and fruit

Chocolate drizzled strawberries

### **Quick fixes**

If you have a very short reception time but still wish to stave off hunger pangs we can offer a solution. These options would not really be suitable to replace a starter course and can only be offered as part of a larger meal.

**Individual ice-cream cones** – choose from vanilla, strawberry or chocolate  
*OR*

**Soup shots** (choose a soup from the canapés menu)

*OR*

**Chocolate drizzled strawberries**

*OR*

**Honey and mustard glazed chipolata sausages**

**£3.50 per person**

## **Buffets**

We serve a number of buffets for your guests to help themselves and these are ideal for informal occasions. The buffet is usually served from a long table at one end of the restaurant but depending on numbers some menus can be served 'family-style' to guests seated at the tables.

### **Indian style**

Rogan Josh – tomato and onion based curry (choose chicken or pork & heat level)  
Spinach, potato and chickpea curry  
Braised rice finished with fresh herbs  
Onion bhaji  
Naan bread  
Mango chutney and cucumber and yoghurt raita

**£10.95 per person**

### **Thai style**

Red Thai chicken curry  
Green Thai vegetable curry  
Sticky coconut, spring onion, coriander and rice salad  
Thai slaw salad with coriander & sweet chilli dressing  
Pork and prawn toasts  
Shrimp crackers

**£10.95 per person**

### **Spanish style**

Sweet smoked paprika potatoes  
Mixed marinated olives  
Seafood, saffron and chicken paella  
Baked onion, potato and pea tortilla  
Tomato, onion and basil salad  
Almond, sage and streaky bacon belly of pork

**£10.95 per person**

### **Tex-mex style**

Cajun pulled pork  
BBQ spare ribs  
Spicy chicken strips  
Southern Fried potato wedges  
Corn on the cob  
Mixed bean chilli  
Ranch salad - crunchy strips of red and white cabbage, carrot, crispy bacon, croutons and sour mayonnaise

**£10.95 per person**

### **Fork buffet**

Coronation chicken – chicken and sultanas in a lightly spiced mayonnaise  
Salmon Niçoise salad with new potatoes, green beans and sun-blush tomato dressing  
Individual vegetable frittatas  
Homemade free-range pork sausage rolls  
Spring onion, pepper, pea and rice salad  
Cucumber, fennel, rapeseed and mint salad  
Tomato and red onion salad

**£10.95 per person**

## **Party Fillers\***

*\*minimum of 60 guests*

### **Hot baguettes and rolls**

Bacon, sausages, fish-fingers and halloumi and roasted vegetables

*£5.95 per person*

A great selection of hot rolls which can be walked around on platters so you guests don't need to stop enjoying themselves to eat!

### **Cheese table**

A range of local and Continental cheeses with crackers, chutneys, grapes and celery

*£6.50 per person*

If you choose this option for a minimum of 100 guests we can serve the cheese during the day as a Cheese Tower (or 'Cheese Cake') to replace or complement a traditional wedding cake.

### **Bowl food**

Choose a couple of flavours and these will be walked around on trays for your guests to enjoy on the move.

**Spanish chicken** – chicken with chorizo, chickpea and vegetables

**Local venison daube** with mashed potato

**Beef bourguignon** with mashed potato

**Green Thai chicken and vegetable curry** with jasmine rice

**Moroccan spiced chicken or vegetable tagine** with flatbread

**Hot and sour chicken or vegetable stir fry** with rice

**Chunky slow-cooked beef and bean chilli** with rice and sour cream

**Creamy chicken, leek and mushroom casserole** with mash

**Hungarian pork goulash** and new potatoes

**Cajun spiced pork and smoked sausage jambalaya**

**Fruity spiced lamb pilaf** with tzatziki

**Archer's award-winning sausage with mash** and gravy

**Wild mushroom, spinach and feta risotto**

**Cottage pie** with gravy

**Macaroni cheese** with garlic bruschetta

*From £6 per person*

### **Pudding bowls\***

Eton Mess – whipped cream, fresh strawberries and crumbled meringue

Old-fashion fruit crumble with custard

Rice pudding with apricot confit

Bread and butter pudding with cream

Chocolate brownie with Chantilly cream

*From £4.50 per person*

*\*only available after a savoury option has been chosen*

## ***BBQ menu***

\* Minimum of 40 guests

From the grill

Juicy homemade burger

Salmon parcels with lemon and herb butter

Archer's award winning sausages

Lemon and thyme marinated chicken fillet

Halloumi and bbq vegetables

All served with

Homemade coleslaw

New potato and spring onion salad

Tomato and red onion salad

Cucumber and yoghurt raita

***£14.50 per person***

## ***Why not add a pudding?***

Choose from the Pudding bowls selection

[www.theunthankarms.com](http://www.theunthankarms.com)

149 Newmarket Street Norwich. NR2 2DR

Tel: 01603 631557 Fax: 01603 613631 [nick144@ntlworld.com](mailto:nick144@ntlworld.com)