

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 some suggestions for meals which can be served to guests seated at tables. If you’d prefer to consider a more informal occasion with perhaps canapés or a buffet please see our buffet menu.

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 – prior to a seated meal. Depending on the party size canapés may need to be served elsewhere to allow room for guests to mingle. We can serve them in the main bar downstairs allowing guests to arrive and congregate before they are seated or in the Courtyard outside if the weather allows.

If you’re planning a longer event (for example a wedding reception through the afternoon and evening) we can also offer a selection of Party Fillers. These 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.

We try to be as flexible as possible and we’re happy to try and meet your requests if there’s something you particularly want to add or take away from a menu and we’ll offer our advice as to which dishes work best together.

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**

## ***Seated dining options***

All our food is cooked according to what is available in season so some dishes may not be available at all times of the year – please ask us for guidance.

The dishes shown are for inspiration only – you will be free to tailor make your menus. We have listed dishes suitable to include in three-course options but you are not limited to this – if you would prefer to serve one of our canapés selections or a sharing starter in place of a plated starter or to add an extra course then feel free.

Prices depend on several factors – season, numbers, overall options chosen and timings – as a guideline we suggest that a three course meal would cost from £25.

### **Starters**

**Potted salmon or ham** with cucumber ribbons, pea shots and caper berries with fresh bread

**Pigeon, bacon and potato** on dressed salad leaves

**Chicken, chorizo and sage terrine** with caramelised apple and roasted shallot relish

**Harissa chicken** with a quinoa, mint and cucumber salad

**Balsamic mushrooms** with a green salad and a red pepper dressing

**Smoked salmon** with horseradish crème fraîche and baby leaf salad with wholemeal bread and butter

**Soup served with fresh bread** – suggestions include butternut squash with toasted pumpkin seeds, roast red pepper and tomato with basil oil, leek and potato with black pepper sourdough croutons

**Cantaloupe, prosciutto and pea shoots** with Balsamic and pine-nut dressing

### **Main courses**

**Pot-roast corn-fed chicken supreme** wrapped in smoked back bacon served with cider creamed leeks and roasted new potatoes

**Root vegetable, lentil, shallot and spinach** cooked in a rich red wine gravy topped with mashed potatoes\*

**Pan-fried Gressingham duck breast**, pancetta Parmentier potatoes and blackcurrant and orange braised red cabbage

**Archer's award-winning local pork sausages** with creamy mashed potatoes, rich gravy, buttered Savoy cabbage, roast carrots and sticky red onion marmalade

**Sticky red onion marmalade and creamy goat's cheese** baked on a flaky pastry base\*

**Pesto-crusting roast fillet of cod** with buttery crushed new potatoes, fine green beans and roast vine tomatoes

**Slow-roast belly of free-range Blythburgh pork** served with creamy apple mash, Savoy cabbage tossed with smoked bacon and a red wine and thyme reduction

**Traditional roasts** – choose from Horsey Marsh beef with horseradish or Blythburgh free-range pork and apple both served with crisp roast potatoes, roast parsnips and carrots, buttered Savoy cabbage, Yorkshire pudding and red wine gravy

**Savoury baked cheesecake** with Mediterranean vegetables and fine herbs\*

**Classic char-grilled rib-eye steak** with slow-roast tomato, garlic flat mushroom and chunky Maris Piper chips

\* please note that we try to serve vegetarian options with the same side dishes as the other dish(es) chosen to give all your guests a similar experience

## **Puddings**

**Triple chocolate brownie** with fresh cream and marinated strawberries

**Classic Eton Mess** – whipped cream, fresh strawberries and crumbled meringue

**Pannacotta** with mango and lime

**Chocolate Rocky Road terrine** – dried fruits, marshmallow, meringue, oats and biscuit in a rich chocolate ganache topped with toffee sauce

**Baked lime marmalade cheesecake** on an oatly biscuit base served with vanilla cream

*We can adapt most dishes to suit dietary requirements and can offer most dishes in smaller portions for children.*

Please do ask for our advice on how to best put together a balanced menu.

*Prices are correct at the time of sending but may be subject to change up until the time of confirmed booking without notice. We do reserve the right to increase prices if any of the major ingredients (eg the meat element) increases dramatically between quoting and the event. We would always keep any increase to an absolute minimum, advise you as soon as possible and offer an alternative to keep to the original price.*

**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-fashioned 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*