

The Unthank

We love hosting parties and get-togethers at The Unthank – whether for weddings, birthdays, engagements, retirements or even to celebrate the life of a loved one - we can offer suggestions for ways to maximise your guests' 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 with a selection of dishes from our seasonal main menu.

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

All our menus are available for a minimum of 40 guests. Our buffet menus are suitable when you'd like to give your guests a full meal and perhaps sit down to enjoy it. We've got a great choice from more traditional style buffets to some 'interactive' choices where you can choose the main event and your guests can get creative with the toppings! Our 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 but they are the perfect choice for a relaxed, informal get-together and will leave your guests content.

We offer a great choice of menus and will always accommodate any guests with specific dietary requirements so we're not able to combine menus 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 the pub on 01603 631557 or drop us an email and we'll see what we can do for you.

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.

Fork buffet

An array of fresh and tasty classics to suit an informal get together.

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

£14.95 per person

Traditional buffet

All the favourites and ideal for guests to ‘graze’ to suit their appetite.

Honey and mustard-glazed Norfolk chipolatas
Marinated garlic and herb chicken strips
Quiches – a selection of different flavours
Rosemary and Maldon sea-salt roasted new potatoes
Cheese Palmiers – rich cheesy pastry bites
Sandwiches including roast beef, horseradish and watercress, mature Cheddar cheese and pickle, ham and tomato and egg mayo and cress

£12.95 per person

Cheese and pâté table

Perfect for grazing throughout the evening and ideal when your guests might just need a little something. We’ll present a tempting display ready for you to make your perfect plate.

A range of local and Continental cheeses served with delicious homemade pâtés, butterbean and mint pâté, olives, sun-dried tomatoes, hummus with crackers, fresh bread, pickles, chutneys, grapes and celery

£12 per person

Party Fillers

**minimum of 40 guests*

The best parties don't want to stop for food – something tasty to eat while the conversation and drinks still flow is perfect to keep everyone fuelled for more fun. We have a number of options which are either served to your guests from trays or laid out to allow your guests to create their own perfect treat!

Bowl food

Choose two flavours (usually one with meat and one vegetarian) and these will be walked around on trays for your guests to enjoy on the move.

Spanish chicken – chicken with chorizo, chickpea and vegetables

Beef bourguignon with mashed potato

Green Thai chicken and vegetable curry with jasmine rice

Green Thai vegetable curry with jasmine rice

Moroccan spiced chicken with flatbread

Vegetable tagine with flatbread

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

Mixed bean chilli with rice and vegan soured 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

Macaroni cheese with garlic bruschetta

£8.50 per person for your choice of two options.

If you'd like to add a third option this will be charged at £9.50 per person to reflect the extra costs in preparing another dish.

Rice boxes

Fresh, fluffy rice ready to be topped with delicious flavours from around the world. Each choice comes with additional toppings (think chillis, crispy onions, crushed nuts, fresh herbs etc).

Each flavour-packed choice comes with a vegan alternative so that everyone can enjoy the fun. Our staff will serve your guests and they can help themselves to whatever they fancy to finish off their dish.

Hickory BBQ pulled pork **and** BBQ shredded jack fruit

Honey, chilli, cumin and orange shredded lamb **and** honey, chilli, cumin and orange roast mixed peppers and aubergine

Korean style crispy chicken strips **and** Korean style crispy tofu and vegetables

Slow-cooked, flavour-packed, rich beef brisket chilli **and** mixed three bean and sweet potato chilli

Sweet and sour chicken **and** sweet and sour tofu and mushrooms

Sweet Thai crispy chilli pork **and** sweet Thai crispy chilli banana blossom

£12 per person

Nacho station!

Perfect to personalise - a mouth-watering display of warm nachos for your guests to top with their choice of toppings. Build your perfect feast and adjust the spice levels to suit yourself! Your guests will love you!

Slow-cooked, flavour-packed, rich beef brisket chilli

Three bean and sweet potato chilli

To top with your choice of :

Grated cheese

Chunky tomato salsa

Guacamole

Sour cream

Jalapeños

Fresh chilli

Crispy onions

£10 per person

Hot dogs and burgers

Not much beats a juicy hotdog or prime burger with a few fries to soak up the drinks and give you more energy to party!

Choose from pork hotdog, juicy beefburger or chickpea burger with tasty toppings which can be walked around on trays so you guests don't need to stop enjoying themselves to eat!

Local pork sausages topped with American mustard, ketchup and crispy onion in soft bread rolls

100% beefburger with mature cheddar, baconnaise, lettuce and tomato in sesame seed bun

Homemade chickpea burger with vegan mayonnaise, lettuce and tomato in sesame seed bun

All served with French fries

£9.50 per person

Pudding selection*

Give your event a sweet ending by choosing some delicious desserts to round things off. We will serve a selection of puddings for your guests to make their choice.

Eton Mess – whipped cream, fresh strawberries and crumbled meringue

Profiteroles – stuffed with fresh cream and drizzled with chocolate sauce

White chocolate cheesecake with fruit coulis

Triple chocolate brownie

£6 per person

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

BBQ Menu

With our sun-kissed, sheltered garden just outside the back door we have the perfect spot for you to indulge in a mouth-watering summer (or spring or autumn!) feast. The smell of BBQ-ing whets the appetite and our fresh salads

** Minimum of 40 guests*

Served from the grill

Juicy homemade burger
Salmon parcels with lemon and herb butter
Local pork 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

Selection of fresh breads and sauces

£17.50 per person

Why not add a pudding?

Choose from the Pudding selection

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