

BUFFET MENUS

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 have delicious two and three course menus available or for something more informal you and your guests can choose from 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. 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 on postbox@theunthankarms.com and we'll see what we can do for you.

BUFFETS *

* minimum of 40 guests

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

£16.95 per person

TRADITIONAL BUFFET

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

- Honey and mustard-glazed Norfolk chipolatas
- Marinaded 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

£14.95 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 own selection.

- 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

£12.00 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** maple, 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

£12.00 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

£12.00 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.

* only available after a savoury option has been chosen

CHOOSE TWO FROM THE LIST BELOW

- **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**

£6.50 per person

BBQ MENU*

With our sun-kissed, sheltered garden just outside the back door we have a beautiful 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 tasty salads and fresh bread are the perfect accompaniments.

* 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

The Unthank

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