

## CANAPES

(Minimum of 60 Adult Guests – Price Per Person)

**CHOICE OF 4 - £9.25**

**CHOICE OF 5 - £10.25**

**CHOICE OF 6 - £11.25**

**CHOICE OF 7 - £12.75**

Mini Vegetable Spring Roll with Chilli & Coriander **(v)**

Goat's Cheese & Red Onion Marmalade Crostini **(v)**

Feta & Caramelised Red Onion Tartlets

Honey & Mustard Cocktail Sausage Skewers

Gressingham Duck, Shimeji Mushroom, Lentil Puree Spoons

Herb Scone with Brie & Smoked Bacon Jam

Asian Fishcake, Bok Choi & Lemon Grass

Gruyere Cheese Beignet, Shallot & Prosciutto

Tempura Pork Belly with Sweet Chilli Sauce

Chicken & Apricot Rilette on Sour Dough & Raisin Puree

Five Spiced Chicken Satay with Peanut Dressing

Parma Ham, Sun Blushed Tomato, Parmesan Shavings on Crackers

Smoked Salmon, Cream Cheese & Chives on Pumpnickel

Salmon & Lime Kebabs with Pink Pepper Dressing

Sun Blushed Tomato & Mozzarella Arancini, Thyme & Tomato Compote **(v)**

Tiger Prawns with Chilli, Lemon Grass, Mango & Pineapple Salsa

Crostini topped with Houmous, Black Olive Tapenade & Sunblush Tomato **(v)**

**MOST DISHES CAN BE PREPARED TO YOUR DIETARY REQUIREMENTS**

**PLEASE DISCUSS WITH THE VENUE**



# WEDDING BREAKFAST

(Minimum of 60 Adult Guests)

**MINIMUM COST PER PERSON - £49.95**

## STARTERS

(Choice of 3 - £9.95 per person)

Rillette of Mackerel, Pickled Cucumber Carpaccio & Fennel & Dill Jelly

Chicken Liver Parfait, Truffle Butter, Celeriac Remoulade, Onion Chutney & Toasted Ciabatta

Chicken, Spinach & Mushroom Terrine, Red Currant Compote & Baby Leaf Salad

The Boathouse Prawn Cocktail, Caviar, Tomato Dressing with Granary Croute

Cromer Crab Cake with Watercress Aioli

Crispy Hash Brown, Poached Hens Egg, Wilted Spinach & Hollandaise Sauce **(v)**

Ham Hock Croquettes, Truffle Scented Pea Puree, Piccalilli, Apple Shards & Black Pudding Dust

Warm Goat's Cheese Salad, Beetroot Textures & Black Olive Tapenade **(v)**

Smoked Bacon & Plum Tomato Bruschetta, Gem Lettuce, Monterey Jack & Herb Pesto

Chargrilled Asparagus Spears, Wild Garlic & White Bean Hummus, Spring Onion & Hazelnut Pesto with Crispy Parma Ham

Heirloom Tomato Salad, Pickled Beetroot, Beetroot Puree, Ciabatta Toasts & Horseradish Crème Fraiche **(v)**

Goat's Cheese & Risotto Fritters, Roasted Beetroot, Rocket & Chard **(v)**

## SOUPS

Roasted Tomato Soup, Mascarpone with Stilton Croutons **(v)**

Sweet Potato & Carrot Soup, Coriander Cream & Croutons **(v)**

Potato & Leek Soup with Croutons **(v)**

Wild Mushroom, Sherry Cream with Thyme Croutons **(v)**

Pea & Ham Soup, Crème Fraiche & Garlic Croutons

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## MAIN COURSE

(Choice of 3)

Roast Sirloin of English Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Herb Glazed Carrots, Wrapped Green Beans & Red Wine Jus **(£33.00)**

**(Cooked Medium)**

Classic Beef Wellington, Fondant Potato, Caramelised Onion Puree, Wilted Greens & Red Wine Jus **(£37.95)**

Roast Chicken Supreme, Yorkshire Pudding, Duck Fat Roast Potatoes, Sage & Onion Stuffing, Pigs in Blanket, Herb Glazed Carrots, Wrapped Green Beans & Chicken Jus

**(£31.50)**

Chicken Ballotine filled with Lemon & Watercress Mousse, Parmenter Potatoes, Herb Glazed Carrots with Leek Fricassee **(£31.95)**

Oven Roasted Chicken Breast, Potato Rosti, French Style Peas, Sauteed Wild Mushrooms & Chicken Jus **(£31.95)**

Pork Tenderloin & Black Pudding Wellington, Fondant Potato, Sage & Onion Puree, Savoy Cabbage & Pancetta, Aspalls Cider Jus & Crackling **(£32.00)**

Herb Crusted Rump of Lamb, Dauphinoise Potatoes, Lamb Shoulder Bon Bons, Roasted Shallots, Tender Stem Broccoli & Minted Lamb Jus **(£34.95)**

Pan Roasted Gressingham Duck Breast, Potato & Celeriac Dauphinoise, Spiced Parsnip Puree, Red Cabbage, Caramelised Figs & Port Wine Jus **(£32.95)**

Pan Fried Cod Loin Fillet, Crab Tortellini, Chorizo & Butterbean Cassoulet, Buttered Spinach & Parsley Pesto **(£31.25)**

Fillet of Salmon with Basil & Parmesan Crust, Saffron Fondant Potato, Ratatouille, Green Beans & White Wine Cream Sauce **(£31.25)**

Boathouse Vegetable Nut Roast, Roasted Potato, Herb Glazed Carrots, Wrapped Green Beans & Cranberry Jus **(v) (£29.95)**

Mozzarella & Basil Arancini with Tomato Ragout, Cauliflower Frites & Heritage Carrots **(v) (£29.95)**

Goat's Cheese, Beetroot & Shallot Tart Tatin, Buttered New Potatoes, Roasted Squash & Aged Balsamic Dressing **(v) (£29.95)**

Asparagus, Broad Bean & Spring Onion Risotto with Tomato Jelly & Cresses **(v) (£29.95)**

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## DESSERTS

(Choice of 2 - £9.95 per person)

Triple Chocolate Heart, Fresh Strawberries, White Chocolate Scroll & Chocolate Sauce  
**(v) (vegan)(GF) (DF)**

Chocolate Brownie, Salted Caramel Ice Cream & Caramel Sauce **(v) (vegan) (GF) (DF)**

White Chocolate & Mandarin Cheesecake, Poached Kumquats, Mandarin Syrup & Dark Chocolate Shavings **(v) (vegan) (GF) (DF)**

Classic Lemon Tart, Blueberry Compote, Clotted Cream & Popping Candy **(v) (vegan)(GF) (DF)**

The Boathouse Eton Mess with Champagne Jelly **(v) (vegan) (GF) (DF)**

Sticky Toffee Pudding, Toffee Sauce & Vanilla Bean Ice Cream **(v) (vegan) (GF) (DF)**

Apple & Blackberry Crumble with Vanilla Crème Anglaise **(v) (vegan) (GF) (DF)**

Warm Norfolk Treacle Tart with Vanilla Ice Cream

The Boathouse Crème Brulee, Fruit of the Forest, Chocolate Shortbread Fingers **(GF)**

Profiteroles with Chocolate Sauce

Homemade Apricot & Almond Frangipane, Toasted Almonds Apricot Compote & Crème Anglaise

Vanilla Pannacotta with Fresh Raspberries, White Chocolate & Raspberry Shortbread & Raspberry Puree

Strawberry Mille Feuille, Strawberry Puree, Macerated Strawberries with White Chocolate Sauce



## CHILDREN'S MENU

(Children under 8 years old – 75% of meal price)

### CHOICE OF 1 MAIN COURSE & DESSERT

Homemade Chicken Goujons, Chunky Chips & Baked Beans

Sausage, Mash Potato with Peas & Gravy

The Boathouse Cod Goujons, Chunky Chips & Garden Peas

Cheese or Ham & Cheese Ciabatta Pizza

Roast Chicken, Yorkshire Pudding, Roasted Potato, Herb Glazed Carrots,  
Green Beans & Gravy

Penne Pasta with Fresh Tomato Sauce & Melted Cheese **(v)**

## DESSERTS

Chocolate Brownie with Fresh Strawberries & Vanilla Ice Cream

Mixed Berry Jelly with Vanilla Ice Cream

Selection of Ice Cream (Chocolate, Vanilla & Strawberry)



# WEDDING BREAKFAST BARBEQUE

(Minimum of 60 adults - £49.95 per person)

(Choice of 4)

Homemade 8oz Boathouse Burger in a Bun

Local 8oz Lamb Burger in a Bun

Cumberland Sausage, Caramelised Onions in Finger Roll

Cajun Spiced Chicken Breast

Jamaican Jerk Chicken Thigh Kebab

Smokey BBQ Baby Back Ribs

Honey Glazed Pork Belly

Salmon & King Prawn Kebabs with Ginger & Lemon Grass

Pepper Crushed Salmon Fillet with Chilli & Soy Dressing

Homemade Spiced Vegetable Burger in Bun **(v)**

Vegetable & Halloumi Skewer with Herb Marinade **(v)**

Mushroom & Pepper Skewers with Garlic & Fresh Herbs **(v)**

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# SALADS

(Choice of 3)

Corn on the Cob

Baby Roasted New Potatoes

Homemade Coleslaw

Tomato & Basil Salad with Cracked Pepper & Olive Oil

Mixed Green Leaf Salad

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Brown Rice & Five Bean Salad

Caesar Salad with Croutons & Parmesan

Feta & Cherry Tomato Salad with Olive Oil Dressing

Classic Greek Salad

Beetroot, Carrot & Sultana Salad

Cous Cous Salad with Sunblush Tomato, Roasted Squash & Peppers, Feta  
Cheese & Fresh Basil

Mango & Coconut Rice Salad



## DESSERTS

(Choice of 2)

Triple Chocolate Heart, Fresh Strawberries, White Chocolate Scroll & Chocolate Sauce  
**(v) (vegan)(GF) (DF)**

Chocolate Brownie, Salted Caramel Ice Cream & Caramel Sauce **(v) (vegan) (GF) (DF)**

White Chocolate & Mandarin Cheesecake, Poached Kumquats, Mandarin Syrup & Dark  
Chocolate Shavings **(v) (vegan) (GF) (DF)**

Classic Lemon Tart, Blueberry Compote, Clotted Cream & Popping Candy **(v) (vegan)(GF) (DF)**

The Boathouse Eton Mess with Champagne Jelly **(v) (vegan) (GF) (DF)**

Sticky Toffee Pudding, Toffee Sauce & Vanilla Bean Ice Cream **(v) (vegan) (GF) (DF)**

Apple & Blackberry Crumble with Vanilla Crème Anglaise **(v) (vegan) (GF) (DF)**

Warm Norfolk Treacle Tart with Vanilla Ice Cream

The Boathouse Crème Brulee, Fruit of the Forest, Chocolate Shortbread Fingers **(GF)**

Profiteroles with Chocolate Sauce

Homemade Apricot & Almond Frangipane, Toasted Almonds, Apricot Compote &  
Crème Anglaise

Vanilla Pannacotta with Fresh Raspberries, White Chocolate & Raspberry Shortbread &  
Raspberry Puree

Strawberry Mille Feuille, Strawberry Puree, Macerated Strawberries with White Chocolate Sauce





# EVENING HOG ROAST

(Minimum of 60 adults - £18.95 per person)

Roast Hog

Baps

Homemade Bramley Apple Sauce

Sage & Onion Stuffing

**Choice of:** Chips or Wedges

## SALADS

(Choice of 3)

Cous-Cous Salad with Roasted Vegetables

Pasta Salad with Sweetcorn, Mixed Peppers, Cucumber,  
Onion with Honey & Mustard Dressing

Mixed Green Salad

Homemade Coleslaw

Creamy Potato Salad with Chives

Tomato & Red Onion & Mint

**SERVED AT 9:00 PM**



# EVENING BARBEQUE

(Minimum of 60 adults)

**Choice of 4 - £17.95 per person**

**Choice of 5 - £18.75 per person**

**Choice of 6 - £19.95 per person**

**Choice of 7 - £20.75 per person**

Homemade 4oz. Boathouse Burger in Sesame Bun  
Cumberland Sausage, Caramelised Onion in Finger Roll  
Cajun Chicken Drumsticks  
Lamb Kofta with Tzatziki  
BBQ Mini Ribs  
Cajun Chicken Kebabs  
Sticky Bourbon Pork Belly  
Fish Kebab (Salmon & Prawn)  
Halloumi & Vegetable Kebabs **(v)**  
Spiced Mexican Bean Burger in a Bun **(v)**

## SALADS

**(Choice of 2 Options from menu)**

Three Bean, Feta & Mint Salad  
Tomato, Mozzarella, Basil & Balsamic Salad  
Mixed Herb & Salad Leaves  
Spiced Cous-Cous with Fresh Herbs  
Homemade Coleslaw  
Farfalle Pasta with Toasted Pine Nuts & Basil Pesto

**SERVED AT 9:00 PM**



# EVENING FINGER BUFFET

(Minimum of 60 adults)

**Choice of 3 - £15.95 per person**

**Choice of 4 - £16.95 per person**

**Choice of 5 - £17.95 per person**

Selection of Open Sandwiches (Meat, Fish, Vegetarian)

Cajun Breaded Chicken Drumsticks with BBQ Sauce

Homemade Cumberland Sausage Rolls with Honey & Poppy Seeds

Sesame Coated Chicken Goujons

Selection of Crudites with Dips

Deep Fried Scampi Tails with Tartare Sauce

Mini Vegetable Samosas with Mint Yoghurt Dip

Mini Vegetable Spring Rolls with Chili Dip **(v)**

Homemade Ciabatta Pizzas

**(Choice of:** Meat, Hawaiian & Three Cheeses)

Battered Chicken Goujons with Tomato Relish

Goat's Cheese Red Onion & Tomato Tart **(v)**

Tempura Battered Mixed Vegetables **(v)**

Cocktail Sausages wrapped in Smoked Bacon

Mini Quiches

**(Choice of:** Quiche Lorraine, Mediterranean or Cheese & Onion)

**SERVED AT 9:00 PM**



# EVENING FINGER BUFFET

(Minimum of 60 adults)

**£ 15.00 per person**

1 or 2 Choices of the following:  
**(For 2 choices this will be served 50/50)**

Bacon Baps

Sausage Baps

Fish Goujons

Battered Chicken Goujons

Deep Fried Mozzarella Sticks, Tomato Salsa **(v)**

Tempura Battered Mixed Vegetables **(v)**

Tomato & Mushroom Bruschetta topped with Mozzarella & Pesto **(v)**

**SERVED AT 9:00 PM**



## RECEPTION/ARRIVAL DRINKS

### Selection of Alcoholic Drinks

Pimms & Lemonade, Bucks Fizz (**£5.95 per glass**)

Prosecco, Prosecco Rose (**£6.50 per glass**)

Corona, Peroni, Becks, Budweiser, Desperado (**From £4.50 per bottle**)

### Selection of Non-Alcoholic Drinks

Beck Blue

Peroni

Ghost Ship

Kopparberg

Guinness

**(From £4.50 per bottle)**

Orange Juice

Apple Juice

Elderflower Cordial (still or sparkling)

Non-Alcoholic Fruit Punch

**(From £2.95 per glass)**

**CURRENT PRICES MAY INCREASE SLIGHTLY DUE TO ALCOHOL DUTY  
& OTHER TAX INCREASE**



## White Wines

(D) – Dry, (M) – Medium

(M)	<b>The Boathouse House White</b>	12.5% Vol	£18.95
	Fresh, light & unoaked with grapefruit, citrus, apricot kernel & pear drops. (France)		
(D)	<b>Volandas Sauvignon Blanc</b>	13% Vol	£19.95
	Restrained herbal aroma of grass & green pepper. Light, zippy & refreshing with tomato leaf & elderflower. (Chile) (2016)		
(D)	<b>Pinot Grigio San Grigorio</b>	12% Vol	£19.95
	Beautifully balanced with notes of nuts, pear, melon with fresh citrus acidity & nutty finish. (Italy) (2016)		
(M)	<b>Mountbridge Chardonnay</b>	12.5% Vol	£21.95
	Subtle aroma of light white peach & plums, well balanced, medium bodied dry white wine with a hint of coconut. (Australia) (2016)		
(D)	<b>Pablo Cortez Chardonnay</b>	13.5% Vol	£22.95
	Aromatic & floral with notes of lychee, spice & ripe pear. Dry & fresh with a rounded palate & violet & lychee finish. (Argentina) (2015)		
(M)	<b>Chenin Blanc Klipen Klop</b>	13% Vol	£23.95
	Light to medium-bodied, off dry to medium luscious fresh, ripe tropical fruits of citrus. (South Africa) (2016)		
(D)	<b>Sauvignon Blanc Southern Lights</b>	12.5% Vol	£27.95
	Fresh & vibrant with passionfruit, gooseberry & some melon. Balanced richness of fruit & floral note to the palate. (New Zealand) (2015)		
(D)	<b>Macon Blanc Villages Bichot</b>	12.5% Vol	£37.95
	Aromas of milk & butter with undernotes of apples, lemon sherbet & key lime. Well balanced & classic with fresh acidity. (France) (2013)		
(D)	<b>Chablis Elegance</b>	12.5% Vol	£40.95
	Fantastic purity & minerality with notes of apples, grilled nuts & honey. Classic, balanced & delicious notes of acidity. (France) (2014)		
(D)	<b>Sancerre Dom de la Perriere</b>	13% Vol	£52.95
	Elegant aromas of elderflower, nettle & grass with some restrained minerality. Fantastic freshness with crisp acidity. (France) (2015)		

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## Red Wines

(M) – **Medium Bodied**, (F) – **Full Bodied**

(M)	<b>The Boathouse House Red</b>	13% Vol	£18.95
	Medium bodied with hint of black cherry, twist of black pepper & blackcurrant. Well balanced & easy drinking. (France)		
(M)	<b>Vollandas Merlot</b>	13.0% Vol	£19.95
	Aromas of cherries, pepper & cacao, elegant, full bodied with hints of chocolate & spice. (Chile) (2016)		
(F)	<b>Tinamou Cabernet Sauvignon Merlot</b>	13% Vol	£21.95
	Ripe sweet aromas of red & black cherries, kirsch & Morello with hint of cassis leaf. (Chile) (2015)		
(M)	<b>Shiraz Tempus Two</b>	13% Vol	£23.95
	Medium bodied with soft tannins (Australia) (2014)		
(F)	<b>Chianti Fregio</b>	12.5% Vol	£24.95
	Very supple & juicy with notes of black cherry, Morello, red plums & raspberry. Balanced & easy drinking. (Italy) (2014)		
(F)	<b>Claret Bordeaux Château Lavison</b>	12.5% Vol	£25.95
	Medium depth of colour with red berry fruits with a sprinkling of white pepper. (France) (2015)		
(M)	<b>Vistamar Sepia Reserva Malbec</b>	13.5% Vol	£27.95
	Aromas of ripe fruit, blackberries, fresh black cherries & blueberries all perfectly blended with elegant notes of vanilla. (Chile) (2015)		
(F)	<b>Rioja Los Vinateros</b>	13.5% Vol	£28.95
	Aromas of dill, coconut & red fruit & brambles. Spicy, warm & well-balanced tannins. (Spain) (2012)		
(M)	<b>Devil's Corner Pinot Noir</b>	13.3% Vol	£48.95
	Medium bodied bright ruby-red wine with ripe red cherry, plum & raspberry fruits with low soft tannins. (Australia) (2014)		

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## Rose Wines

(D) – Dry, (M) – Medium

- |     |   |        |
|-----|---|--------|
| (M) | <b>The Boathouse House Rose</b> 12.5% Vol   | £18.95 |
|     | Elegant style of rose with light raspberry & cranberry fruit.<br>(France)                                       |        |
| (M) | <b>Zinfandel Rose Discovery Beach</b> 11.0%   | £22.95 |
|     | Highly fruity flavored wine, ripe melon, strawberry & cherry<br>on the palate. Balanced floral character. (USA) |        |
| (D) | <b>Carlo Aminio Pinot Grigio Rose</b> 12% Vol   | £23.50 |
|     | Gentle bouquet of white flowers & fresh peaches.<br>(Italy) (2014)  |        |
| (M) | <b>Villa Wolf Rose</b> 12.5%  | £22.95 |
|     | A medium bodied, well-balanced pink rose for all occasions.<br>(Germany) (2015)                                 |        |

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## Sparkling Wines

(D) – Dry, (M) – Medium

(M)	<b>Conte di Campiano</b>	11.5% Vol.	£23.95
	Beautiful fragrant & intense bouquet with notes of bread crust & apple. Dry mineral with almond notes on the palate. (Italy)		
(M)	<b>Nua Prosecco (V)</b>	11% Vol	£25.95
	Light straw yellow with green shimmers, fruity, elegant, clean & typically, aromatic. (Italy) (VEGAN/VEGETARIAN)		
(D)	<b>Treviso Prosecco</b>	11% Vol	£27.95
	The wine pours a bright straw yellow colour, with some greenish hints, the nose is dry & stylish with good intensity. Fresh flavor easy drinking. (Italy)		
(M)	<b>Asti Martini Piedmont</b>	7.5% Vol	£29.99
	Fresh with aroma of grapes, luscious flavours. (Italy)		
(D)	<b>Bottega Prosecco Gold</b>	11% Vol	£70.95
	Rich & persistent foam & fine perlage, pale straw yellow, Fruity & flowery with scents of golden apple, pear, acacia flowers & lily of the valley, elegant & fresh. (Italy)		
(D)	<b>Bottega Gold Rose Spumante</b>	11.5% Vol	£71.95
	Peach coloured, distinctly flowery with scent of mixed berries, mainly currants & wild strawberries. Fresh good acidity, harmonious, delicate & persistent (Italy).		

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# Champagne

(D) – Dry

(D)	<b>Jules Feraud Brut Reserve</b>	12% Vol	£42.95
	Award winning champagne, delicious & excellent value. (France)		
(D)	<b>Moët &amp; Chandon N.V. Brut Imperial</b>	12% Vol	£59.95
	Lively Clean & expensive soft subtle flavors (France)		
(D)	<b>Veuve Clicquot Yellow Label Brut</b>	12% Vol	£69.95
	Distinguished champagne with full flavor & long fruity finish. (France)		
(D)	<b>Bollinger Special Cuvee</b>	12% Vol	£75.95
	Full bodied, creamy biscuit dry flavor. (France)		
(D)	<b>Laurent Perrier Rose</b>	12% Vol	£79.95
	Glorious pink colour with rounded red fruit flavors. (France)		

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