

CANAPES

(Minimum of 60 Adult Guests – Price Per Person)

CHOICE OF 4 - £9.40

CHOICE OF 5 - £10.45

CHOICE OF 6 - £11.40

CHOICE OF 7 - £13.00

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, Lemon Grass with Sweet Chilli Sauce

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 Pumpernickel

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)**

Pea & Broad Bean with Parmesan, Olive Oil on Crostini

Chilli & Orange Chicken Liver Pater on Crispy Bread

**MOST DISHES CAN BE PREPARED TO YOUR DIETARY REQUIREMENTS
PLEASE DISCUSS WITH THE VENUE**



(Minimum of 60 Adult Guests)

WEDDING BREAKFAST

MINIMUM COST PER PERSON - £49.95

STARTERS

(Choice of 3 - £10.50 per person)

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

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

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

Ham Hock Terrine with Piccalilli, Cornichons with Baby Leaves

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

Chargrilled Lemon Chicken with Dill & Lemon Aioli with Fennel & Celery Salad

Spiced Lamb & Mint Parcel Coated in Sesame Seeds with Mint Yoghurt & Rocket Leaves

Beetroot & Gin Cured Salmon with Honey Mustard Dressing & Herb Olive Oil Croutons

Heirloom Tomato Salad with Goat's Cheese Croquettes

SOUPS

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

Sweet Potato & Chorizo Soup, Chorizo Crisps with Granary Cob

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

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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 **(£33.75)**
(Cooked Medium)

Slow Cooked Feather Blade of Beef with Horseradish Mash, Charred Greens & Chantenay Carrots **(£31.95)**

Roast Chicken Supreme, Yorkshire Pudding, Duck Fat Roast Potatoes, Sage & Onion Stuffing, Pigs in Blanket, Herb Glazed Carrots, Wrapped Green Beans & Chicken Jus **(£31.95)**

Roast Corn Fed Chicken Supreme cooked in Truffle & Garlic Butter served with Cavolo Nero Cabbage & Leek Colcannon & Tender Stem Broccoli **(£32.95)**

Slow Cooked Crispy Pork Belly with Fondant Potato, Butternut Squash Puree & Seasonal Green **(£32.95)**

Pistachio Roasted Pork Tenderloin with Apple Mash, Buttered Greens & Garlic & Sage Jus **(£32.95)**

Herb Marinated Rump of Lamb, Dauphinoise Potatoes, Lamb Shoulder Bon Bons, Roasted Shallots, Tender Stem Broccoli & Minted Lamb Jus **(£35.50)**

Pan Roasted Gressingham Duck Breast, Potato & Celeriac Dauphinoise, Spiced Parsnip Puree,
Red Cabbage, Caramelised Figs & Port Wine Jus **(£33.95)**

Pan Fried Cod Loin Fillet, Crab Tortellini, Chorizo & Butterbean Cassoulet, Buttered Spinach & Parsley Pesto **(£32.00)**

Fillet of Salmon with Basil & Parmesan Crust, Saffron Fondant Potato, Ratatouille, Green Beans
& White Wine Cream Sauce **(£32.00)**

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)**

Wild Mushrooms Arancini with Thyme & Parmesan Rolled in Panko with Watercress & Radicchio Salad **(£29.95)**

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DESSERTS

(Choice of 2 - £10.50 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)**

Black Cherry Bakewell Crumble with Vanilla Ice Cream **(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)**

Warm Norfolk Treacle Tart with Vanilla Ice Cream **(v) (vegan) (GF) (DF)**

The Boathouse Crème Brûlée, Fruit of the Forest, Chocolate Shortbread Fingers **(v) (GF) (DF)**

Profiteroles with Chocolate Sauce

Homemade Apricot & Almond Frangipane, Toasted Almonds Apricot Compote &
Crème Anglaise **(v) (DF)**

Vanilla Pannacotta with Fresh Raspberries, White Chocolate & Raspberry Shortbread &
Raspberry Puree **(GF)**

Lemon Meringue Pie with Lime Syrup & Chantilly Cream **(v)**

Caramelized Biscuit Tiramisu **(v)**



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

Norfolk 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)**

Moving Mountain Vegetarian Burger **(v)**

Cajun Chicken & Chorizo Kebabs

MOST DISHES CAN BE PREPARED TO YOUR DIETARY REQUIREMENTS

PLEASE DISCUSS WITH THE VENUE



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

Asian Red Cabbage Salad with Candied Pears

Chorizo, Feta Potato Salad with Spring Onions

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

Mango & Coconut Rice Salad

Classic Potato 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)**

Black Cherry Bakewell Crumble with Vanilla Ice Cream **(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)**

Warm Norfolk Treacle Tart with Vanilla Ice Cream **(v) (vegan) (GF) (DF)**

The Boathouse Crème Brûlée, Fruit of the Forest, Chocolate Shortbread Fingers **(v) (GF) (DF)**

Profiteroles with Chocolate Sauce

Homemade Apricot & Almond Frangipane, Toasted Almonds Apricot Compote &
Crème Anglaise **(v) (DF)**

Vanilla Pannacotta with Fresh Raspberries, White Chocolate & Raspberry Shortbread &
Raspberry Puree **(GF)**

Lemon Meringue Pie with Lime Syrup & Chantilly Cream **(v)**

Caramelized Biscuit Tiramisu **(v)**



EVENING HOG ROAST

(Minimum of 60 adults - £19.95 per person)

Roast Hog

Baps

Homemade Bramley Apple Sauce

Sage & Onion Stuffing

Chips

SALADS

(Choice of 3)

Cous-Cous Salad with Roasted Vegetables

Pasta Salad with Heirloom Tomato & Mozzarella

Asian Red Cabbage Salad with Candied Pears

Mixed Green Salad

Homemade Coleslaw

Creamy Potato Salad with Chives

Tomato & Red Onion & Mint

SERVED AT 9:00 PM



EVENING SLOW ROAST PORK BAPS

(Minimum of 60 adults - £15.95 per person)

Roast Pork with Crackling

Baps

Homemade Bramley Apple Sauce

Sweet Chili Plum Sauce

Chips

SALADS

(Choice of 3)

Cous-Cous Salad with Roasted Vegetables

Pasta Salad with Heirloom Tomato & Mozzarella

Asian Red Cabbage Salad with Candied Pears

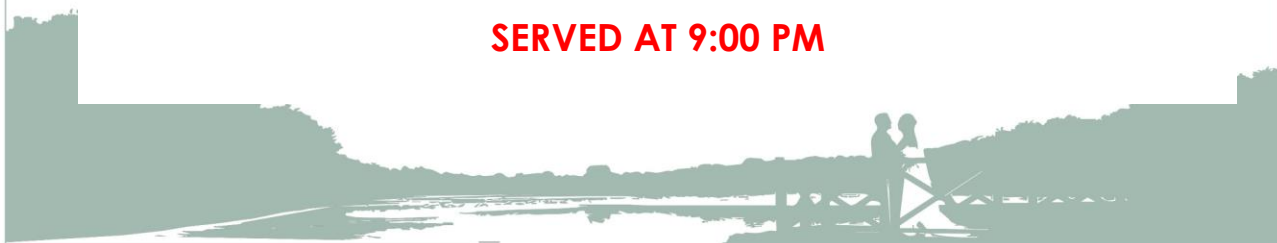
Mixed Green Salad

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 - £18.25 per person

Choice of 5 - £19.25 per person

Choice of 6 - £20.75 per person

Choice of 7 - £21.25 per person

Homemade 4oz. Boathouse Burger in Sesame Bun

Norfolk 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 4oz. 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 - £16.25 per person

Choice of 4 - £17.25 per person

Choice of 5 - £18.25 per person

Selection of Open Sandwiches (Meat, Fish, Vegetarian)

Cajun Breaded Chicken Drumsticks with BBQ Sauce

Homemade Norfolk 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)

Lamb Parcels with Mint Yoghurt

Chicken Satay Skewers

Crispy Chili Beef with Sweet Chili Sauce

SERVED AT 9:00 PM



EVENING FINGER BUFFET

(Minimum of 60 adults)

£15.95 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

Pimm's & Lemonade, Bucks Fizz (**£6.95 per glass**)

Prosecco, Prosecco Rose (**£7.99 per glass**)

Corona, Peroni, Becks, Budweiser, Desperado (**From £4.75 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 £3.45 per glass)

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



White Wines

(D) – Dry, (M) – Medium

(M)	The Boathouse House White (France - Chardonnay)	12.5% Vol	£19.95
(D)	Volandas Sauvignon Blanc (Chile)	13.0% Vol	£22.95
(D)	San Giorgio Pinot Grigio (Italy)	12.0% Vol	£22.95
(M)	Mountbridge Chardonnay (Australia)	12.5% Vol	£22.95
(D)	NUA Pinot Grigio (Italy)	12.0% Vol	£23.95
(M)	Kleindal Chenin Blanc (South Africa)	13.0% Vol	£23.95
(D)	Tanaga Sauvignon Blanc (New Zealand)	12.0% Vol	£27.95
(D)	L'Oncial Chablis (France)	12.5% Vol	£29.95
(S)	Konigscup Piesporter (German)	10.0% Vol	£21.95



Red Wines

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

(M)	The Boathouse House Red (France - Merlot)	13.0% Vol	£19.95
(M)	Volandas Merlot (Chile)	13.0% Vol	£22.95
(M)	Tempus Two Shiraz (Australia)	12.5% Vol	£23.95
(F)	Straw Flask Chianti (Italy)	12.5% Vol	£24.95
(F)	Lomas Carrera Cabernet Sauvignon (Chille)	13.5% Vol	£24.95
(F)	Château Lavison Claret Bordeaux (France)	12.0% Vol	£25.95
(M)	Pablo Cortez Malbec (Argentina)	12.5% Vol	£25.95
(F)	Los Vinateros Rioja (Spain)	14.0% Vol	£27.95
(M)	Neptune Point Pinot Noir (New Zealand)	12.5% Vol	£37.95

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& OTHER TAX INCREASE**



Rose Wines

(D) – Dry, (M) – Medium

(M)	The Boathouse House Rose (France)	12.5% Vol	£19.95
(M)	Pink Orchid Zinfandel Rose (USA)	10.5% Vol	£23.95
(D)	NUA Pinot Grigio Rose (Italy)	11.0% Vol	£23.95
(M)	Villa Wolf Rose (Germany)	11.5% Vol	£29.95

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Sparkling Wines

(D) – Dry, (M) – Medium

(M)	Conte di Campiano (Italy)	11.5% Vol.	£23.95
(M)	La Fornarina (Italy)	11.0% Vol	£25.95
(M)	La Fornarina Prosecco Rose (Italy)	11.0% Vol	£25.95
(D)	Treviso Prosecco (Italy)	11.0% Vol	£27.95
(M)	Asti Martini (Italy)	11.00% Vol	£29.99

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Champagne

(D) – Dry

(D)	Jules Feraud (Brut Reserve) (France)	12.5% Vol	£44.95
(D)	Moët & Chandon (N.V. Brut Imperial) (France)	12% Vol	£69.95
(D)	Veuve Clicquot (Yellow Label Brut) (France)	12% Vol	£87.95
(D)	Bollinger Special Cuvee (France)	12% Vol	£87.95
(D)	Laurent Perrier Rose (France)	12% Vol	£89.95

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