

2019



the boathouse

ormesby broad



CANAPES

(Minimum of 60 Adult Guests)

CHOICE OF 4 - £6.50

CHOICE OF 5 - £7.50

CHOICE OF 6 - £8.50

CHOICE OF 7 - £9.50

HOT

Smoked Mozzarella & Basil Arancini & Homemade Tomato Sauce (v)

Crab & Tiger Prawn Fishcakes with Sesame Dip

Chargrilled Crostini with Ratatouille & Balsamic Syrup (v)

Mini Vegetable Spring Roll with Sweet Chilli Dip (v)

Pumpkin, Orange & Saffron Shot with Toasted Seeds (v)

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

COLD

Bocconcini Mozzarella, Cherry Tomato & Watercress Pesto

Smoked Salmon & Prawn Roulade on Pumpernickel with Lemon & Caviar Dressing

Duck & Orange Mousse on Focaccia, Onion Jam & Toasted Sunflower Kernels

Chargrilled Ciabatta with Cream Cheese, Chervil & Asparagus (v)

Herbed Feta Cheese & Caramelized Red Onion Tartelette

Parma Ham, Sun blushed Tomato, Shaved Parmesan on Crackers



WEDDING BREAKFAST MENU

(Minimum of 60 Adult Guests)

(Minimum of £39.95 per person)

STARTERS

(Choice of 3 options - £8.75 per person)

- Smoked Chicken & Baby Leek Terrine, Boathouse Tomato & Shallots Chutney on Toasted Focaccia Fingers
- Warm Tartlet of Marinated Peppers, Wensleydale Cheese, Chervil & White Wine Dressing with Rocket Salad
- Buffalo Mozzarella & Artichoke Salad with Sun blushed Tomato & Fresh Basil Pesto (v)
- The Boathouse Prawn & Cromer Crab Cocktail with Granary Croute
- Chicken Liver Pate, Seasonal Fruit Chutney & Toasted Ciabatta
- Ham Hock & Black Trumpet Ballotine, Tarragon Jelly, Gherkin Beignet & Gribiche Dressing
- Roasted Red Pimiento & Field Mushroom Bruschetta, Mozzarella & Balsamic Glaze with Crisp Endive Salad
- Asparagus Wrapped in Parma Ham, Toasted Ciabatta & Soft Herb Hollandaise
- Goat's Cheese, Beetroot Salad with Honey & Mustard Dressing (v)
- Cromer Crab Cake with Watercress Aioli

Soups:

- Sweet Potato and Carrot Soup, Coriander Cream & Croutons
- Roasted Tomato Soup, Mascarpone, Chives & Garlic Croutons
- Pumpkin, Saffron & Orange Soup, Sour Cream, Chervil & Pine Nuts
- The Boathouse Leek & Potato Soup with Croutons

2019

the boathouse
ormesby broad



MAIN MEALS

(Choose 3 Options)

(Minimum of £39.95 per person)

MEAT

Roast Rib Eye of Beef, Yorkshire Pudding, Duck Fat Roasted Potato, Herb Glazed Carrots, Green Beans, Red Wine Jus
(£29.95)

Rump of Lamb, Dauphinoise Potatoes, Carrot Puree, Wrapped Green Beans with Madeira Jus
(£29.95)

Supreme of Chicken, Basil Mash Potato, Seasonal Vegetable Medley with White Wine Cream
(£28.95)

Corn Fed Chicken Supreme, Yorkshire Pudding, Duck Fat Roasted Potato, Herb Glazed Carrots, Green Beans, Red Wine Jus
(£28.95)

Honey Glazed Duck Breast, Confit Leg, Spring Onion Rosti, Butternut Puree, Savoy Cabbage & Port Wine Jus
(£28.95)

Spiced Pork Medallion, Fondant Potato, Chantennay Carrots, Tender Stem Broccoli with Spiced Red Wine Jus
(£26.95)

Two Way Pork, Confit Pork Belly, Mustard Glazed Loin, Crackling, Braised Potato, Chantennay Carrots, Savoy Cabbage & Smoked Bacon Jus
(£26.95)

Pan Fried Seabass Fillet, Pea & Mint Risotto Cake with Tomato & Brown Shrimp Fricassee
(25.95)

Pistachio Crusted Tuna Loin, Herb Potato Cake, Bok Choi, Lemon Butter Sauce & Chili Oil
(£25.95)

Spinach & Ricotta Ravioli, Roasted Squash & Garlic Dried Tomatoes (v)
(£22.95)

Pan Fried Halloumi, Spinach & Onion Rosti with Mint & Tomato Dressing (v)
(£22.95)



DESSERTS

(£7.95 per person)

Mango Crème Brulee, Pineapple Salsa, Coconut Cream & Sugared Filo Stick

Strawberry Parfait with Clotted Cream, Fresh Strawberries & Crunch Mint Meringue

Lavender Pannacotta with Passion Fruit Curd & Honeycombe

Triple Chocolate Heart, Fresh Strawberries, White Chocolate Scroll, Chocolate Sauce

Mango & Passion Fruit Delice, Raspberry Jelly & White Chocolate Sauce

White Chocolate Chip Brownie, Chantilly Cream, Chocolate Sauce

Glazed Lemon Tart with Blackberry Compote & Vanilla Ice Cream

Raspberry Cheesecake, Lemon & Mint Syrup with Lemon Sorbet

2019



the boathouse

ormesby broad



CHILDREN'S MENU

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

Home-made Chicken Goujons, Chunky Chips & Baked Beans

Three Cheese Pizza with or without Ham

Penne Pasta, Tomato and Basil Sauce, Melted Cheese

The Boathouse Fish & Chips with Peas

CHILDREN'S DESSERTS

Fruit Jelly & ice-cream

Warm chocolate Brownie & Chantilly cream

Selection of Ice Cream (Chocolate, Vanilla, Strawberry & Honeycombe)

2019



the boathouse

ormesby broad



WEDDING BREAKFAST BARBEQUE

(Minimum of 60 Adult Guests - £39.95 per head)

(Choice of 3)

Homemade 8 oz. Boathouse Burger in Sesame Bun

Local Pork & Leek Sausages, Caramelized Onion in Finger Roll

Cajun Spiced Chicken

Maple Glazed Sticky Ribs

Pepper Crushed Salmon Fillet with Lemon & Coriander Dressing

King Prawns Skewers with Lemon Butter

Spiced Mexican Bean Burger in Sesame Bun (v)

Quorn Sausages, Caramelized Onion in Finger Roll (v)

Vegetable & Halloumi Cheese Skewers with a Thyme and Rosemary Marinade (v)

Buttered Corn on the Cob

Wedges or Chips

SALAD OPTIONS

(Choice of 3 Options)

Homemade Apple & Sultana Coleslaw

Mixed Green Leaves

Heritage Tomato & Pickled Red Onion

Farfalle Pasta with Toasted Pine Nuts & Basil Pesto

Greek Salad

Spiced Cous-cous with Fresh Herbs

Beetroot, Feta & Watercress Salad

DESSERTS

(Choice of 2 Options from menu)

2019



the boathouse

ormesby broad



EVENING BUFFET – HOG ROAST

(Minimum of 60 Guests - £16.95 per head)

Roast Hog

Floured Baps

Homemade Bramley Apple Sauce

Sage and Onion Stuffing

Choice of Buttered New Potatoes, Jacket Potatoes or Chips

SALAD OPTIONS

(Choice of 3 Options from menu)

Homemade Apple & Sultana Coleslaw

Mixed Green Leaves

Heritage Tomato & Pickled Red Onion

Farfalle Pasta with Toasted Pine Nuts & Basil Pesto

Waldorf Salad

Spiced Cous-cous with Fresh Herbs

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu



the boathouse

ormesby broad



EVENING BARBEQUE

(Minimum of 60 Adult Guests)

Choice of 4 - £15.50 per person

Choice of 5 - £16.50 per person

Choice of 6 - £17.50 per person

Choice of 7 - £18.50 per person

Homemade 4 oz. Boathouse Burger in a Sesame Bun
Cumberland Sausage with Caramelized Onion in Finger Roll
Pir-piri Chicken Drumsticks
Asian Style King Prawns Skewers
Buttered Corn on the Cob
Mixed Vegetable Kebabs
Spiced Mexican Bean Burger in a Sesame Bun (v)
Quorn Sausages with Caramelized Onion in Finger Roll
Wedges or Chips

SALAD OPTIONS

(Choice of 2 Options from menu)

Homemade Apple & Sultana Coleslaw
Mixed Green Leaves
Heritage Tomato & Pickled Red Onion
Farfalle Pasta with Toasted Pine Nuts & Basil Pesto
Greek Salad
Spiced Cous-cous with Fresh Herbs

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu

2019

the boathouse
ormesby broad



EVENING – FINGER BUFFET

(Minimum of 60 Guests)

Choice of 3 - £11.50 per person

Choice of 4 - £12.95 per person

Choice of 5 - £14.50 per person

Selection of Sandwiches (Meat, Fish & Vegetarian)

Homemade Sausage Roll with Caraway Glaze

Cocktail Sausages with Wholegrain Mustard & Honey Glaze

Mini Vegetable Samosas with Selection of Dips

Breaded Chicken Drumsticks with BBQ sauce

Pizza Selection (Choice of Pepperoni, Hawaiian & Three Cheeses)

Selection of Crudities with Three Dips

Mini Goat's Cheese & Onion Tartlets (v)

Tomato, Mozzarella & Basil Bruschetta

Mini Vegetable Spring Rolls with Chili Dip

Mushroom & Pancetta Tarts with Parmesan

EVENING BUFFET SERVED AT 9:00PM

85% Catering applies to the above menu

2019



the boathouse

ormesby broad



EVENING FINGER BUFFET

(Minimum of 60 Guests)

£10.50 per person

1 or 2 Choices of the following:

(For 2 choices this will be served 50/50)

Bacon Butties

Sausage Butties

Fish Goujons

Chicken Goujons

Spinach & Feta Goujons (v)

Including:

Chip or Wedges Cones

EVENING BUFFET SERVED AT 9:00PM

85% Catering applies to the above menu

2019



CHEESE AND MEAT PLATTER

(Minimum of 60 Guests - £16.95 per head)

(Choice of 3)

Roast Turkey

Roast Gammon

Peppered Rib of Beef

Deli Selection

(Choice of Pepperoni, Salami, Parma Ham)

Selection of Local Cheeses

(Binham Blue, Norfolk Dapple, Warham Herb & Tomato, Goat's Cheese & Brie)

Including

Selection of Crudités and Dips

Crackers & Onion Chutney

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu

2019


the boathouse
 ormesby broad



PRE RECEPTION/ARRIVAL DRINKS

Pimms and Lemonade

Bucks Fizz

Prosecco/Cava

(£3.95 per glass)

Selection of Beers

(Corona, Peroni, Becks, Becks Blue, Budweiser)

(£2.95 per bottle)

Orange Juice, Apple Juice

Elderflower Cordial (still or sparkling)

Non Alcoholic Fruit Punch

(£1.75 per glass)

2019



the boathouse

ormesby broad



White Wines

(3)	The Boathouse House White (France)	12.5% Vol	£14.99
	Fresh, light & unoaked with grapefruit, citrus, apricot kernel & pear drops.		
(2)	Volandas Sauvignon Blanc (Chile) (2016)	13% Vol	£16.99
	Restrained herbal aroma of grass & green pepper. Light, zippy & refreshing with tomato leaf & elderflower.		
(3)	Mountbridge Chardonnay (Australia) (2016)	12.5% Vol	£16.99
	Subtle aroma of light white peach & plums, well balanced, medium bodied dry white wine with a hint of coconut.		
(2)	Pablo Cortez Chardonnay (Argentina) (2015)	13.5% Vol	£16.99
	Aromatic & floral with notes of lychee, spice & ripe pear. Dry & fresh with a rounded palate & a violet & lychee finish.		
(2)	Pinot Grigio San Grigorio (Italy) (2016)	12% Vol	£16.99
	Beautifully balanced with notes of nuts, pear, melon with fresh citrus acidity & nutty finish.		
(3)	Chenin Blanc Neil Jourbet (South Africa) (2016)	13% Vol	£18.99
	Light to medium-bodied, off dry to medium luscious fresh, ripe tropical fruits of citrus		
(2)	Sauvignon Blanc Southern Lights (New Zealand) (2015)	12.5% Vol	£19.99
	Fresh & vibrant with passionfruit, gooseberry & some melon. Balanced richness of fruit & floral note to the palate.		
(1)	Chablis Elegance (France) (2014)	12.5% Vol	£27.99
	Fantastic purity & minerality with notes of apples, grilled nuts & honey. Classic, balanced & delicious notes of acidity.		
(2)	Macon Blanc Villages Bichot (France) (2013)	12.5% Vol	£28.99
	Aromas of milk & butter with undernotes of apples, lemon & sherbet & key lime. Well balanced & classic with fresh acidity.		
(1)	Sancerre Dom de la Perriere (France) (2015)	13% Vol	£38.99
	Elegant aromas of elderflower, nettle & grass with some restrained minerality. Fantastic freshness with crisp acidity.		

White Wines & Rose Key

1–2 Dry

3–4 Medium

5–6 Sweet Medium



Red Wines

(c)	The Boathouse House Red (France)	13% Vol	£14.99
	Medium bodied with hint of black cherry, twist of black pepper & blackcurrant. Well balanced & easy drinking.		
(c)	Volandas Merlot (Chile) (2016)	13.0% Vol	£16.99
	Aromas of cherries, pepper and cacao, elegant, full bodied with hints of chocolate and spice		
(b)	Cabernet Sauvignon Merlot (Chile) (2015)	13% Vol	£16.99
	Ripe sweet aromas of red & black cherries, kirsch & Morello with hint of cassis leaf.		
(b)	Shiraz Tempus Two (Australia) (2014)	13% Vol	£16.99
	Medium bodied with soft tannins		
(b)	Chianti Fregio (Italy) (2014)	12.5% Vol	£18.99
	Very supple & juicy with notes of black cherry, Morello, red plums & raspberry. Balanced & easy drinking.		
(b)	Claret Bordeaux Château Lavison (France) (2015)	12.5% Vol	£18.99
	Medium depth of colour with red berry fruits with a sprinkling of white pepper.		
(c)	Vistamar Sepia Reserva Malbec (Chile) (2015)	13.5% Vol	£19.99
	Aromas of ripe fruit, blackberries, fresh black cherries & blueberries all perfectly blended with elegant notes of vanilla.		
(b)	Rioja Los Vinateros (Spain) (2012)	13.5% Vol	£21.99
	Aromas of dill, coconut & red fruit & brambles. Spicy, warm & well balanced tannins.		
(c)	Rothschild Pinot Noir (France) (2015)	12.5% Vol	£22.99
	Highly aromatic bouquet of red fruit, Morello, blackcurrant & violet.		
(c)	Devil's Corner Pinot Noir (Australia) (2014)	13.3% Vol	£24.99
	Medium bodied bright ruby-red wine with ripe red cherry, plum & raspberry fruits with low soft tannins.		

Red Wine Key

C – Medium bodied

D- Full bodied



Rose Wines

(3)	The Boathouse House Rose (France) Elegant style of rose with tight raspberry & cranberry fruit.	12.5% Vol	£14.99
(2)	Carlo Daminio Pinot Grigio Rose (Italy) (2014) Gentle bouquet of white flowers & fresh peaches	12% Vol	£16.99
(4)	Zinfandel Rose Discovery Beach (USA) Highly fruity flavoured wine, ripe melon, strawberry & cherry on the palate. Balanced floral character.	11.0%	£16.99
(3)	Villa Wolf Rose (Germany) (2015) A medium bodied, well balanced pink rose for all occasion	12.5%	£21.95

Rose Wine Key

1-2 Dry

3-4 Medium

5-6 Sweet Medium

2019

the boathouse
ormesby broad



Sparkling Wines

- | | | | | |
|-----|------------------------------------|------------|--------|---|
| (3) | Conte di Campiano (Italy) | 11.5% Vol. | £18.99 | Beautiful fragrant & intense bouquet with notes of bread crust & apple. Dry mineral with almond notes on the palate |
| (3) | Asti Martini Piedmont (Italy) | 7.5% Vol | £20.99 | Fresh with aroma of grapes, luscious flavours |
| (4) | Fresita Sparkling (Chile) | 8% Vol | £21.99 | Pink sparkling wine blended with strawberries |
| (2) | Treviso Prosecco (Italy) | 11% Vol | £22.95 | The wine pours a bright straw yellow colour, with some greenish hints, the nose is dry and stylish with good intensity. Fresh flavor easy drinking |
| (3) | Nua Prosecco (Italy) | 11% Vol | £22.95 | Light straw yellow with green shimmers, fruity, elegant, clean & typically aromatic |
| (2) | Bottega Prosecco Gold (Italy) | 11% Vol | £50.99 | Rich and persistent foam and fine perlage, pale straw yellow, fruity and flowery with scents of golden apple, pear, acacia flowers and lily of the valley, elegant and fresh. |
| (2) | Bottega Gold Rose Spumante (Italy) | 11.5% Vol | £50.99 | Peach coloured, distinctly flowery with scent of mixed berries, mainly currants and wild strawberries. Fresh good acidity, harmonious, delicate and persistent. |

Wine & Champagne Keys

1-2 Dry

3-4 Medium

5-6 Sweet

2019



the boathouse

ormesby broad



Champagne

(1)	Jules Feraud Brut Reserve (France) Award winning champagne, delicious and excellent value	12% Vol	£40.95
(1)	Moet and Chandon N.V. Brut Imperial (France) Lively Clean and expensive soft subtle flavours	12% Vol	£54.99
(1)	Veuve Cliquot Yellow Label Brut (France) Distinguished champagne with full flavour and long fruity finish	12% Vol	£62.99
(1)	Bollinger Special Cuvee (France) Full bodied, creamy biscuit dry flavour	12% Vol	£62.99
2)	Laurent Perrier Rose (France) Glorious pink colour with rounded red fruit flavours	12% Vol	£72.99

Wine & Champagne Keys

1-2 Dry

3-4 Medium

5-6 Sweet