



the boathouse

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CANAPES

(Minimum of 60 Adult Guests)

CHOICE OF 4 - £6.75

CHOICE OF 5 - £7.75

CHOICE OF 6 - £8.75

CHOICE OF 7 - £9.75

HOT

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

Tempura Pork Belly with Sweet & Sour Sauce

Butternut Squash Arancini with Tomato & Thyme Compote (v)

Sweet Potato, Gruyere * Chive Shot (v)

Five Spiced Chicken Satay with Peanut Dressing

Herb Scone with Brie & Smoked Bacon Jam

COLD

Chicken & Caper Rillettes, Onion Marmalade on Wholemeal Croute

Thai Spiced Tiger Prawn with Crispy Cabbage

Cream Cheese on Pumpernickel with Chive & Parmesan Crisp (v)

Smoked Salmon Mousse, Atlantic Prawns & Lemon Jelly Spoons

Parma Ham, Sun blushed Tomato, Shaved Parmesan on Crackers

Chicken Liver Pate on Crisp Ciabatta, Poppy Seeds & Caramelised Red Onion



WEDDING BREAKFAST MENU

(Minimum of 60 Adult Guests)
(Minimum of £39.95 per person)

STARTERS

(Choice of 3 options - £8.95 per person)

Butternut Squash, Red Onion & Feta Tart, Poached Egg with Rocket Salad (v)

Goat's Cheese Pannacotta, Red Wine Pickled Beetroot, Golden Beetroot, Sun blushed Tomato & Balsamic Syrup

Buffalo Mozzarella & Artichoke Salad with Sun blushed Tomato & Fresh Basil Pesto (v)

Caramelised Fresh Fig, Crisp Parma Ham, Mozzarella & Parmesan Crisp

Smoked Mackerel Pate, Pickled Cucumber, Lime & Chervil Jelly with Sun Blushed Tomato Croutes

Ham Hock Terrine, Spiced Pickle & Boathouse Ale Bread

Oak Smoked Salmon & Crab Cannelloni, Caviar & Chive Dressing with Fennel & Apple Salad

Confit Duck Bon Bons, Asian Salad with Plum Dressing

Boathouse Prawn & Crayfish Tian with Granary Fingers

Cromer Crab Cake with Micro Herbs & Chilli Sauce

Sweet Potato Hash Brown, Slow Baked Tomato, Buffalo Mozzarella, Pesto & Pea Cress

Soups:

Roasted Tomato Soup, Mascarpone, Chives & Garlic Croutons

Green Pea & Ham Hock Soup with Chervil Cream

Carrot & Ginger Soup with Crispy Chorizo

Wild Mushroom Soup with Yoghurt & Mint

French Onion Soup with Parmesan Crouton



MAIN MEALS

(Choose 3 Options)
(Minimum of £39.95 per person)

MEAT

Rump of Lamb, Dauphinoise Potatoes, Butternut Puree, Tender Stem Broccoli with Red Wine Jus
(£30.50)

Roast Sirloin of Beef , Yorkshire Pudding, Duck Fat Roasted Potato, Herb Glazed Carrots, Green Beans, Red Wine Jus
(£30.25)

Gressingham Duck Breast, Fondant Potato, Braised Chicory, Roasted Beets & Sherry Reduction
(£29.25)

Supreme of Chicken, Dauphinoise Potatoes, Smoked Bacon, Broad Bean & Wild Mushroom Fricassee
(£28.95)

Roast Supreme of Chicken, Yorkshire Pudding, Herb Roasted Potatoes, Pork & Sage Stuffing, Pigs in Blanket, Chantennay Carrots, Green Beans & Roast Jus
(£28.95)

Trio of Pork, Caramelized Belly, Tenderloin, Crispy Bon Bons, Carrot Puree, Kale, Bramley Apple Mash & Cider Jus
(£27.50)

Chargrilled Pork Cutlet, Fondant Potato, Apple Puree, Orange Braised Carrots, Tender Stem Broccoli & Thyme & Garlic Jus
(£27.50)

Pan Fried Seabass, Harissa & Mint Mash, Roasted Peppers, Tender stem Broccoli, Lemon & Mint Yoghurt Dressing
(£26.75)

Herb Crusted Salmon Fillet, Ginger & Carrot Puree, Green Beans, Fondant Potato & Peppercorn Vinaigrette
(£26.75)

Asparagus, Broad Bean & Spring Onion Risotto, Garlic Roasted Baby Tomatoes & Pea Shoot Shoots (v)
(£24.50)

Field Mushroom, Red Pepper & Butternut Squash Tian, Butternut Puree, Tender Stem Broccoli, Sautéed Potatoes & Pink Peppercorn Vinaigrette
(£24.50)



DESSERTS

(£8.25 per person)

Boathouse Eton Mess & Champagne Jelly

Chocolate Brownie Cheesecake, Fudge Sauce with Honeycombe Ice Cream

Trio of Desserts (Glazed Lemon Tart, Blackcurrant Parfait, Grape & Earl Grey Tea Jelly)

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

Sticky Toffee Pudding, Clotted Cream & Toffee Sauce

White Chocolate Chip Brownie, Chantilly Cream, Chocolate Sauce

Glazed Lemon Tart, Blackberry Compote & Vanilla Ice Cream

Whiskey & Apricot Brulee, Chocolate Shortbread & Whiskey Cream

Chocolate & Orange Pudding, Orange Anglaise & Caramel Oranges



CHILDREN'S MENU

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

Home-made Chicken Goujons, Chunky Chips & Baked Beans

Homemade Ciabatta Pizza (Cheese **OR** Ham & Cheese)

The Boathouse Fish & Chips with Garden Peas

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

CHILDREN'S DESSERTS

Mixed Berry Jelly & ice-cream

Chocolate Brownie, Fresh Strawberries & Vanilla Ice Cream

Selection of Ice Cream (Chocolate, Vanilla & Strawberry)



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WEDDING BREAKFAST BARBEQUE

(Minimum of 60 Adult Guests - £40.95 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
- Piri-Piri Chicken Skewers
- Tandoori Spiced Baby Back ribs
- Maple Glazed Sticky Ribs
- Foil Baked Asian Red Snapper with Chilli & Soy Dressing
- Pepper Crushed Salmon Fillet with Coriander & Lime Dressing
- Salmon & King Prawns Kebabs with Lemon Butter
- Spiced Mexican Bean Burger in Sesame Bun (v)
- Vegetarian 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)

New Potato, Sweet Pea & Saffron

Tomato, Spring Onion & Mint

Homemade Coleslaw

Baby Gem, Stilton, Apple, Croutons & Cider Vinaigrette

Cracked Wheat, Roasted Beets & Basil

Spiced Cous-cous with Fresh Herbs

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Spiced Cous-Cous with Fresh Herbs

DESSERTS

(Choice of 2 Options from menu)

Boathouse Eton Mess & Champagne Jelly

Chocolate Brownie Cheesecake, Fudge Sauce with Honeycombe Ice Cream

Trio of Desserts (Glazed Lemon Tart, Blackcurrant Parfait, Grape & Earl Grey Tea Jelly)

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

Sticky Toffee Pudding, Clotted Cream & Toffee Sauce

White Chocolate Chip Brownie, Chantilly Cream, Chocolate Sauce

Glazed Lemon Tart, Blackberry Compote & Vanilla Ice Cream

Whiskey & Apricot Brulee, Chocolate Shortbread & Whiskey Cream

Chocolate & Orange Pudding, Orange Anglaise & Caramel Oranges

2020 SUBJECT TO ANY TAX/PRICE INCREASES



EVENING BUFFET - HOG ROAST

(Minimum of 60 Guests - £17.50 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)

New Potato, Sweet Pea & Saffron

Tomato, Spring Onion & Mint

Homemade Coleslaw

Baby Gem, Stilton, Apple, Croutons & Cider Vinaigrette

Cracked Wheat, Roasted Beets & Basil

Spiced Cous-cous with Fresh Herbs

Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs

Spiced Cous-Cous with Fresh Herbs

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu



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EVENING BARBEQUE

(Minimum of 60 Adult Guests)

Choice of 4 - £15.95 per person

Choice of 5 - £16.95 per person

Choice of 6 - £17.95 per person

Choice of 7 - £18.95 per person

Homemade 4 oz. Boathouse Burger in a Sesame Bun
Cumberland Sausage with Caramelized Onion in Finger Roll
Cajuns Chicken Thighs
Pir-piri Chicken Drumsticks
Salmon & Lime Skewers
Mixed Vegetable Kebabs (v)
Spiced Mexican Bean Burger in a Sesame Bun (v)
Vegetarian Sausages with Caramelized Onion in Finger Roll (v)
Buttered Corn on the Cob
Wedges or Chips

SALAD OPTIONS

(Choice of 2 Options from menu)

New Potato, Sweet Pea & Saffron
Tomato, Spring Onion & Mint
Homemade Coleslaw
Baby Gem, Stilton, Apple, Croutons & Cider Vinaigrette
Cracked Wheat, Roasted Beets & Basil
Spiced Cous-cous with Fresh Herbs
Fusilli with Garlic Roasted Tomatoes, Roasted Corn & Fresh Herbs
Spiced Cous-Cous with Fresh Herbs

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu



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EVENING - FINGER BUFFET

(Minimum of 60 Guests)

Choice of 3 - £11.75 per person

Choice of 4 - £13.25 per person

Choice of 5 - £14.75 per person

Selection of Sandwiches (Meat, Fish & Vegetarian)

Homemade Sausage Roll with Poppy Seeds

Mini Vegetable Samosas with Mint Yoghurt Dip (v)

Mini Vegetable Spring Roll with Chilli Dip (v)

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

Tandoori Chicken Skewers

Selection of Crudities with Three Dips

Deep Fried Scampi Tails with Tartare Sauce

Beef Satay with Honey, Soy & Sesame Seeds

Three Peppers & Stilton Tartlets

EVENING BUFFET SERVED AT 9:00PM

85% Catering applies to the above menu

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EVENING FINGER BUFFET

(Minimum of 60 Guests)

£10.95 per person

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

Bacon Butties

Sausage Butties

Fish & Chips Cones, Tartare Sauce & Lemon Wedges

Deep Fried Mozzarella Sticks, Chips & Tomato Salsa (v)

EVENING BUFFET SERVED AT 9:00PM

100% Catering applies to the above menu



CHEESE AND MEAT PLATTER

(Minimum of 60 Guests - £17.50 per head)

(Choice of 3)

Lemon & Black Pepper Roasted Turkey Supreme

Brown Sugar & Clove Baked Gammon

Wholegrain Mustard & Herb Sirloin Beef

Deli Selection (Pepperoni, Salami, Parma Ham, Garlic Sausage)

Selection of Local Cheeses

(Binham Blue, Walsingham Cheddar, Garlic Herbs, 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

2020 SUBJECT TO ANY TAX/PRICE INCREASES



PRE RECEPTION/ARRIVAL DRINKS

Selection of Alcoholic Drinks

Pimms and Lemonade

Bucks Fizz

Prosecco/Cava

(£3.95 per glass)

Selection of Beers

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

(£3.50 per bottle)

Selection of Non-Alcoholic Drinks

Orange Juice, Apple Juice

Elderflower Cordial (still or sparkling)

Non-Alcoholic Fruit Punch

(£1.95 per glass)



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White Wines

(3)	The Boathouse House White (France) Fresh, light & unoaked with grapefruit, citrus, apricot kernel & pear drops.	12.5% Vol	£15.99
(2)	Volandas Sauvignon Blanc (Chile) (2016) Restrained herbal aroma of grass & green pepper. Light, zippy & refreshing with tomato leaf & elderflower.	13% Vol	£16.99
(2)	Pinot Grigio San Grigorio (Italy) (2016) Beautifully balanced with notes of nuts, pear, melon with fresh citrus acidity & nutty finish.	12% Vol	£17.99
(3)	Mountbridge Chardonnay (Australia) (2016) Subtle aroma of light white peach & plums, well balanced, medium bodied dry white wine with a hint of coconut.	12.5% Vol	£18.99
(2)	Pablo Cortez Chardonnay (Argentina) (2015) Aromatic & floral with notes of lychee, spice & ripe pear. Dry & fresh with a rounded palate & a violet & lychee finish.	13.5% Vol	£21.95
(3)	Chenin Blanc Neil Jourbet (South Africa) (2016) Light to medium-bodied, off dry to medium luscious fresh, ripe tropical fruits of citrus	13% Vol	£22.95
(2)	Sauvignon Blanc Southern Lights (New Zealand) (2015) Fresh & vibrant with passionfruit, gooseberry & some melon. Balanced richness of fruit & floral note to the palate.	12.5% Vol	£24.50
(2)	Macon Blanc Villages Bichot (France) (2013) Aromas of milk & butter with undernotes of apples, lemon & sherbet & key lime. Well balanced & classic with fresh acidity.	12.5% Vol	£35.50
(1)	Chablis Elegance (France) (2014) Fantastic purity & minerality with notes of apples, grilled nuts & honey. Classic, balanced & delicious notes of acidity.	12.5% Vol	£38.50
(1)	Sancerre Dom de la Perriere (France) (2015) Elegant aromas of elderflower, nettle & grass with some restrained minerality. Fantastic freshness with crisp acidity.	13% Vol	£49.99

White Wines & Rose Key

1- 2 Dry

3- 4 Medium

5 - 6 Sweet Medium



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Red Wines

(c)	The Boathouse House Red (France) Medium bodied with hint of black cherry, twist of black pepper & blackcurrant. Well balanced & easy drinking.	13% Vol	£15.99
(c)	Volandas Merlot (Chile) (2016) Aromas of cherries, pepper and cacao, elegant, full bodied with hints of chocolate and spice	13.0% Vol	£16.99
(b)	Cabernet Sauvignon Merlot (Chile) (2015) Ripe sweet aromas of red & black cherries, kirsch & Morello with hint of cassis leaf.	13% Vol	£19.00
(b)	Shiraz Tempus Two (Australia) (2014) Medium bodied with soft tannins	13% Vol	£21.50
(b)	Chianti Fregio (Italy) (2014) Very supple & juicy with notes of black cherry, Morello, red plums & raspberry. Balanced & easy drinking.	12.5% Vol	£22.95
(b)	Claret Bordeaux Château Lavison (France) (2015) Medium depth of colour with red berry fruits with a sprinkling of white pepper.	12.5% Vol	£22.95
(c)	Vistamar Sepia Reserva Malbec (Chile) (2015) Aromas of ripe fruit, blackberries, fresh black cherries & blueberries all perfectly blended with elegant notes of vanilla.	13.5% Vol	£25.95
(b)	Rioja Los Vinateros (Spain) (2012) Aromas of dill, coconut & red fruit & brambles. Spicy, warm & well balanced tannins.	13.5% Vol	£25.95
(c)	Rothschild Pinot Noir (France) (2015) Highly aromatic bouquet of red fruit, Morello, blackcurrant & violet.	12.5% Vol	£27.50
(c)	Devil's Corner Pinot Noir (Australia) (2014) Medium bodied bright ruby-red wine with ripe red cherry, plum & raspberry fruits with low soft tannins.	13.3% Vol	£45.00

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	£15.99
(4)	Zinfandel Rose Discovery Beach (USA) Highly fruity flavored wine, ripe melon, strawberry & cherry on the palate. Balanced floral character.	11.0%	£19.95
(2)	Carlo Aminio Pinot Grigio Rose (Italy) (2014) Gentle bouquet of white flowers & fresh peaches	12% Vol	£20.50
(3)	Villa Wolf Rose (Germany) (2015) A medium bodied, well balanced pink rose for all occasion	12.5%	£27.95

Rose Wine Key

1- 2 Dry

3- 4 Medium

5 - 6 Sweet Medium



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Sparkling Wines

(3)	Conte di Campiano (Italy)	11.5% Vol.	£21.95
	Beautiful fragrant & intense bouquet with notes of bread crust & apple. Dry mineral with almond notes on the palate		
(3)	Nua Prosecco (Italy) (VEGAN/VEGETARIAN)	11% Vol	£24.95
	Light straw yellow with green shimmers, fruity, elegant, clean & typically aromatic		
(2)	Treviso Prosecco (Italy)	11% Vol	£26.95
	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)	Asti Martini Piedmont (Italy)	7.5% Vol	£28.99
	Fresh with aroma of grapes, luscious flavours		
(4)	Fresita Sparkling (Chile)	8% Vol	£31.95
	Pink sparkling wine blended with strawberries		
(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



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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 flavors	12% Vol	£54.99
(1)	Veuve Clioquot Yellow Label Brut (France) Distinguished champagne with full flavor and long fruity finish	12% Vol	£62.99
(1)	Bollinger Special Cuvee (France) Full bodied, creamy biscuit dry flavor	12% Vol	£62.99
2)	Laurent Perrier Rose (France) Glorious pink colour with rounded red fruit flavors	12% Vol	£72.99

Wine & Champagne Keys

- 1- 2 Dry
- 3- 4 Medium
- 5 - 6 Sweet