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Norfolk County Catering are a bespoke wedding caterer for Norfolk, Suffolk and Cambridgeshire. We like to think we do things different by giving you the wedding couple full autonomy of the menu. We are a talented team of private chefs lead in the Kitchen by Antony Taylor whom has a number of years experience working in Wedding venues & rosette establishments.

We love to hear your ideas and bring them to life in our culinary way. We have a number of menus and ideas for you if you are not quite sure what you want for your special day. Our menus vary from quirky street food menus to culinary delights featuring local and seasonal produce.

We like to listen to your needs, try and work to your budget and create a special day that you and your guests will not forget.

We also work with an on site wedding cake company 'The Norfolk Wedding Cake Co' A talented Baker Gordon can create an amazing cake listening to your ideas and bringing them to life.

# *Menus*

We have devised a number of menus from you to choose from, however we will always create a menu around you and your likes and dislikes. We want your day to be special!

We pride ourselves on our personal touch as a caterer when speaking to you about your menus.

## *Traditional Wedding menu*

### *Starters*

#### *Soup*

Roasted Tomato

Potato & Leek

Honey Roasted Butternut Squash

Honey Roasted Carrot

#### *Seafood*

Prawn & Crayfish 'Cocktail' – Cucumber, Sun Dried Tomato & Baby gem#

Smoked Salmon, Capers, Lemon Crème Fraiche

Smoked Mackerel Pate, Croutons, Apple Salad

#### *Meat*

Chicken & Tarragon Terrine, Tarragon Mayonnaise & Pickled Mushrooms

Ham Hock Terrine, Piccalilli & Brioche

Chicken Liver Pate, Red onion marmalade, brioche Crisps

## **Main Courses**

### ***Seafood***

Roasted salmon, New potatoes & Parsley sauce

Sea bass, crushed new potatoes, white wine sauce

Cod, Tomato sauce, herb gnocchi

### ***Meat***

Roasted Chicken, Creamed leeks, Roast potatoes & jus

Roasted pork, Crackling, stuffing Roast potatoes and apple sauce

Turkey, Pigs in blanket, cranberry sauce, jus

### ***Veggie***

Pea Risotto, Pickled baby skins

Broad beans

Herb Gnocchi, Pesto, Parmesan crisps

Tagliatelle, Arrabiatta and basil

## **Desserts**

Lemon Posset, Raspberry Compote

Chocolate Brownie, Vanilla Ice Cream

Vanilla Cheesecake

Eton Mess

## *Chefs Choice Wedding menu*

### ***Starters***

Creamed mushroom, garlic, chive and truffle oil soup (V)

Cauliflower Soup, Cheese beignet & Parmesan Tuille (V)

Beetroot Assiette, Goats cheese mousse, cucumber salsa (V)

Sweetcorn Fritter, Tomato and balsamic jam, Chive oil (V)

Salmon Gravavlax, Lemon Curd cream, Crispy Cavolo Nero, Croute

Torched Mackerel, Pickled Apple, Beetroot Crème Fraiche, Dill oil

Cromer Crab, Sourdough toast, Samphire butter, Dill crème fraiche,

Lobster 'Roll' Avocado, Spring onion, Chive emulsion

Lamb Shoulder Croquette, Mint gel, Pea fricassee, charred baby gem

Pork Cheek bon bons, Apple Puree, Apple Salsa, celeriac & mustard emulsion

BBQ Smoked Duck 'ham'. Braised Carrot, Carrot and cumin chutney, crème fraiche & hazelnut

### ***Mains***

Braised Beef Cheek, Creamed potatoes, 'Bourguignon' sauce, Tender stem broccoli

Pork Belly, Carrot puree, Spring onion Mash, Braised carrots

Confit Duck Leg, Courgette & Carrot Julienne, Plum gel & Asian inspired honey jus

Chicken Supreme, Mushroom and Pancetta Sauce, Dauphinoise & Tender stem Broccoli

Salmon, Crushed new potatoes, Warm Tartare Sauce

Cod Fillet, Chorizo and bean cassoulet, Spinach

Curried Monkfish Tail, Bombay style potatoes, Saute leeks, Curry oil

Seabass, Turnip puree, Pomme puree, Champagne & Caviar sauce

Cauliflower, Cavolo Nero, Cauliflower puree, brown butter sauce (v)

Cumin Roasted aubergine, Wholegrain cous cous, Chive oil (V)

Mushroom wellington, Creamed leeks and roasted potatoes (V)

### ***Desserts***

Lemon Tart, Berry Sorbet

Dark Chocolate Torte, Strawberry Chantilly, Honeycomb

Chocolate mousse, Blackberry Sorbet, White chocolate soil

Poached pear, White chocolate ganache, White chocolate soil and red wine syrup

Frangipane Tart, Cherry Gel, Chantilly cream and poached cherries

Sticky Toffee Pudding, Salted caramel ice cream

Bakewell Tart, Raspberry ice Cream, Raspberry gel

Banana Sponge, Caramelised Banana and Chocolate ice cream

Italian meringue, Macerated strawberries, poached rhubarb and elderflower granita

# *'Feast' Menu*

Sharing Style food – 'Small plates' - Pick two mains & 4 Sides

## **Mains**

Braised Beef Brisket, Balsamic Roasted Shallots & Horseradish Cream

Bavette Steak, Chimmichuri & Aioli

Pulled Lamb Shawarma & Pickled Red onion Pomegranate & Coriander salsa, Lime Yoghurt

Lamb Rack, Pea Fricasse and Baby gem

BBQ Cumin spiced Chicken Thigh Skewers, Spiced Tomato baste, Coriander and mint dressing

Chicken Supreme, Garlic aioli, Salsa Verde, Chimichurri, Serrano ham crisp

Beef Wellington

Curried Monkfish Tail, Lentil Dahl

Seabass, sweetcorn succotash, chive oil

Salmon, Chorizo & Spring onion, Saute leek

Turmeric Roasted Cauliflower, Apricot & Hazelnut dressing

Cumin Roasted Aubergine, Coriander and Lemon Hummus, Pickled Red onion

Butternut squash, Sage butter, Goats cheese mousse

**Sides**

**Side Dishes (Choose 4)**

Wholegrain Cous Cous, Chive oil

Roasted Thyme and Rosemary potatoes

Honey Roasted Carrots

Seasonal Greens

Patatas Bravas

Bombay style potatoes

Mustard Mash

Spring onion Mash

Minted new potatoes

Salt Baked new potatoes

Flat Mushrooms, Confit garlic butter

Roasted Beetroot & Balsamic



Halloumi, Honey & Chilli flakes

Beetroot, red onion, radicchio & feta salad

BBQ Flatbread, Coriander and lemon Hummus, Harissa Hummus

New potato, fennel, orange and dill dressing Salad

Heritage Tomato, Pickled shallot, Basil oil salad

BBQ Charred Hispi Cabbage, Orange & Feta

Mint Yoghurt, Tzatziki

Baked Breads, Olive tapenade

Turmeric Spiced Rice salad, pomegranate, coriander, cucumber

Olives, coriander and sun dried tomatoes

### **Sharing Desserts**

Eton Mess, Summer berries, strawberry chantilly

Profiteroles, Chocolate sauce and salted caramel

Summer Berry Roulade, Meringue, Norfolk Strawberries, Chantilly Cream

'Black Forest' Chocolate sponge, Dark Chocolate Ganache, Chantilly, Cherry powder & Cherries

Banana 'Loaf' Toffee Popcorn, Salted Caramel, Caramelised Banana & White Chocolate soil

Summer Berry Pudding, Clotted Cream

'Tropical eton mess' Poached Pineapple, Meringue, Passion fruit, Coconut Cream

or

Trio of miniature desserts

Chocolate Delice

Strawberry Gel

Lemon Tart

Frangipane Tart

Banana Loaf, Salted Caramel, Toffee Popcorn

Chocolate brownie

# *'Streetfood' Menu*

## **Starters**

Veggie/vegan Potato Pakoras, Chilli oil, Coriander, Lime yoghurt, Feta

Cauliflower Bhaji, Harissa Humous, Pickled red onion, Coriander

Haloumi, Tomato & Balsamic Jam, Spring onion

Sweetcorn Fritter, Chive Mayo, Watercress Salad

## **Meat**

BBQ Pulled Pork Croquettes, Apple Slaw & Radish salad

Lamb Shawarma, Pommegrante, Harissa humous, Lime Yoghurt, Corriander

Buffalo Chicken Wings, Blue Cheese dressing, Spring onion

Beef Taco, Avocado, Pickled Chillis, Tomato, Lime

Sticky Chilli popcorn Chicken, Soy & Honey Glaze

## **Fish**

Calamari, Paprika Mayo, Black Onion Seed

Salmon Taco, Avocado, Pickled Chilli, Tomato, Lime

Fishcakes, Lime Mayo, Caper

Crab Roll, Avocado, Pickled Red onions, crispy onions

### **Mains**

Vegetarian/Vegan Kofta, Crushed Avocado, Pickled Red onion, Lime Yoghurt, Cous Cous

Cauliflower Korma, Turmeric Potatoes, Samphire Bhaji

Turmeric Battered Vegetables, 'Chip Shop' Curry sauce & Mushy peas

Mushroom & Halloumi Burger, Hand Cut Chips, Slaw

BBQ Sweetcorn 'Ribs', Spring Onion & chilli salsa, Harissa Mayo & Hand Cut chips

### **Meat**

Buffalo Chicken Burger – Blue Cheese Slaw – Hand Cut Chips – Corn On the Cob

Jerk Chicken – Spicy Rice – Roasted Mixed peppers – Sweet Potato

Paprika Roast Chicken, Chimichuri, Aioli, Serrano Ham crips , Patatas Bravas

Chilli Dogs, Avocado, Crispy Onions, Hand Cut Chips

Pulled Pork Butchers Burger, Onion Rings, Slaw & Fries

Smoked BBQ Ribs, Mango & Red Cabbage Slaw & Hand Cut Chips

### **Seafood**

Fish in foil' Caribbean inspired salmon, Roasted Mixed peppers, Sweet potato

Crab salad Roll – Avocado & Pickled Red onion Potato & Mustard salad

Turmeric Battered Fish, 'Chip shop' Curry sauce, Mushy Peas BBQ

Seabass, Chimichuri, Patatas Bravas

# 'Add ons'

## **Canapes**

Paella arancini with aioli

Mac and cheese bon bons

Celeriac and stilton arancini

Tomato and basil bruschetta

Cucumber and goats cheese mousse

Tomato & Goats Cheese Cone

Onion Bhaji

Cheddar Croquette, Chilli Jam

Potato Pakora Pickled Chilli & Coriander

Courgette & Cumin Bruchetta

Hog roll with apple

Curried chicken roulade with mango salsa and coriander

Seared beef, soy and honey glaze

Beef and horseradish crostini

Pulled pork mini slider

Paprika Chicken Roulade, Aioli & Chorizo Jam

Braised Shin of Beef Croquette & Mustard Mayonnaise  
Sage & Onion Sausage Roll, Spicy Tomato Ketchup

Quail Scotch Egg, Mustard Mayonnaise

Smoked salmon blinis

Mackerel pate and beetroot

Cod cake with chilli mayo

Crab on 'Toast'

Prawn Skewer

Seared Scallop, Bacon Jam

Smoked Haddock & Cheese Croquette

Smoked Salmon Mousse, Cucumber

Seared Tuna, Cucumber & Soy

## **Evening food options**

### **Buffets**

**Paella Cooked over fire with sides**

**Pizza Station**

**Loaded Jacket Potato Station**

**Loaded Fries Station**

**BBQ & Sides**

### **Late Night snack options**

Fish and chip cones

Sausage and Bacon Baps

Pulled Hog Bap & Slaw

'Posh' Kebab Wrap

Churros and Chocolate sauce

### **Next day breakfast**

### **For overnight guests**

Full English, Continental, 2 course brunch options

## Wedding Cakes

Our 'Sister' Company the Norfolk Wedding Cake Co. can be on hand to create the wedding cake of your dreams.

The baker Gordon will organise a wedding cake consultation which will include tasters of 11 different flavours.

