

NORFOLK'S EDGE

Catering & Events

PRIVATE DINING MENU

Hello, Alex here.

Chef and Owner of Norfolk's Edge.

I am delighted to share with you your private dining menu and excited to see your choices for your next event.

On the evening you can relax & spend time with your friends and family while my award winning chefs & front of house staff handle every detail of your occasion.

*Best Wishes
Alex and Team*

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3 COURSE MENU £80PP

INC VAT, CHEFS, SERVING STAFF &

NORFOLK'S EDGE SOURDOUGH BREAD FOR THE TABLE.

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Canapes

(Add £15pp)

Please choose 4 from the following

Meat

Chicken Mousse & Whipped Binham Blue
Mini Chicken Caesar Salad
Ham Hock, Piccalilli
Beef Fillet Carpaccio, Truffle Aioli
Confit Chicken Wing, Granny Smith Apple
Harissa Chicken & Mint Yogurt
Sticky Belly Pork, Sesame & Spring Onion
Mini Norfolk Pork Sausage Roll, Burnt Apple Puree
Norfolk Pork, Free Range Egg, Garlic Aioli
Comte & Smoked Pancetta Quiche
Maple Glazed Chorizo Bites

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Fish

Crevette & Chorizo, Harissa
Smoked Mackerel, Spring Onion Crostini
Cromer Crab Tartlet
Local Oysters, Sweet Chilli, Lemon, Chive Oil
Oak Smoked Salmon, Chive Aioli
Smoked Mackerel, Tortilla Wrap, Crème Fraiche

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Vegetarian

Whipped Goats Cheese & Red Onion
Beetroot Salsa Tartlet
Wild Mushroom Duxelle, Feta
Norfolk Dapple Pomme Dauphine
Crispy Parmesan Polenta
Whipped Feta & Sour Dough
Mac 'n' Cheese Bites
Avocado & Chilli Tart
Norfolk Dapple Mini Quiche, Tomato Chilli Salsa
Parmesan Cheese Puff
Walnut & Honey, Goats Cheese
Celeriac & Apple, Melba
Wild Mushroom Fricassee, Norfolk Crunch

Starters

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Add a Pre-Starter (£5pp)

Norfolk's Edge Soup of the Day
Norfolk's Edge Catch of the Day
Norfolk's Edge Shot of the Day

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Our Signature Starter (Add £8pp)

Lemon Baked Halibut, Julienne Leeks, Parisienne Courgettes,
Brancaster Mussel Beurre Blanc

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Meat

Duo Of Lamb; Garlic & Thyme Roasted Fillet, Crispy Fritter,
Ratatouille, Red Pepper Puree, Parsley Crumb

Norfolk Game & Tarragon Terrine,
Poached Pear, Rosemary Focaccia, Raisin Puree

Smooth Chicken Liver Parfait,
Prune Puree, Crispy Shallot, Charred Norfolk's Edge Bread

Thyme Seared Pigeon Breast,
Saffron Celeriac & Wild Mushroom Fricassee, Celeriac Puree, Blackberry Jus

Norfolk Duck Leg Tortellini,
Etuvee Leeks, Potato Puff, Shimeji Mushroom Jus

Duo of Pork; 8 Hour Braised, Charred Fillet,
Apple Puree, Boudin, Cider Jus

Braised Beef Cheek, Beef Bourgoin,
Parsley & Parmesan Crumb

Fish

Duo Of Smoked Mackerel; Pate & Blowtorched,
Beetroot Salsa, Toasted Rye Bread, Pickled Beetroot

Pan Seared Scallops,
Cauliflower Shawarma, Pulled Pork Cake, Apple

“Scampi & Chips”
Crispy Cod Cheeks, Fondant Potato, Curry Beurre Blanc,
Watercress Salad, Dill Oil

Smoked Haddock Chowder,
Maris Piper, Courgette, Brancaster Mussels, Quail Egg

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Fish

Norfolk's Edge Crevette Prawn Cocktail,
Cucumber, Harissa Aioli, Dill Croutons.

Pan Roasted Sea Bass Fillet,
Leeks, Brancaster Mussels, Potato Puff

Vegetàrian

Wild Mushroom Tortellini,
Binham Blue Cheese Sauce, Pine Nuts, Crispy Shallot

Honey Baked Beetroot, Goats Cheese Fritters,
Pickled Candied Beetroot, Walnut & Norfolk Leaf
Salad

Smoked Dapple Souffle,
Sauteed Spinach, Chive Cream, Crispy Onion

Wild Mushroom & Mozzarella Arancini,
Truffle Aioli, Blakeney Leaf, Tomato & Chilli Chutney

Spinach & Ricotta Ravioli,
Lemon Beurre Blanc, Artichoke Crisp

Spiced Cauliflower Steaks,
Poached Raisins, Baba Ghanoush, Pomegranate

Marinated Heritage Tomatoes,
Pickled Cucumber, Goats Cheese Snow, Basil Cress, Leek Ash

Mains

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Our Signature Main Course (Add £10 pp)

Beef Wellington, Mushroom Duxelle, Serrano Ham,
Dauphinoise Potatoes, Honey Baked Carrots,
Garlic Sprouting Broccoli, Beef Jus

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Meat

8 Hour Braised Pork Belly & Charred Pork Fillet,
Black Pudding, Thyme Fondant Potato, Garlic Tenderstem, Cavolo Nero, Cider Jus

8 Hour Braised Pork Belly, Crispy Pork Cake,
Hasselback Roasted Butternut Squash, Crispy Cavolo Nero, Apple Cider Jus

Pancetta & Sage Wrapped Chicken Ballotine,
Olive Oil & Shallot Crushed New Potatoes, Garlic Baked Shallots, Burnt Leeks, Chicken Jus

Honey & Thyme Roasted Pheasant Breast, Confit Leg,
Braised Red Cabbage & Pancetta, Parsley Potato Puree, Red Wine Jus

English Fillet of Beef, Potato Terrine, Saffron Braised Salsify,
Buttered Sprouting Broccoli, Caramelised Shallot Puree, Rosemary Jus

Salsa Verde Lamb Rump, Crispy Potato Rosti,
Charred Spring Onions, Red Onion, Crumbled Rosary Goats Cheese

Fish

Chorizo Roasted Stone Bass,
Sautée Potatoes, Pak Choi, Charred Courgette, Lobster Bisque

Lemon Pan Roast Halibut,
Buttered Spinach, Brancaster Mussel Beurre Blanc, Dauphinoise Potato, Potato Puff

Herb Crusted Cod Loin,
Jerusalem Artichoke Puree, Garlic Cavolo Nero, Courgette, Maris Peer Potatoes

Charred Fillet of Beef & Half Baked Lobster,
Beef Dripping Cocottes, Garlic Samphire, Thermidor Sauce (Supp £8)

Parsley Crusted Hake Fillet,
Olive Oil Crushed Potatoes, Tenderstem Broccoli, Leeks, Chive Sauce

Lemon Baked Skate Wing,
Skinny Fries, Norfolk Leaf Salad, Caper Noisette

Vegetarian

Thyme Roasted Hasselback Butternut Squash,
Balsamic Glazed Red Onion, Charred Asparagus, Salsa Verde

Crispy Parmesan Polenta, Roasted Shallots, Charred Red Pepper,
Gremolata, Chive Crème Fraiche

Celeriac & Norfolk Dapple Ravioli, Carrot Puree,
Garlic Sprouting Broccoli, Chive Oil, Watercress

Thyme Roasted Cauliflower Steak,
Tahini Dressing, Buttered Kale, Romesco Sauce, Toasted Pine Nuts

Wild Mushroom & Truffle Risotto,
Crispy Leeks, Garlic Roasted Jerusalem Artichoke, Chive Oil, Parsley

Chickpea, Fennel & Chilli Roasted Falafel,
Roasted Beetroot, Beetroot Puree, Charred Spring Onion, Sauce Vierge (VE)

Desserts

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Add a Pre Dessert (£6.50)

Crème Fraiche Sorbet
Passion Fruit Foam, Mango Compote

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Our Signature Dessert (Add £5 pp)

Double Chocolate Marquise, White Chocolate Crumble,
Vanilla Ice Cream

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Pear & Ginger Pavlova,
Chantilly Cream, Oat Crumb

Dark Chocolate Fondant,
White Chocolate Snow, Vanilla Ice Cream

Honey & Yoghurt Bavouis,
Pistachio Sponge, Honey Glazed Figs, Raspberry Sorbet

Sticky Toffee Pudding,
Vanilla Ice Cream, Oat Crumb

Classic Lemon Tart,
White Chocolate Snow,
Crème & Raspberry Ripple
Ice Cream

“Affogato” White Chocolate Mousse,
Salted Caramel Ice cream, Chocolate Shard

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Raspberry & Almond Bakewell Tart,
Raspberry Sorbet

Petit Fours (Add £5pp)

Salted Caramel Macaron

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Baileys Chocolate Ganache

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Toasted Coconut Marshmallow

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Hazelnut Dark Chocolate

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Raspberry Jelly

Norfolk's Edge Cheese Truckle

Add £12pp

Please choose 3 of the following:

Baron Bigod

Baron Bigod is a stunning brie-style cheese, with a rich, full, earthy flavour and a lingering finish. Its made by Jonny Crickmore from the milk of his own herd of Montbeliarde cows in Suffolk

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Binham Blue

Binham is made by the Templeton family in Norwich with a little help from their gorgeous herd of Swiss Brown Cows. It has sweet, caramel like notes and a fudgy texture which is perfectly balanced by the added salty mustiness from the rind and crunch from the blue.

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Norfolk Dapple

Norfolk Dapple is an unpasteurised clothbound hard cow's milk cheese with a dapple rind. It has won a number of awards including silver and bronze awards in the British Cheese Awards.

This is a cheese which is cheddar like, smooth and creamy with a hint of nuttiness in the lingering aftertaste.

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Rosary Ash Goats Cheese

Rosary Goat Ash is a fresh-tasting, award winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash which is said to aid digestion. The cheese is handmade in small batches by the Moody family on their farm in the heart of Wiltshire.

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Reblochon

Reblochon is a soft washed-rind and smear-ripened French cheese with a very nutty flavour. It is made in the Alpine region of Haute-Savoie from raw cow's milk and has its own AOC designation.

Reblochon was first produced in the Thones and Arly Valleys, in the Aravis massif.

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**Served with Homemade Crackers, Marmalade Chutney,
Celery and Grapes.**

All of our cheese is locally sourced from The Cheese Truckle