

NORFOLK'S EDGE

CATERING & EVENTS

CANAPES

We Recommend A Minimum of 4 Choices. Priced From £15.00pp

MEAT

- Chicken Mousse & Whipped Binham Blue
- Mini Chicken Caesar Salad
- Ham Hock, Piccalilli Gel
- 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
- Crispy Chicken Bites, Katsu Sauce
- Crispy Pork Fritter, Apple Gel
- Beef Fat Rosti, Horseradish Crème Fraiche
- Satay Chicken, Cucumber
- Beef Tartare Tartlet, Balsamic Glaze, Parmesan

FISH

- Crevette & Chorizo, Harissa
- Smoked Mackerel, Spring Onion Crostini
- Cromer Crab Tartlet
- Local Oysters, Sweet Chilli, Lemon, Chive Oil
- Oak Smoked Salmon, Chive Aioli
- Crevette Caesar Salad Tart
- Smoked Salmon Roulade, Dill Aioli
- Gin Cured Sea Trout, Crème Fraiche
- Fresh Tuna Taco, Avocado Puree, Cucumber, Radish
- Sea Bass Ceviche, Salsa Verde
- Beetroot Cured Salmon, Pickled Carrot

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
- Crispy Rosary Goats Cheese Fritter, Onion Marmalade
- Spiced Carrot Bhaji, Tikka Gel
- Garlic & Thyme Butter Rosti, Chive Sour Cream

VEGAN

- Beetroot Salsa Tartlet, Leek Ash
- Avocado & Chilli Taco
- Carrot Bhaji, Mango Chutney
- Falafel Bite, Chive Aioli
- Crispy Polenta, Mushroom Ketchup
- Red Onion Marmalade & Feta Tartlet, Parsley Crumb

For The Table

From £4.00pp

- Norfolk's Edge Sourdough Bread
- Sea Salt Butter
-
- Nocellara Olives
-
- Rosemary & Olive Oil Focaccia
- Olive Oil & Balsamic Dip

Starters

From £15.00pp

- Oak Smoked Gressingham Duck Breast
Harissa Sweet Potato, Etupee Leeks, Crispy Duck Fritter

- Smoked Ham Hock & Chicken Terrine
Pickled Vegetables, Piccalilli Gel, Celeriac Remoulade, Edge Toast

- Duo Of Pork; 8 Hour Braised Belly
Crispy Pork Fritter, Apple Puree, Boudin, Cider Jus

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

- Braised Beef Cheek, Beef Bourgoin
Parsley & Parmesan Crumb

- Norfolks Edge Crevette Prawn Cocktail
Cucumber, Harissa Aioli, Dill Croutons

- Norfolk Dapple Cheese Soufflé
Tomato & chilli chutney, Blakeney Leaf

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

- Lemon Roasted Salmon Fillet
Garlic Crevette Prawn, Shellfish Bisque, Chive Oil

- Smoked Salmon & Mackerel Ballotine
Chive Aioli, Melba Toast, Cucumber

- Wild Mushroom Tortellini
Comte Cheese Sauce, Pine Nuts, Crispy Shallot

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

- Spiced Cauliflower Steaks
Poached Raisins, Baba Ghanoush, Pomegranate Molasses

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

Sharing Feast Menu

Main Element

We Recommend 2-3 options

- Beef Brisket, Harissa Yoghurt, Crispy Shallots
-
- Lemon & Thyme Chicken Breast, Lemon Aioli
-
- Lemon Baked Salmon Fillet, Salsa Verde
-
- Harissa Marinated Chicken Breast, Chimchurri
-
- Bavette Steak, Peppercorn Sauce
-
- Pan-Fried Sea Bass Fillet, Dill Dressing
-
- Spiced Chicken Thighs, Garlic Aioli
-
- Cauliflower shawarma, Apple Gel, Pomegranate
-
- Fennel & Thyme Porchetta, Salsa Verde
-
- 8 Hour Braised Beef Cheek, Truffle Aioli, Crispy Onion
-
- Rosemary & Mint Roasted Lamb Leg, Mint Dressing

From £45.00pp

Side Dishes

We Recommend 3 options

- Hasselback Potatoes, Garlic Aioli, Parmesan
-
- Blakeney Leaf, Dill & Wholegrain Dressing
-
- Roasted Sweet Potato & Halloumi, Pomegranate
-
- Garlic Roasted Norfolk Greens, Crispy Shallots
-
- Marinated Heritage Tomatoes, Burrata, Salsa Verde
-
- 'Greek Salad', Olives, Cucumber, Tomatoes, Feta
-
- Soy & Ginger, Tenderstem Broccoli, Sesame
-
- Cajun Marinated Aubergine, Pomegranate, Feta
-
- 'Panzanella Salad', Peppers, Tomato, Onion, Croutons
-
- Potato Terrine, Parmesan, Parsley Crumb
-
- Honey Roasted Beetroot, Goats Cheese & Walnut Salad
-
- Roasted Courgette, Calvo Nero, Chilli Dressing
-
- 'Caesar Salad', Romain Lettuce, Anchovies, Croutons
-
- Mediterranean Vegetables
-
- Smashed Cucumber, Honey Roasted Carrot, Sesame

Dessert

Plated

From £11.00pp

Double Chocolate Marquise
Blackberry Sorbet

Raspberry & Almond Bakewell Tart
Vanilla Ice Cream

Honey & Yoghurt Bavouis
Pistachio Sponge, Blackberry Sorbet

Tiramisu
Salted Caramel Ice Cream

Norfolk's Edge Chocolate Brownie
Raspberry Sorbet

Vanilla & lime Cheesecake
Mango Sorbet

Vanilla Creme Brûlée
Raspberry Sorbet

Rollsby Strawberries & Raspberries 'Eton Mess'
Meringue, Raspberry Gel, Strawberry Sorbet

Bramley Apple Tart
Tonka Bean Ice Cream

Potted

From £8.00pp

Chocolate Mousse

Tiramisu

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Sticky Toffee Pudding

Raspberry Set Cream

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Vanilla Pannacotta

Banoffee pie

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Eton Mess

Apple Crumble

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Lemon Posset

Sorbet or Ice Cream Pots

Dark Chocolate Fondant
Salted Caramel, Hazelnut Ice Cream

White Chocolate & Amoretto Mousse
Rasbery Sorbet, Dark Chocolate Shard

Cinnamon spiced Bramble Apple & Blackberry Crumble
Vanilla Ice Cream

Passionfruit Tart
Creme Fresh Sorbet

Sticky Toffee Pudding
Vanilla Ice Cream

Treacle Tart
Clotted Cream

Sticky Toffee Pudding
Vanilla Ice cream, Oat Crumb

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

Petit Fours

£3.50pp per option

Baileys Chocolate Truffle

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Dark Chocolate Ganesh

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Coconut Marshmallows

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Fruit Jellys

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Caramel Chocolate Truffle

Norfolk's Edge Cafetiere Coffee & A Selection Of Fairtrade Tea
£3.00pp

Evening Food

From £4.50pp

Norfolk's Edge Mac 'n' Cheese, Crispy Onion, Chive
Norfolk's Edge Mac 'n' Cheese, Maple Smoked Bavette Steak
Free Range Chicken Tikka Curry, Basmati Rice
Skin on Fries, BBQ Pulled Pork, Sour Cream
Honey Baked Camembert, Sourdough
Honey Glazed Halloumi Wrap, Lettuce, Harissa Aioli
Smoked Mackerel Wrap, Chive Crème Fraiche, Lettuce
Norfolk's Edge Burger, Emmental Cheese, Red Onion
Skin on Fries, Norfolk Dapple, Smoked Bacon
Skin on Fries, Sea Salt
Triple Cooked Maris Piper Chips
Thai Green Free Range Chicken Thigh Curry, Basmati Rice
Thai Green Vegetable Curry, Basmati Rice
Wherry Battered Halloumi, Hand Cut Chips
Skin on Fries, Satay Chicken, Spring Onion
Pulled Beef Brisket, Skin on Fries
Norfolk Chipolata, Caramelised Red Onion, Soft Bun
Spiced Lamb Leg Kebab, Red Onion, Heritage Tomato, Lettuce, Garlic Aioli
Crispy Calamari, Sweet Chilli & Lemon Aioli
Crispy Buttermilk Chicken Bites, Skin on Fries, Chipotle Mayo
Crispy Buttermilk Chicken Strips, Norfolk's Edge Mac 'n' Cheese, Chive
Spiced Lamb Kofte, Tzatziki, Flatbread
Crispy Buttermilk Chicken Burger, Chipotle Mayo
'Fish & Chips' Crispy Cod Cheeks, Hand Cut Chips, Curry Sauce
Traditional 'Fish & Chips' Wherry Battered Cod, Hand Cut Chips, Mushy Peas
Halloumi & Red Pepper Skewers, Sweet Chilli
Pulled Spiced Chicken Burrito, Guacamole
'Fajita' Spiced Chicken Breast, Charred Wraps: Choice of Dip; Sour Cream & Chive, Guacamole, Tomato Salsa
Lamb Shawarma Charred Wrap, Tzatziki
Pork & Apple Sausage Roll, Puff Pastry, Apple Sauce
Caramelised Red Onion Sausage Roll, Puff Pastry
Smoked Bacon & Sausage Bap
'Hog Roast' Slow Cooked Pork Loin, Apple Sauce, Brioche Bun, Crackling
Croque Monsieur, Tomato & Chilli Chutney
Spiced Chicken, Mexican Rice, Lime, Coriander

What Else Can Norfolk's Edge Offer?

Have you thought about the night before and the morning after?

Norfolk's Edge Barbecue

Table Feast

Norfolk Beef Smash Burgers
Brioche Bun

Hot Dogs
Soft Bun, Mustard Mayonnaise

Peri Peri Free Range Chicken Skewers

Lamb Kofte Mint Dressing

BBQ Chicken Wings

Garlic Butters Corn on the Cob

Cesar Salad, Croutons

Skin On Fries
Parmesan & Truffle Mayonnaise

Honey Glazed Halloumi
Wild Rocket & Balsamic

New Potato Salad, Chives

Coleslaw, Parsley

Tzatziki, Hummus & Flat breads

Norfolk's Edge Brunch

Table Feast

BBQ Vine Tomatoes, Baked Field Mushroom
Whipped Feta & Sour Dough

Norfolk Pork Sausages &
Smoked Back Bacon

Free Range Eggs

Maris Piper Hash Browns

Beans

Tomato & Brown Sauce

Croissants

Norfolk Berries & Vanilla Clotted Cream

Selection Of Fresh Fruit

Norfolk's Edge Cafeteria Coffee & A Selection Of Fairtrade Tea

Fresh Orange & Apple Juice

*'Here At Norfolk's Edge. We Provide You With A Bespoke Menu Tailored
To Your Wants And Needs - No Event Is Ever The Same'*

FAQs & Other Information

To confirm your booking, we request 1/3 of the total catering amount to be paid to secure your wedding date, this is a non-refundable payment. Until your 1st deposit is paid, the date will still be available for other couples to book.

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We then require the second payment 3 months before your wedding date.

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The final payment is due 1 month before your wedding date.

The quote we have offered to you is based on the number of guests you have confirmed at the time of this agreement.

Any reduction in guest numbers must be notified at least 6 weeks prior to your wedding so your final invoice can be adjusted before the time of full payment.

Please note, we do not provide a refund for any guest reductions after this deadline. It will not include Front of House costs as this will be due separately on set up, the day before your wedding.

Please see T&GS for further details.

Pricing:

All of our menus include VAT & Chefs.

Are children charged? Under 2: Free (unless a place setting is required) and Ages 2-10: Half the adult price. Children menu's can be provided on request.

Are supplier meals charged? Yes, they must be pre-ordered and will be priced according to your menu choices.

Menu Tasting:

Is menu tasting included? Yes, complimentary for the couple after booking with a deposit. Tastings are done privately and separately from other couples. During your tasting, not only will you enjoy your full wedding breakfast but we will also discuss your itinerary for the day of your event and go through your hire order. Tasting will

When does tasting occur? Between October-February before the wedding year, however we can try to accommodate with a different date if required.

Beverage Service:

Can Norfolk's Edge assist with drinks? Yes, they can set up welcome drinks, serve wine, and speech drinks.

We can arrange the hire of the glassware for you too from our preferred hire company, Banqueting Hire, costed to you.

Wedding Cake:

Can Norfolk's Edge serve the cake? Yes, if evening catering is provided, our chefs can portion and serve your wedding cake on boards for your guests to enjoy. Boards to be provided by yourselves or the hire company, costed to you.

Staffing:

Set up team, day prior £250.00 in cash

Charged at £20 per person, per hour - Event Staff & Chefs allocations will be calculated depending on your final guest numbers

When must guest numbers, dietary requirements, and table plans be finalised? We will get back in contact with you with a spreadsheet for you to complete 4-6 weeks prior to your event. Hire costs: We are happy to give a ballpark estimate of hire costs but this will depend on confirmation of numbers and requirements on the final 4-6 weeks final details spreadsheet.

Set Up:

What do we required? Venue access, running water and power. We also require a catering area of a minimum of 6m x 9m (including flooring, lighting, cables and a minimum of 10 x trestle tables) and will either need to be provided by the venue or marquee company and costed to you.

'We look forward to working with you and creating something special.'

The Norfolk's Edge team is ready to assemble a delicious and all-round great dining experience for your special day.

We customise our prices based on your menu choices, offering transparency, flexibility, and excellent service tailored to your preferences.

If you are looking for a more bespoke approach to your wedding menu, our chefs can arrange a phone call with you to go through your exact wants and needs. If you have a favourite restaurant or dish you both love, tell us! Our chefs can recreate this for you to be served to you on your special day.

Do we only cater for weddings? Absolutely not. We're much more than a wedding caterer. At EDGE, we offer a wide range of services, including Private Dining, Corporate Events, Large-Scale Celebrations, and Dine-At-Home dining for special occasions throughout the year.

Our latest addition to the EDGE family is EDGE//NOKO – a coffee shop, restaurant, and farm shop based in Ringsfield, Suffolk.

We'd love to welcome you there!



bookings@norfolksedge.co.uk



[//edgenoko](https://www.instagram.com/norfolksedge)



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www.norfolksedge.co.uk

NORFOLK'S
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Catering & Events

