

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 food 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 The Team

Norfolk's Edge Bread + 3 Course Menu £80pp

Inc VAT + Chefs

£60 per Waiting Staff

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Canapes

*We Recommend A Minimum of 4 Choices. priced at £15.00pp.
Additional canapess are priced at £3.50pp*

MEAT

Chicken Mousse & Whipped Bingham 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

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

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 Fricasee, Norfolk Crunch

VEGAN

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

Roasted Beetroot, Beetroot Puree, Charred Spring Onions, Sauce Vierge (Ve)

Dessert

Our Signature Dessert (Additional £15pp)

**Double Chocolate Marquise
Raspberry Gel, Mango Sorbet**

Blackberry Set Cream
Pistachio Sponge, Creme Fraiche Sorbet

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Raspberry & Almond Bakewell Tart
Raspberry Sorbet

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Honey & Yoghurt Bavouis
Honeycomb, Blackberry Sorbet

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Spiced Bramley Apple Crumble
Vanilla Ice Cream

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Sticky Toffee Pudding
Vanilla Ice cream, Oat Crumb

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

Petit Fours

Additional £3.50pp per option

Salted Caramel Macaron

-

Baileys Chocolate Ganache

-

Toasted Coconut Marshmallow

-

Hazelnut Dark Chocolate

-

Raspberry Jelly

Norfolk's Edge Cheese Truckle

Additional £12.00 per person

**A Selection of Artisan cheeses, Homemade Crackers,
Marmalade Chutney, Celery and Grapes**

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.

All of our cheese is locally sourced from The Cheese Truckle

Breakfast

Shoot Dinner

Wake

Dine At home

Buffet

Picnic Meal Deal

Afternoon Tea

Summer BBQ

Weddings | Corporate | Canape & Small Plate Event

What do we need from you?

- Full name
- Telephone number
- Event location
- Total number of guests
- Preferred dining time
- Dietary requirements
- Special occasion

FAQs & Other Information

Payment:

To confirm your booking, we request 50% of the total catering amount to be paid to secure your private dining date, this is a non-refundable payment.

Until your 1st deposit is paid, the date will still be available for other people to book.

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We then require remaining payment 7 days before your event.

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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 7 days prior to your dinner party 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 charged separately dependant on your guest numbers and menu.

Pricing:

All of our menus include VAT, Chefs and Diningware - Crockery, Cutlery, High-Quality Paper Napkins & Bespoke Menus.

Please note our service covers a 20-mile radius from NR2 4EE. Travel beyond this is charged at 50p per mile, per vehicle.

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.

Beverage Service:

Can Norfolk's Edge assist with drinks? Yes, we can serve arrival drinks and serve wine during your meal.

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

Serving Staffing:

Charged at £60 per Serving Staff - Allocations will be calculated depending on your final guest numbers and menu. This will be added to your final balance 7 days before your dinner party. On the day, please allow 1 hour for our team to set up, followed by approximately 2.5 hours for your dining experience, depending on the number of courses selected.

Final Information:

When must guest numbers, dietary requirements, and table plans (if required) be finalised? We will get back in contact with you with a week before your dinner party for your final details and payment.

Damage:

In an event where any diningware is damaged, the replacement charge will be costed to you via invoice and will be expected to be paid.

'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 event.

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 private dining menu, our chefs can arrange a phone call with you to go through your exact wants and needs tailored to your budget. 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 event.

Do we only cater for Private Dinner Parties? Absolutely not. At EDGE, we offer a wide range of other services, including Weddings, 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 — Cafe, Bar, Restaurant, and Farm shop based in Ringsfield, Suffolk, with luxury accommodation available.

We'd love to welcome you there!



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www.edgedining.com

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