

NORFOLK'S EDGE

CATERING & EVENTS

CANAPES

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

MEAT

- Chicken Mousse & Whipped Bingham 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

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

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

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

For The Table

EDGE Sourdough Bread Sea Salt Butter	<i>Individual from £4.50pp 3-4 dishes For A Sharing Starter from £12.50pp</i>	Charred Paddron Peppers Smoked Maldon Salt
EDGE Rosemary & Olive Oil Focaccia Olive Oil & Balsamic Dip		Nocellara Olives
Manchego, Honey		Hummus Pomegranate, Chickpea
Cured Meats Chorizo, Salmon, Serrano Ham		Goats Cheese & Red Onion Norfolk Crunch
Crispy Pulled Pork Fritters Granny Smith Apple		Baba Ganoush, Pomegranate Molasses, Ras El Hanout Whipped Feta, Garlic & Olive Oil

Starters

EDGE Spiced Braised Lamb belly Whipped feta, Honey Glazed Carrot, Salsa Verde	<i>From £15.00pp</i>	Pan Roasted Sea Bass Fillet Leeks, Brancaster Mussels, Potato Puff
Smoked Ham Hock & Chicken Terrine Pickled Vegetables, Piccalilli Gel, Celeriac Remoulade, Edge Toast		Lemon Roasted Salmon Fillet Garlic Crevette Prawn, Shellfish Bisque, Chive Oil
Duo Of Pork; 8 Hour Braised Belly Crispy Pork Fritter, Apple Puree, Boudin, Cider Jus		Smoked Salmon & Mackerel Ballotine Chive Aioli, Melba Toast, Cucumber
Hazelnut Crusted Gressingham Duck Breast Pak Choy, Celeriac Puree, Glazed Shallot, Jus		White Onion & Norfolk Cider Veloute Toasted Pine Nuts, Shallot Crumb, Chive Oil
Braised Beef Cheek, Beef Bourgoin Parsley & Parmesan Crumb		Honey Baked Beetroot & Goats Cheese Fritters Pickled Candied Beetroot, Walnut & Norfolk Leaf Salad
EDGE Crevette Prawn Cocktail Cucumber, Harissa Aioli, Dill Croutons		Spiced Cauliflower Steaks Poached Raisins, Baba Ghanoush, Pomegranate Molasses
Norfolk Dapple Cheese Soufflé Tomato & chilli chutney, Blakeney Leaf		Heritage Tomatoes Salad Pickled Cucumber, Goats Cheese Snow, Basil Cress, Leek Ash
'EDGE Ham, Egg & Chips' Norfolk Pulled Ham Hock, Scotch Quails Egg, Pea Veloute, Crispy Potato		Cromer Crab Risotto Courgette, Aged Parmesan, Parsley Crumb

Main Course

From £18.00pp

8 Hour Braised Pork Belly, Crispy Pork Cake

Hasselback Roasted Butternut Squash, Crispy Cavolo Nero, Apple Cider Jus

Salsa Verde Roasted Lamb Rump

Crispy Potato Rosti, Charred Spring Onions, Red Onion, Crumbled Rosary Goats Cheese

English Fillet of Beef

Potato Terrine, Roasted Celeriac & Pancetta, Buttered Sprouting Broccoli, Caramelised Shallot Puree, Rosemary Jus

EDGE Signature Beef Wellington

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

Norfolk Free Range Chicken Breast

Fondant Potato, Asparagus, Honey Roasted Beetroot, Thyme Jus

Serrano Ham Wrapped Chicken Ballentine

Potato Terrine, Honey Roasted Carrot, Cavolo Nero, Jus

Chorizo Roasted Stone Bass

Saffron Cocotte Potatoes, Baby Leaf Spinach, Charred Courgette, Lobster Bisque

Charred Fillet of Beef & Half Baked Lobster

Parmesan Fries, Garlic Samphire, Thermidor Sauce

Norfolk Pork Sausages & Mash

Tender stem Broccoli, Red Onion Gravy

Locally Caught Battered Cod Fillet

Minty Mushys, Tartare Sauce, Tripple Cooked Chips

Norfolk Beef Cottage Pie

Norfolk Greens, Gravy

Charred Bavette Steak & Tripple Cooked Chips

Peppercorn Sauce, Wild Rocket & Paremsan

Crispy Buttermilk Chicken Burger

Slaw, Skin On Fries, Cucumber Salad

Norfolk Beef, Smoked bacon & Emmental Cheeseburger

Sweet Potato Fries, Garlic Mayo

Smoked Pork Rump

Fondant Potato, Celeriac Broad Bean Fricassee, Spinach, Jus

Smoked Ham Hock, Chicken & Leek Pie

Wholegrain Potato Puree, Tenderstem Broccoli, Celeriac, Gravy

Honey & Soy Glazed Pork Belly

Potato Rosti, Pak Choy, Garlic Mangetout, Sesame Dressing

Roasted Wild Bass

Potato Terrine, Calvo Nero, Broad Bean, King's Lynn Brown Shrimp Beurre Blanc

Parsley Crusted Hake Fillet

Olive Oil Crushed Potatoes, Tender stem Broccoli, Leeks, Chive Sauce

Lemon Baked Skate Wing

Skinny Fries, Norfolk Leaf Salad, Caper Nouissette

Herb Crusted Longshore Cod Fillet

Crispy Potato Terrine, Roasted Courgette, Samphire, Beurre Blanc, Salsa Verde

Lemon Roasted Salmon Fillet

Chorizo Croquette, Leeks, Baby Spinach, Caper & Parsley Sauce

Butternut Squash, Goats Cheese, Red Onion Pithivier

Crispy Potato Terrine, Roasted Celeriac, Sprouting Broccoli

Celeriac & Smoked Norfolk Dapple Ravioli

Cavolo Nero, Roasted Turnip, Parsley Sauce

Beetroot & Goats Cheese Tart

Saffron Roasted Salsify, Honey Glazed Carrots, Kale & Walnut Salad

Thyme Roasted Hasselback Butternut Squash

Balsamic Glazed Red Onions, Charred Asparagus, Salsa Verde

Chickpea, Fennel & Chilli Roasted Falafel

Roasted Beetroot, Beetroot Puree, Charred Spring Onions, Sauce Vierge

Crispy Parmesan Polenta

Roasted Shallots, Charred Red Pepper, Gremolata, Chive Crème Fraiche

Thyme Roasted Butternut Squash & Red Onion Pithivier

Balsamic Glazed Red Onions, Charred Asparagus, Salsa Verde, EDGE Salad

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
-
- 8 Hour Braised Short Rib of Beef, Chimchurri, Crispy Onion
-
- Crispy Pork Belly, Burnt Apple Puree
-
- Prevette Prawn Skewers, Gremolata
-
- Pan-Fried Sea Bass Fillet, Dill Dressing
-
- Spiced Chicken Thighs, Garlic Aioli
-
- Green Egg BBQ Pulled Pork, Pickled Red Onion, Harrissa
-
- Cauliflower shawarma, Apple Gel, Pomegranate
-
- Wild Mushroom & Spinach Pithivier
-
- Spiced Hasselback Squash, Salsa Verde
-
- Fennel & Thyme Porchetta, Salsa Verde
-
- 8 Hour Braised Beef Cheek, Truffle Aioli, Crispy Onion
-
- Rosemary & Mint Roasted Lamb Leg, Mint Dressing

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
-
- Charred Corn, Feta, Watermelon Salad, Crispy Onions
-
- EDGE Salad, Dill & Wholegrain Dressing
-
- 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

EDGE Chocolate Brownie
Raspberry Sorbet

Vanilla & lime Cheesecake
Mango Sorbet

Vanilla Creme Brûlée
Raspberry Sorbet

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

Bramley Apple Tart
Tonka Bean Ice Cream

Potted
From £8.00pp

Chocolate Mousse

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Sticky Toffee Pudding

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Vanilla Pannacotta

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Eton Mess

--

Lemon Posset

Tiramisu

--

Raspberry Set Cream

--

Banoffee pie

--

Apple Crumble

--

Sorbet or Ice Cream Pots

Dark Chocolate Fondant
Salted Caramel, Hazelnut Ice Cream

White Chocolate & Amaretto Mousse
Rasbery Sorbet, Dark Chocolate Shard

Cinnamon spiced Brambley Apple & Blackberry Crumble
Vanilla Ice Cream

Passionfruit Tart
Creme Fresh Sorbet

Treacle Tart
Clotted Cream

Sticky Toffee Pudding
Vanilla Ice cream, Oat Crumb

Classic Lemon Tart

White Chocolate Snow, Crème Fraiche & Raspberry Ripple Ice Cream

EDGE Deconstructed Banoffee Pie

Trio Of Norfolk Cheese
Tomato & Red Onion Chutney, EDGE Crackers

Petit Fours
£3.50pp per option

Baileys Chocolate Truffle

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Dark Chocolate Ganesh

--

Coconut Marshmallows

--

Fruit Jellys

--

Caramel Chocolate Truffle

EDGE Cafetiere Coffee & A Selection Of Fairtrade Tea

£3.00pp

Evening Food

From £4.50pp

EDGE Mac 'n' Cheese, Crispy Onion, Chive
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
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 Kofta, 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

Charcuterie Board

Served To A Station

A Selection of Local / European Cheeses & Cured Meats,
EDGE Sourdough Bread, Fresh Figs, Grapes, Chutney, Crackers

What Else Can Norfolk's Edge Offer?

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

EDGE Barbecue EDGE BrEAKFAST EDGE Brunch

Table Feast - We Recommend 4-6 Options - From £25.00pp

Plated - £18.00pp

Table Feast - Choose 4 - From £18.00pp

Norfolk Beef Smash Burgers

2 Norfolk Pork Sausage, Smoked Bacon,

BBQ Vine Tomatoes, Baked Field Mushroom

Brioche Bun

Free Range Eggs, Hash Brown,

Whipped Feta & Sour Dough

Hot Dogs

Baked Field Mushroom, Tomato, Sourdough

Norfolk Pork Sausages &

Soft Bun, Mustard Mayonnaise

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Smoked Back Bacon

Peri Peri Free Range Chicken Skewers

EDGE Cafeteria Coffee & A Selection Of Fairtrade Tea

Free Range Eggs

Additional £3.00pp

Lamb Kofte Mint Dressing

Fresh Orange / Apple Juice

Maris Piper Hash Browns

Additional £3.00pp

BBQ Chicken Wings

Baked Beans

Garlic Butters Corn on the Cob

Tomato & Brown Sauce

Cesar Salad, Croutons

Freshly Baked Croissants

Skin On Fries

EDGE BrEAKFAST

Parmesan & Truffle Mayonnaise

Smoked Salmon, Creme Fraiche & Caper Bagel

Norfolk Berries & Vanilla Clotted Cream

Honey Glazed Halloumi

EDGE BLT Bagel

Selection Of Fresh Fruit

Wild Rocket & Balsamic

EDGE Yoghurt & Berry Pot, Granola, Croissant

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New Potato Salad, Chives

EDGE Cafeteria Coffee & A Selection Of Fairtrade Tea

Additional £3.00pp

Coleslaw, Parsley

Fresh Orange / Apple Juice

Fresh Orange / Apple Juice

Additional £3.00pp

Tzatziki, Hummus & Flat breads

Additional £3.00pp

'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.

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

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&CS 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 require? 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 – Cafe, Bar, Restaurant, and Farm shop based in Ringsfield, Suffolk, with luxury accommodation available.
We'd love to welcome you there!

 bookings@norfolksedge.co.uk

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

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