

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

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

For The Table

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

Starters

<i>From £15.00pp</i>	
EDGE Spiced Braised Lamb belly Whipped feta, Honey Glazed Carrot, Salsa Verde	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

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 Nouisette

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

Dessert

Plated
From £11.00pp

Double Chocolate Marquise
Blackberry Sorbet

Raspberry & Almond Bakewell Tart
Vanilla Ice Cream

Honey & Yoghurt Bavouis
Pistachio Sponge, Blackberry Sorbet

Tiramasu
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

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Lemon Posset

Tiramisu

--

Raspberry Set Cream

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Banoffee pie

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Apple Crumble

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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

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

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Coconut Marshmallows

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Fruit Jellys

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Caramel Chocolate Truffle

EDGE Cafetiere Coffee & A Selection Of Fairtrade Tea

£3.00pp

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

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

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.

 www.edgedining.com

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