

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 our private dining menu and excited
to see your food choices for your next event.
Here at EDGE, we only use the best, locally sourced produce.
On the event you can relax & spend time with your friends and family
while my award winning chefs &
front of house staff handle every detail on your event.
Best Wishes.
Alex and The Edge Team*

EDGE Bread + 3 Course Menu £90.00pp
Inc VAT, Cutlery, Crockery, Napkins & Bespoke Menus

£180.00 per EDGE Professional Trained Chef
£80.00 per EDGE Professional Trained Waiting Staff

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Canapes

We Recommend A Minimum of 4 Choices, priced at £15.00pp.
Additional canapes are priced at £3.75pp

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

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

Main Course

Our Signature Main Course (Additional £10pp)

EDGE Beef Wellington

Serrano Ham, Mushroom Duxelle, Honey Glazed Carrot, Dauphinoise Potato, Rosemary Jus

EDGE Beef Duo: Garlic Roasted Fillet & Braised Beef Cheek

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

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Lemon & Thyme Glazed Free-Range Chicken Breast

Confit Shallot, Savoy Cabbage, Hasselback Squash, Jus

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'Jim's' Smoked Pork Steak

Parsley Puree Potato, Garlic Baked Shallots, Burnt Leeks, Apple Cider Jus

-

Salsa Verde Roasted Lamb Rump

Crispy Potato Rosti, Charred Spring Onions, Ratatouille, Crumbled Rosary Goats Cheese

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Chorizo Roasted Stone Bass

Saffron Cocotte Potatoes, Baby Leaf Spinach, Charred Courgette, Curried Beurre Blanc

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Charred Fillet of Beef & Half Baked Lobster

Parmesan Fries, Sprouting Broccoli, Thermidor Sauce (Supp £10pp)

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Roasted Wild Bass

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

-

Parsley Crusted Hake Fillet

Olive Oil Crushed Potatoes, Tenderstem Broccoli, Leeks, Chive Sauce

-

Lemon Baked Skate Wing

Skinny Fries, Caper Nouissete, Served On The Side, EDGE Salad

-

Thyme Roasted Butternut Squash & Red Onion Pithivier

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

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Celeriac & Norfolk Dapple Ravioli

Carrot Puree, Garlic Sprouting Broccoli, Chive Oil, Watercress

-

Crispy Parmesan Polenta

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

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Chickpea, Fennel & Chilli Roasted Falafel

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

-
Raspberry & Almond Bakewell Tart
Raspberry Sorbet

-
Honey & Yoghurt Bavouis
Honeycomb, Blackberry Sorbet

-
Spiced Bramley Apple Crumble
Vanilla Ice Cream

-
Sticky Toffee Pudding
Vanilla Ice Cream, Oat Crumb

-
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

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.

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.

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.

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

What Else Can Norfolk's Edge Offer?

Indulge in a selection of dishes and FEAST on our sharing picnic,
which will be served in the centre of the dining table with a mix of hot and cold dishes

Sharing Feast Menu

Main Element

We Recommend 2-3 options

Beef Brisket, Harissa Yoghurt, Crispy Shallots

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Lemon & Thyme Chicken Breast, Lemon Aioli

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Lemon Baked Salmon Fillet, Salsa Verde

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Harissa Marinated Chicken Breast, Chimchurri

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Bavette Steak, Peppercorn Sauce

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8 Hour Braised Short Rib of Beef, Chimchurri, Crispy Onion

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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, Harissa

--

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

--

Smashed Cucumber, Honey Roasted Carrot, Sesame

Other Events & Occasions

Custom menus can be created upon request

Breakfast

From £18.00pp

Shoot Dinner

From £26.50pp

Wake

From £25.00pp

Dine At home

From £45.00pp

Buffet

From £25.00pp

Picnic Meal Deal

From £20.00pp

Afternoon Tea

From £28.50pp

Summer BBQ

From £32.00pp

Weddings | Corporate | Canape & Small Plate Event

Each event is priced individually based on specific needs

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.

We then require remaining payment 7 days before your event.

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.

Pricing:

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

A minimum of 8 guests is required to dine. For parties of fewer than 8, a surcharge will apply. Please note that a minimum spend of £980.00 applies.

Please note our service covers a 20-mile radius from NR2 4EE. Travel beyond this is charged at £1.00 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 £80.00 per EDGE Waiting Staff and £180.00 per EDGE Chef - Allocations will be calculated depending on your final guest numbers and menu. 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.

Social Media:

We reserve the right to photograph and film events for promotional and social media purposes. By booking with us, you consent to the use of any images or footage taken during your event for marketing and promotional activities unless told otherwise.

'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!

 bookings@norfolksedge.co.uk

 [norfolksedge // edgenoko // edgecorporatecatering](#)

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