

EDGE

Dining Co

WEDDINGS | DINNER PARTY | EVENTS | CORPORATE | DINE AT HOME | EDGE//NOKO

The Story of EDGE

EDGE has never been about standing still. It's a story rooted in craft, curiosity and a deep respect for local produce - one that has steadily evolved over more than a decade and is now entering its most exciting chapter yet.

2013

The journey begins in 2013, when founder and award-winning Chef Alex Clare began honing his culinary voice in some of Norfolk's most respected kitchens. Known for creating dishes that were both refined and memorable, Alex quickly built a reputation for food that felt thoughtful, seasonal and unmistakably personal.

2017

By 2017, that dedication had been formally recognised when Alex was named Norfolk Chef of the Year, alongside the growth of a fiercely loyal following - diners who returned time and again not just for the food, but for the experience and care behind it.

2021

In 2021, Alex took a bold step and struck out on his own. Trading traditional bricks and mortar for the freedom of the coastline, he launched a unique food concept from an Airstream on Winterton seafront. Here, Norfolk's EDGE was born: sweet and savoury light bites, beachside events, and menus built entirely around fresh, local and sustainable ingredients. It was relaxed, creative and deeply connected to its surroundings.

2022

The following year marked a pivotal moment. 2022 saw the official launch of Norfolk's EDGE Catering & Events, transforming the concept into a fully mobile, in-demand catering and events company. From intimate private dining experiences to large-scale weddings and corporate events, Norfolk's EDGE Catering & Events became known for its ability to adapt - no event too big, no detail too small. Working with many of Norfolk's leading wedding venues and clients, the team delivers bespoke menus carefully crafted by Alex and his talented chefs, always guided by seasonality, locality and flavour.

2025

By 2025, EDGE's reputation had grown beyond county lines. With years of unforgettable moments created across Norfolk, the brand is now expanding into Suffolk and across the UK, bringing its signature approach to weddings, private dining, corporate celebrations and collaborative events that blend food with live music, photography and atmosphere. Each experience is designed to feel effortless yet elevated.

2026

And now, the next evolution.

In 2026, EDGE partners with NOKO Retreats to introduce EDGE // NOKO - a dining experience in Suffolk unlike any other. Set within NOKO's luxury lakeside villas, accommodating up to 60 guests, this new destination will feature a café, farm shop, bar and restaurant, all unified by a shared commitment to quality, ambience and exceptional produce. Together, EDGE//NOKO are creating something truly special: food that complements its setting - relaxed yet refined and immersive. Guests can expect thoughtfully curated menus, carefully considered spaces, and a programme of EDGE // NOKO events running throughout the year. It's dining designed not just to be enjoyed, but to be remembered.

In addition to its dining and immersive events, EDGE // NOKO is also available for private hire, offering a truly unique setting for weddings, corporate events and bespoke celebrations. Whether it's an intimate lakeside ceremony, a company retreat, or a curated dining experience for clients and teams, EDGE // NOKO combines exceptional food, beautiful surroundings and seamless service to create occasions that feel both relaxed and unforgettable.



What Else Can Norfolk's EDGE Offer?

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

EDGE Barbecue

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

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

Ceasar Salad, Croutons

Skin On Fries
Parmesan & Truffle Mayonnaise

Honey Glazed Halloumi
Wild Rocket & Balsamic

New Potato Salad, Chives

Coleslaw, Parsley

Tzatziki, Hummus & Flat breads

EDGE Breakfast

Plated - £18.00pp

2 Norfolk Pork Sausage, Smoked Bacon,
Free Range Eggs, Hash Brown,
Baked Field Mushroom, Tomato, Sourdough

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EDGE Cafeteria Coffee & A Selection Of Fairtrade Tea

Additional £3.00pp

Fresh Orange / Apple Juice

Additional £3.00pp

EDGE Breakfast

For You To Serve. Dropped Off The Night Before - £9.00pp

Smoked Salmon, Creme Fraiche & Caper Bagel

EDGE BLT Bagel

EDGE Yoghurt & Berry Pot, Granola, Croissant

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Fresh Orange / Apple Juice

Additional £3.00pp

EDGE Brunch

Table Feast - Choose 4 - From £18.00pp

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

Norfolk Pork Sausages &
Smoked Back Bacon

Free Range Eggs

Maris Piper Hash Browns

Baked Beans

Tomato & Brown Sauce

Freshly Baked Croissants

Norfolk Berries & Vanilla Clotted Cream

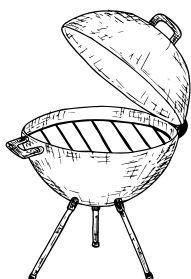
Selection Of Fresh Fruit

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EDGE Cafeteria Coffee & A Selection Of Fairtrade Tea
Additional £3.00pp

Fresh Orange / Apple Juice

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'*

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 wedding for marketing and promotional activities unless told otherwise.

NORFOLK'S EDGE

Catering & Events

EDGE Inspired Wedding Menu

Hello, Alex here, Chef & Owner of EDGE.

Congratulations on your engagement! 🥂

I'm delighted to share our Wedding Sample Menu with you and can't wait to see which dishes you choose for your special day.

At EDGE, we use the finest locally sourced produce, and our team is here to help make your wedding planning as easy and enjoyable as possible.

We're so excited to be part of your big day and look forward to creating something special for you and your guests.

Best wishes,

Alex & The EDGE Team

CANAPES

*We Recommend A Minimum of 4 Choices. Priced From £16.00pp
Additional canapess are priced at £4pp*

MEAT

Chicken Mousse & Whipped Bingham Blue
Mini Chicken Caesar Salad
Ham Hock, Piccalilli Gel
Beef Fillet Carpaccio, Truffle Aioli
Harissa Chicken & Mint Yogurt
Sticky Belly Pork, Sesame & Spring Onion
Mini Norfolk Pork Sausage Roll
Maple Glazed Chorizo Bites
Crispy Chicken Bites, Katsu Sauce
Crispy Pork Fritter, Apple Gel
Beef Tartare Tartlet, Balsamic Glaze, Parmesan
Crispy Spiced Chicken Bite
Lamb Kofte, Whipped Feta, Leek Ash
Soy & Ginger Duck Croquette, Apple Puree
Quail Scotch Egg, Garlic Aioli
Ham & Cheese Croquette, Chipotle Mayo

FISH

Crevette & Chorizo, Harissa
Smoked Mackerel, Spring Onion Crostini
Local Oysters, Sweet Chilli, Lemon, Chive Oil
Oak Smoked Salmon, Chive Aioli
Crevette Caesar Salad Tart
Beccles Honey Glazed Smoked Salmon, Dill Dressing
Gin Cured Sea Trout, Crème Fraiche
Fresh Tuna Tart, Avocado Puree, Cucumber, Radish
Sea Bass Ceviche, Salsa Verde
Beetroot Cured Salmon, Pickled Carrot
Cromer Crab Fritter, Harissa Aioli
Tempura Prawn, Mango & Chilli

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
Parmesan Cheese Puff
Walnut & Honey, Goats Cheese
Crispy Rosary Goats Cheese Fritter, Onion Marmalade
Whipped Ricotta, Charred Courgette, Sourdough Crouton
Norfolk Dapple Cheese Croquette, Truffle Mayo
Charred Artichoke, Lemon Aioli, Parmesan
Crispy Corn Bites, Garlic Aioli

VEGAN

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



For The Table

<i>Individual from £5.50pp</i>		
EDGE Rosemary & Olive Oil Focaccia	<i>3 dishes For A Sharing Starter from £16.50pp</i>	Charred Padron Peppers
Olive Oil & Balsamic Dip		Smoked Maldon Salt
-		-
Manchego, Honey		Nocellara Olives
-		-
Cured Meats		Hummus
Chorizo, Salmon, Serrano Ham		Pomegranate, Roasted Chickpea
-		-
Crispy Pulled Pork Fritters		Goats Cheese & Red Onion Norfolk Crunch
Granny Smith Apple		-
-		Baba Ganoush, Pomegranate Molasses, Ras El Hanout
Whipped Feta, Garlic & Olive Oil		

Starters

<i>From £17.00pp</i>	
EDGE Spiced Lamb Kofta	Beef Fillet Carpaccio
Whipped Feta, Toasted Flatbread, Salsa Verde	Pickled Shallots, Aioli, Crispy Maris Piper
Wild Mushroom Arancini	Pan Roasted Sea Bass Fillet
Truffle Aioli, Crispy Shallots, Aged Parmesan	Leeks, Brancaster Mussels, Potato Puff
Oak Smoked Ham Hock Terrine	Lemon Roasted Salmon Fillet
Pickled Vegetables, Piccalilli Gel, Celeriac Remoulade, EDGE Toast	Garlic Crevette Prawn, Shellfish Bisque, Chive Oil
Duo Of Pork; 8 Hour Braised Belly	Smoked Salmon & Mackerel Ballotine
Crispy Pork Fritter, Apple Puree, Cider Jus	Chive Aioli, Melba Toast, Cucumber
Gressingham Duck Croquettes	White Onion & Norfolk Cider Veloute
Cavolo Nero, Celeriac Puree, Glazed Shallot, Jus	Toasted Pine Nuts, Shallot Crumb, Chive Oil (v)
Braised Beef Cheek	Honey Baked Beetroot & Goats Cheese Fritters
Leeks, Smoked Pancetta, Parsley & Parmesan Crumb	Pickled Candied Beetroot, Walnut & Norfolk Leaf Salad
EDGE Crevette Prawn Cocktail	Spiced Cauliflower Steaks
Cucumber. Harissa Aioli, Dill Croutons	Poached Raisins, Baba Ghanoush, Pomegranate Molasses
Norfolk Dapple Cheese Soufflé	Heritage Tomatoes Salad
Tomato & chilli chutney, Blakeney Leaf	Pickled Cucumber, Goats Cheese Snow, Basil Cress, Leek Ash
Serrano Ham & Chicken Ballotine	Due Of Crab
Wild Mushroom Fricassee, Apple	Cromer Crab Fritters, Crab Salad, Grapefruit, Parsley Crumb

'EDGE Signature'

English Fillet of Beef

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

8 Hour Braised Pork Belly, Crispy Pork Cake

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

Salsa Verde Roasted Lamb Rump

Fondant Potato, Charred Spring Onions, Red Onion, Crumbled Rosary Goats Cheese

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 & Triple Cooked Chips

Peppercorn Sauce, Wild Rocket & Parmesan

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

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

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



We Recommend 2 options

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From £45.00pp

We Recommend 3 options

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'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, Chef & Owner Alex Clare 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!

Chef Alex 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, Green Egg BBQs, EDGE Feasts, Corporate Events, Celebrations, and Dine-At-Home Meals 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



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