

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 EDGE Dining Co Offer?

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

Cesar 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

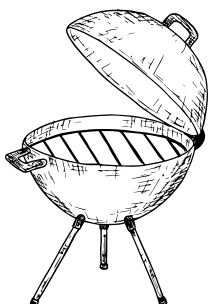
Norfolk Berries & Vanilla Clotted Cream

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 EDGE. We Provide You With A Bespoke Menu Tailored
To Your Wants And Needs - No Event Is Ever The Same'

FAQs & Other Information

Payment Details:

To secure your event date, we require a 1/3 non-refundable deposit of the total estimated cost. Your date will only be confirmed once this payment has been received. Until then, the date remains available for other bookings.

Second payment: Due 3 months before your event.

Final payment: Due 1 month before your event.

Guest Numbers: Your quote is based on the guest numbers confirmed at the time of booking.

Any reduction in guest numbers must be notified at least 6-8 weeks before your event so we can adjust your final invoice.

No refunds will be given for reductions made after this deadline.

All payments are non-refundable once made.

Please see our Terms & Conditions for full details.

Pricing:

All of our menus are priced to include food, equipment hire, and staffing. VAT is added separately, and a full cost breakdown will be provided for complete transparency.

Are children charged? Under 2: Free (unless a place setting is required) and Ages 2-10: Half the adult price on plated courses.

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.

Please note our service covers a 20-mile radius from NR2 4EE. Travel beyond this is charged at £1.00 per mile, per vehicle.

Beverage Service:

Can EDGE assist with drinks? Yes, they can set up welcome drinks, serve wine, and speech drinks (if required).

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

Looking for a bar service in the evening? EDGE can provide a fully staffed bar service from £500.00, which includes the bar setup, glassware hire and service. This allows you to enjoy your evening while we take care of the drinks service for you.

Staffing:

Set up team, day prior £250.00 plus VAT. For guest numbers over 300, the set up cost will increase accordingly.

Our EDGE Chefs for your event are costed at £300.00. For guest numbers over 300, cost for chefs will increase accordingly.

Event Staff are Charged at £20.00 per person, per hour - allocations will be calculated depending on your final guest numbers.

Final Details:

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 an estimate of hire costs but this will depend on confirmation of numbers and requirements on the final 4-6 weeks final details spreadsheet.

Damage:

In an event where any diningware or hire is damaged, the replacement charge will be costed to you via invoice and will be expected to be paid within 7 days.

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.

EDGE

Dining Co

EDGE Inspired Corporate Dining Menu

Hello, Alex here. Chef and Owner of EDGE Dining Co.

I am delighted to share with you our EDGE Inspired Corporate Dining Menu and excited to see your food choices for your next event.

On the event day, you can relax and enjoy your time while my award-winning chefs and front-of-house staff handle every detail of your occasion.

If you would prefer a more bespoke approach, Alex would be delighted to arrange a call with you to discuss your menu & requirements, and to create something truly tailored to your event

Best Wishes,

Alex and The EDGE Team



CANAPES

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

MEAT

Chicken Mousse & Whipped Binham 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

*Individual from £5.50pp
3 dishes For A Sharing Starter from £16.50pp*

EDGE Rosemary & Olive Oil Focaccia

Olive Oil & Balsamic Dip

-

Manchego, Honey

-

Cured Meats

Chorizo, Salmon, Serrano Ham

-

Crispy Pulled Pork Fritters

Granny Smith Apple

-

Whipped Feta, Garlic & Olive Oil

Charred Padron Peppers

Smoked Maldon Salt

-

Nocellara Olives

-

Hummus

Pomegranate, Roasted Chickpea

-

Goats Cheese & Red Onion Norfolk Crunch

-

Baba Ganoush, Pomegranate Molasses, Ras El Hanout

Starters

EDGE Spiced Lamb Kofta

Whipped Feta, Toasted Flatbread, Salsa Verde

Wild Mushroom Arancini

Truffle Aioli, Crispy Shallots, Aged Parmesan

Oak Smoked Ham Hock Terrine

Pickled Vegetables, Piccalilli Gel, Celeriac Remoulade, EDGE Toast

Duo Of Pork; 8 Hour Braised Belly

Crispy Pork Fritter, Apple Puree, Cider Jus

Gressingham Duck Croquettes

Cavolo Nero, Celeriac Puree, Glazed Shallot, Jus

Braised Beef Cheek

Leeks, Smoked Pancetta, Parsley & Parmesan Crumb

EDGE Crevette Prawn Cocktail

Cucumber, Harissa Aioli, Dill Croutons

Norfolk Dapple Cheese Soufflé

Tomato & chilli chutney, Blakeney Leaf

Serrano Ham & Chicken Ballotine

Wild Mushroom Fricassee, Apple

From £17.00pp

Beef Fillet Carpaccio

Pickled Shallots, Aioli, Crispy Maris Piper

Pan Roasted Sea Bass Fillet

Leeks, Brancaster Mussels, Potato Puff

Lemon Roasted Salmon Fillet

Garlic Crevette Prawn, Shellfish Bisque, Chive Oil

Smoked Salmon & Mackerel Ballotine

Chive Aioli, Melba Toast, Cucumber

White Onion & Norfolk Cider Veloute

Toasted Pine Nuts, Shallot Crumb, Chive Oil (v)

Honey Baked Beetroot & Goats Cheese Fritters

Pickled Candied Beetroot, Walnut & Norfolk Leaf Salad

Spiced Cauliflower Steaks

Poached Raisins, Baba Ghanoush, Pomegranate Molasses

Heritage Tomatoes Salad

Pickled Cucumber, Goats Cheese Snow, Basil Cress, Leek Ash

Due Of Crab

Cromer Crab Fritters, Crab Salad, Grapefruit, Parsley Crumb

Main Course

From £22.00pp

'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



Sharing EDGE Feast Menu

From £45.00pp

Main Element

We Recommend 2 options

Slow Cooked Beef Brisket, Harissa Yoghurt, Crispy Shallots

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Lemon & Thyme Free Range Chicken Breast, Lemon Aioli

--

Soy Baked Salmon Fillet, Coriander Dressing

--

Harissa Marinated Chicken Breast, Chimchurri

--

Charred Bavette Steak, Peppercorn Sauce

--

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

--

Crispy Pork Belly, Burnt Apple Puree

--

Crevette Prawn Skewers, Gremolata

--

EDGE Spiced Chicken Thighs, Garlic Aioli

--

Big Green Egg BBQ Pulled Pork, Pickled Red Onion, Harissa

--

Cauliflower shawarma, Apple Gel, Pomegranate

--

Fennel & Thyme Porchetta, Salsa Verde

--

8 Hour Braised Beef Cheek, Truffle Aioli, Crispy Onion

--

Rosemary & Mint Roasted Lamb Leg, Mint Dressing

--

Spiced Hasselback Squash, Salsa Verde

--

Cajun Marinated Aubergine, Pomegranate, Feta

--

Wild Mushroom Arancini, Truffle Aioli

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, Mozzarella, Salsa Verde

--

'Greek Salad', Olives, Cucumber, Tomatoes, Feta

--

Soy & Ginger, Tenderstem Broccoli, Sesame

--

'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

£15.00pp

EDGE Signature Double Chocolate Marquise
Blackberry Sorbet

Raspberry & Almond Bakewell Tart
Vanilla Ice Cream

Honey & Yoghurt Bavouis
Pistachio, Blackberry Sorbet

EDGE Coffee Tiramisu
Salted Caramel Ice Cream

EDGE Chocolate Brownie
Raspberry Sorbet

Vanilla & Lime Cheesecake
Mango Sorbet

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

Dark Chocolate Fondant
Salted Caramel, Vanilla Ice Cream

White Chocolate & Amoretto Mousse
Rasbery Sorbet, Dark Chocolate Shard

Cinnamon Spiced Bramble Apple & Blackberry Crumble
Vanilla Ice Cream

Passionfruit Tart
Creme Fraiche Sorbet

Treacle Tart
Clotted Cream

Sticky Toffee Pudding
Vanilla Ice Cream, Oat Crumb

Set Vegan Chocolate Mousse
Raspberry Sorbet, Strawberry

Bramley Apple Tart
Tonka Bean Ice Cream

Vanilla Creme Brûlée
Raspberry Sorbet

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

Sharing Dessert

£10.00pp

Tiramisu

--

Norfolk Berry Pavlova,
Honey Roasted Nuts

--

EDGE Deconstructed Banoffee Pie

--

Apple Crumble

--

Chocolate Mousse

--

Eton Mess

--

Lemon Posset

Petit Fours

£4pp per option

Baileys Chocolate Truffle

--

Coconut Marshmallows

Dark Chocolate Ganache

--

Fruit Jellys

Caramel Chocolate Truffle

ADD a 4oz Pot Of Ice Cream or Sorbet for £5pp

EDGE Cafetiere Coffee & A Selection Of Fairtrade Tea

£3.00pp

Norfolk's EDGE X Cheese Truckle

Additional £15pp

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 fudge 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 award 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

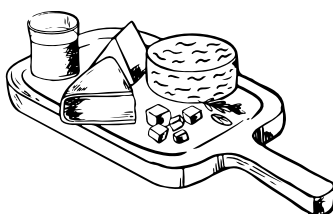
Rosary Goat Ash is a fresh-tasting, award winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash which is said to aid digestion. The cheese is handmade in small batches by the Moody family on their farm in the heart of Wiltshire.

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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



Evening Food

From £6pp

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 Kofte, 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
EDGE Pizza - a Selection of 3 Different Toppings

Charcuterie Board

Served To A Station

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



Other Events & Occasions

Custom menus can be created upon request

Wake

From £25pp

Buffet

From £25pp

Office Lunch Drop Off

From £15pp

Afternoon Tea

From £28.50pp

Shoot Dinner

From £26.50pp

Dine At Home

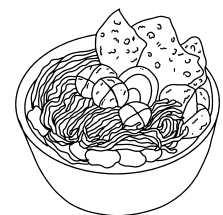
From £45pp

Picnic Meal Deal

From £20pp

Big Green Egg Summer BBQ

From £32pp



Weddings | Corporate | Canape & Small Plate Event

Each event is priced individually based on specific needs

'We look forward to working with you and creating something special.'

The 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 menu, Chef Alex can arrange a phone call with you to go through your exact wants and needs.

Do we only cater for corporate events? Absolutely not. At EDGE, we offer a wide range of services, including Private Dining, Weddings, All 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



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07796001214



www.edgedining.com

EDGE
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NORFOLK'S
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Catering & Events