

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.



- ## FAQs & Other Information

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 Tasting Menu

Pre-Starter

Artichoke Veloute

Truffle Oil, Salsa Verde, Artichoke Crisp

Starter

Thyme Stuffed Guinea Fowl

King Oyster Mushroom, Broad Bean, Confit Swede, Game Jus

Fish Course

Lemon Roasted Sea Bass Fillet

Julienne Leek, Mussel & Courgette, Beurre Blanc

Main Course

'Norfolk Estate' Garlic & Thyme Glazed Fillet of Local Beef, 8 Hour Braised Beef Cheek

Fondant Potato, EDGE Carrot, Baby Spinach, Smoked Pancetta, Parisienne Courgette, Red Wine Jus

Dessert

Treacle Tart

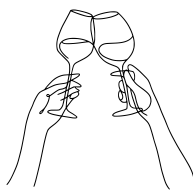
Spiced Oat Crumb, Vanilla Ice Cream

5 Course EDGE Tasting Menu £120pp

Optional Wine Flight for £45pp

Inc VAT, EDGE Chef, Crockery, Cutlery, Napkins & Bespoke Menus

£80.00 per EDGE Professional Trained Waiting Staff



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'*

NORFOLK'S EDGE

Catering & Events

EDGE Private Dinner Party Menu

Hello, Alex here, Chef and Owner of 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 evening 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 £90pp

Inc VAT, EDGE Chef, Cutlery, Crockery, Napkins & Bespoke Menus

£80.00 per EDGE Professional Trained Waiting Staff



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

EDGE Bread
Sea Salt Butter

Starters

Serrano Wrapped Chicken Ballentine
Broad Bean, Wild Mushroom Fricassee, Salsa Verde
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Smoked Ham Hock Terrine
Pickled Vegetables, Piccalilli Gel, Celeriac Remoulade, EDGE Toast
-
Sea Salt Crackling Belly Pork
Crispy Pulled Pork Cake, Granny Smith Apple Puree, Cider Jus
-
8 Hour Slow Cooked Braised Beef
Beef Bourgoin, Parsley & Parmesan Crumb
-
Twiced Baked Norfolk Dapple Souffle
Baby Spinach, Dapple Cream
-
Marinated Heritage Tomatoes
Pickled Cucumber, Goats Cheese Snow, Basil Cress, Leek Ash
-
Cromer Crab Tartlet
Chive Aioli, Grapefruit, Parsley

EDGE Crevette Prawn Cocktail
Cucumber, Harissa Aioli, Dill Croutons
-
Pan Roasted Sea Bass Fillet
Leeks, Brancaster Mussels, Potato Puff
-
Lemon Roasted Salmon Fillet
Garlic Crevette Prawn, Shellfish Bisque, Chive Oil, Watercress
-
Local Foraged Wild Mushroom Tortellini
Comte Cheese Sauce, Pine Nuts, Crispy Shallots
-
Honey Baked Beetroot & Goats Cheese Fritters
Pickled Candied Beetroot, Walnut & Norfolk Leaf Salad
-
Spiced Cauliflower Steaks
Poached Raisins, Baba Ghanoush, Pommegrante

Serrano Ham, Mushroom Duxelle, Honey Glazed Carrot, Dauphinoise Potato, Rosemary Jus (£10pp Supp)

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

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Confit Shallot, Savoy Cabbage, Hassleback Squash, Jus

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

Fondant Potato, Calvo Nero, Ratatouille, Crumbled Rosary Goats Cheese

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

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

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

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

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

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

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Carrot Puree, Garlic Sprouting Broccoli, Chive Oil, Watercress

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

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Roasted Beetroot, Beetroot Puree, Charred Spring Onions, Sauce Vierge (Ve)

Dessert

EDGE Signature Double Chocolate Marquise
Raspberry Gel, Mango Sorbet (£5pp supp)

Blackberry Set Cream
Pistachio Sponge, Creme Fraiche Sorbet

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Raspberry & Almond Bakewell Tart
Raspberry Sorbet

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Honey & Yoghurt Bavouis
Honeycomb, Blackberry Sorbet

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Spiced Bramley Apple Crumble
Vanilla Ice Cream

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Sticky Toffee Pudding
Vanilla Ice cream, Oat Crumb

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Classic Lemon Tart
White Chocolate Snow, Crème Fraiche & Raspberry Sorbet

Petit Fairs

Additional £4pp per option

Salted Caramel Macaron

-

Baileys Chocolate Ganache

-

Toasted Coconut Marshmallow

-

Hazelnut Dark Chocolate

-

Raspberry Jelly

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

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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.

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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

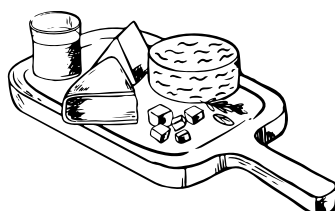
Rosary Goat Ash is a fresh-tasting, award winning goat's cheese with a light and airy texture. Pale and delicate with a creamy finish and light coating of corn ash which is said to aid digestion. The cheese is handmade in small batches by the Moody family on their farm in the heart of Wiltshire.

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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



'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 Chef Alex 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 EDGE 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, 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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