

# Menu

*Signature private dining*



Private dining, seasonal, thoughtfully prepared and seamlessly hosted.





# Signature dining menu



Our Signature dining menus draw inspiration from the pure enjoyment of great food and browsing well-loved cookery books, refined for the way we like to eat today. Rooted in Suffolk's seasons, we source exceptional local meat and fish from trusted artisans, choosing only the very best ingredients. From beautifully considered food to an elegant table and seamless service, the entire dining experience is designed to feel relaxed, generous and effortlessly special.

*Team Noble prawn*

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## Starter

Seared scallops with prosciutto crisp, basil oil and coral cream

*Allergens: Shellfish; Sulphites; Dairy*

Crisp kadaif pastry-wrapped langoustines, chilli jam and curried mayonnaise

*Allergens: Shellfish; Sulphites; Dairy*

Pinney's smoked mackerel pâté, lemon jam, shaved fennel and dill salad, focaccia toasts

*Allergens: Fish; Dairy; Gluten - wheat*

Local asparagus, griddled and shaved, tamarind lime dressing

*Allergens: None*

Salt-baked beetroot, berries, za'atar labneh Suffolk honey

*Allergens: Dairy*

Ravioli of Swiss chard and ricotta, smoked garlic oil

*Allergens: Dairy; Gluten - wheat*

Bittersweet onion tart, leek dressing

*Allergens: Dairy; Gluten - wheat*







## Main

Grilled pork loin chop, roast almond & sage salsa, turmeric apple sauce

*Allergens: Dairy; Nut - almond*

Suffolk lamb rump, broad bean purée, rosemary red wine gravy

*Allergens: Dairy*

Braised beef blade, cauliflower velouté, courgette balls,,  
rosemary & thyme jus

*Allergens: Fish; Dairy; Gluten - wheat*

Sutton Hoo chicken breast in tarragon cream sauce

*Allergens: None*

Poached rolled spinach & ricotta wrapped in fresh pasta (V)

*Allergens: Dairy; Gluten - wheat*

Pea, mint & preserved lemon filo tart (VE)

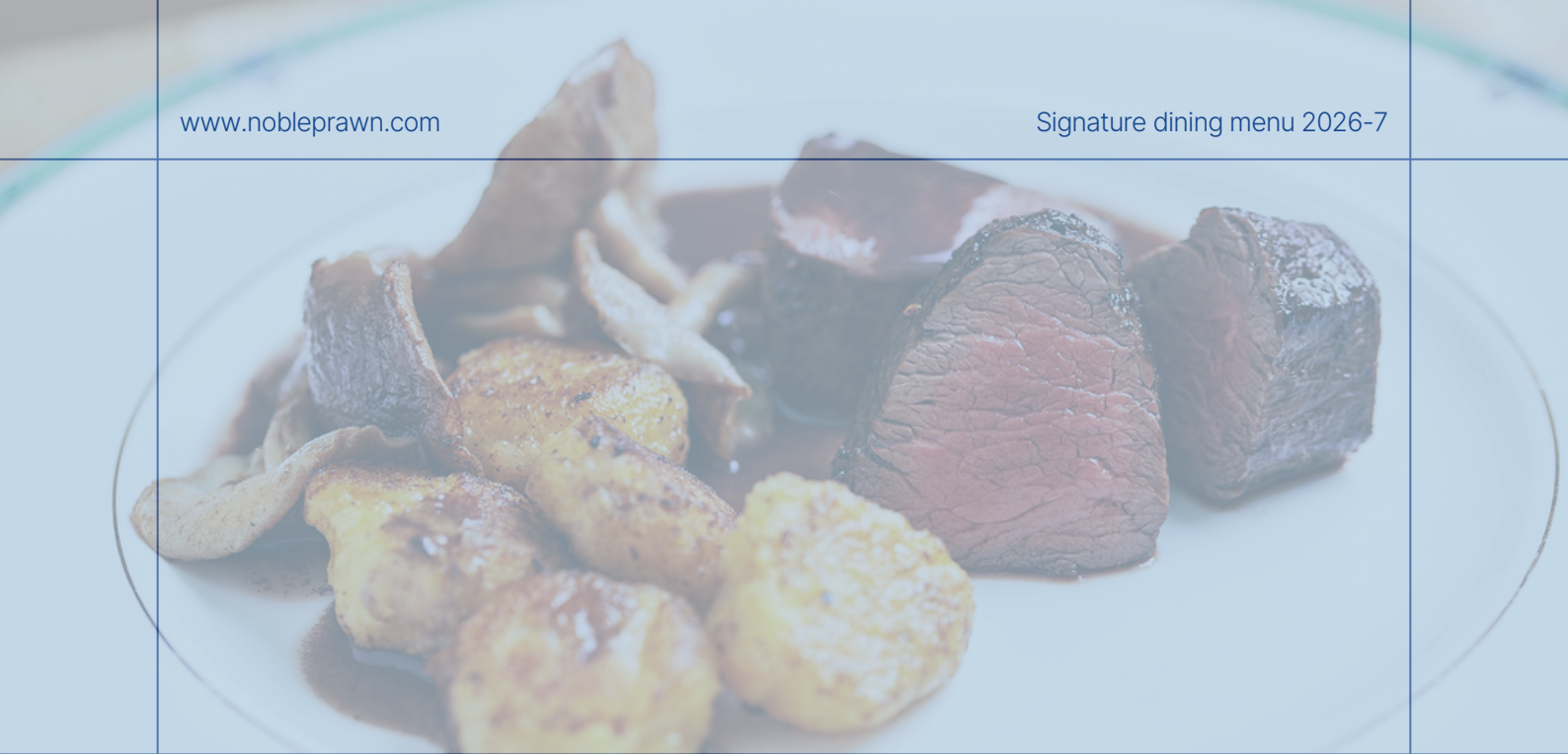
*Allergens: None*

Roast cod or hake, mushroom velouté, thyme & hazelnut  
pesto

*Allergens: Dairy; Gluten - wheat; Nut - hazelnut*







Main (continued)

Panfried skate wing, crispy capers, balsamic

### Allergens: Fish

John Dorey, green tahini sauce \*any seasonal fish

*Allergens: Dairy; Sesame; Gluten - wheat*

## Sides

## Seasonal Suffolk vegetables and potato dish with all main courses

*Allergens: Our kitchen uses all 14 allergen ingredients. Please advise if you wish to omit certain ingredients.  
Cross contamination of dishes cannot be guaranteed.*





# Pudding

Lemon curd meringue roulade, fresh cream, crystalised lemon  
peel

*Allergens: Dairy; Egg*

Jaffa cake pudding

*Allergens: Dairy; Gluten - wheat. NOT SUITABLE FOR VEGETARIANS*

Saffron & cardamom poached conference pears, fresh cream

*Allergens: Dairy*

Chocolate cake, seasonal berry sorbet (Vegan)

*Allergens: Gluten - wheat*

Individual or family size baked Alaska, chocolate sponge, kirsch  
soaked cherries, (or raspberries) vanilla ice cream, chocolate sauce

*Allergens: Gluten - wheat; Egg; Dairy*

'Burnt' peach & mascarpone ginger cheesecake

*Allergens: Gluten - wheat; Egg; Dairy*







# Canapés

## **Bruschetta:**

Roast cherry tomato, basil, mozzarella

Cannellini beans, sage

Griddled aubergine, tahini peel

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*Allergens: Dairy; Egg; Gluten - wheat; Sesame*

## **Skewers:**

Ginger & lime chicken

Monkfish, rosemary wrapped in prsciutto

Blue cheese filled dates

Squid with salsa verde

Pheasant/chicken/pork schnitzel with Katsu

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*Allergens: Gluten - wheat; Fish; Sulphites*

## **Oysters:**

Mignonette, Bloody Mary or Habenero chilli

Lemon & Tobasco

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*Allergens: Mollusc; Celery*







## Canapés (continued)

Quail eggs, smoked cumin dipping salt

Pinney's of Orford smoked salmon, cream cheese pancake roll

Beetroot pesto on parmesan shortbread, goats cheese, chives

Gressingham duck rice paper rolls, chilli dipping sauce

Sesame Soy glazed beef blade & red pepper

Pork mince, Thai noodles, Thai vinaigrette on baby gem leaf

King prawns, mange tout, lemon aioli

*Allergens: Dairy; Egg; Gluten - wheat; Sesame; Shellfish; Egg*

### **Arancini:**

Mushroom & truffle oil

Pea & mint

Suffolk chorizo

*Allergens: Gluten - wheat; Sulphites*

### **Sweet canapés:**

Rose water marsh mallows

Mini meringues, lemon curd, raspberry

*Allergens: Dairy; Egg*





# Little extras

Pricing valid until 31/01/2027

	£ per person
Pre dinner Canapés /Drinks reception canapés	30.00/ 36.00
British & European cheese plate, Membrillo, biscuits, seasonal fruit	20.00
Racalia organic single estate olive oil	2.00
Fen farm dairy raw milk butter box	8.00
Aged balsamic vinegar	2.00
House pickles	4.00
Two Magpies signature sourdough loaf	6.00

<b>SIGNATURE DINING PACKAGE</b>	120.00
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Your package includes:

- Three-course menu with two seasonal sides
- Linen tablecloths & napkins; paper canape napkins
- Canapé serving platters/sharing vegetable dishes/service cutlery
- Printed menus & seasonal flower posies (Fresh/dried)
- Professional service staff (4 hours on site; then +£16 ph)
- Chef labour (4 hours on site) (Additional chef charged for 20+) 25.00 ph
- Set up & clear down
- Full event administration

Not included:

Discretionary 10% service charge

Mileage to/from venue

Hire items - crockery/glasses/tables/chairs etc

**\*\*Refer to our Kitchen suppers menu for finish at home menu options.**



### Must I choose the inclusive package?

### Do all guests need to choose the same dishes?

### Can you accommodate allergies and dietary requirements?

## Can children be catered for?

### Do you clear everything away afterwards?

### Can I speak with a Noble Prawn team member to discuss my booking?

### Can I substitute a starter for canapés?

### When will I know the name of my chef?

www.nobleprawn.com





# Your questions answered

**Do I need to pay in advance?**

Yes. On enquiry, a £100 date-holding deposit is required. Once your menu is confirmed, you'll receive a full quote and a 30% deposit will secure your booking. The remaining balance is invoiced approximately two weeks before your event. Any additional costs incurred (such as extra staff hours) will be invoiced separately after the event.

**Can I pay after the event once I've tasted the food?**

Unfortunately, this isn't how we operate. Our payment schedule must be followed in full to secure and confirm your booking.

**Do I need to pay a service charge?**

Our 10% service charge is discretionary and applied to the final balance.

**How do I leave a review on the web ?**

We'd be so grateful if you'd like to leave a review. You can do so via the review link provided in your follow-up email after your event, or by going to our website review page or by copying the link into your web browser : <https://g.page/r/CSWiSUeiG5CEBM/review>

**FOR ANY OTHER QUESTIONS PLEASE GET IN TOUCH VIA EMAIL TO**

**AMY@NOBLEPRAWN.COM**

