

Menus

Signature private dining



Private dining, seasonal, thoughtfully prepared and seamlessly hosted.



Signature private dining 2026-7

Version 1

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*

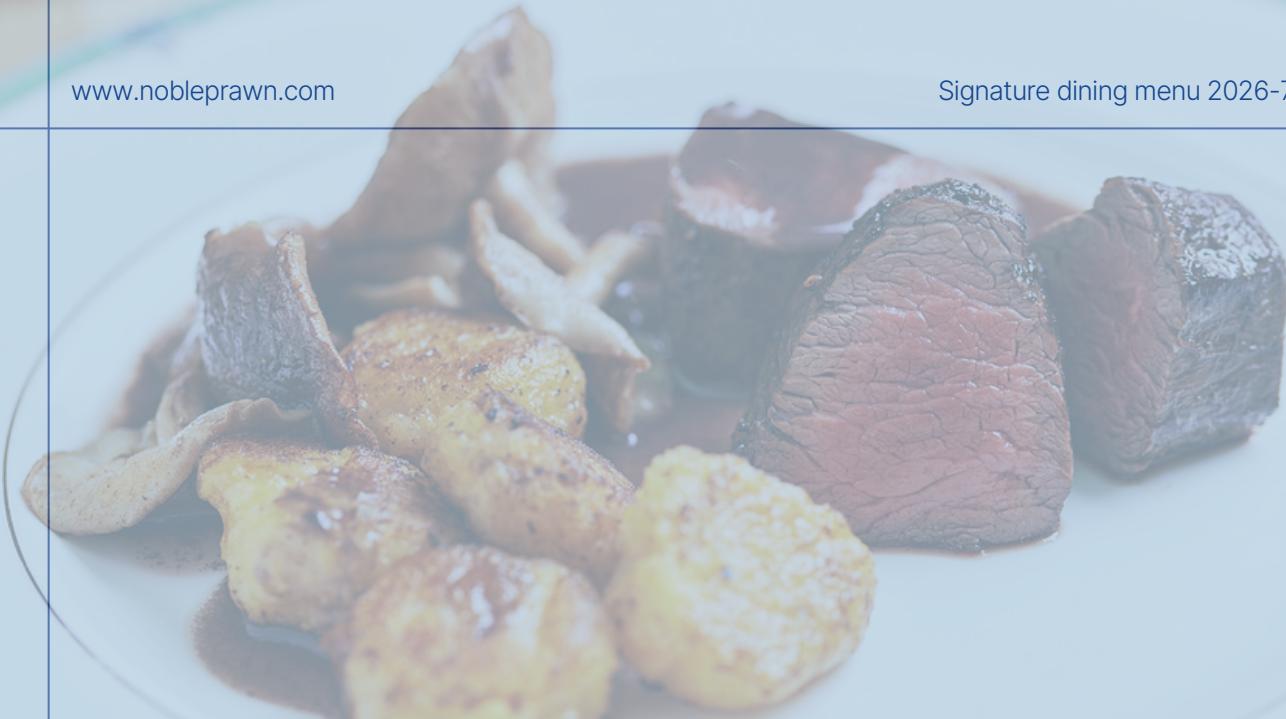
Ravioli of Swiss chard and ricotta, smoked garlic oil

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, crystallised 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

Allergens: Dairy; Egg; Gluten - wheat; Sesame

Skewers:

- Ginger & lime chicken
- Monkfish, rosemary wrapped in prusciutto
- Blue cheese filled dates
- Squid with salsa verde
- Pheasant/chicken/pork schnitzel with Katsu

Allergens: Gluten - wheat; Fish; Sulphites

Oysters:

- Mignonette, Bloody Mary or Habenero chilli
- Lemon & Tobasco

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 aoili

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

Arancini:

- Mushroom & truffle oil
- Pea & mint
- Suffolk chorizo

Allergens: Gluten - wheat; Sulphites

Sweet canapés:

- Rose water marshmallows
- 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

SIGNATURE DINING PACKAGE

120.00

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.

Your questions answered

Must I choose the inclusive package?

No. Our bespoke service starts from £90 per person for food only, though our Signature Dining Package offers the best overall value.

Do all guests need to choose the same dishes?

Yes, with the exception of vegetarian and/or vegan guests. Otherwise, all guests will enjoy the same menu. If you'd like to offer one additional choice, a £10 per person supplement applies, per dish per person. For more than one alternative option, bespoke menu pricing will apply. All menus must be chosen in advance of paying your deposit.

Can you accommodate allergies and dietary requirements?

Yes. All menu dishes clearly display allergen information. If you have an allergy or food intolerance, please speak with a member of our team so we can discuss the menu in more detail. Please note that we use all 14 recognised allergens in our kitchen, and while care is taken, cross-contamination cannot be guaranteed to be avoided.

Can children be catered for?

Yes, of course. We offer a Young Guests Menu, available on request, with pricing starting from £25 per guest for a main course and side. There is no age restriction on who may choose this menu. Please note, we're unable to offer half portions from the main adult menu.

Do you clear everything away afterwards?

Yes. If you choose to remain at the table, we'll clear as discreetly as possible with minimal disturbance. If you move to another room, we can fully clear the dining table. We'll also take care of all washing up, load the dishwasher, remove rubbish and leave your kitchen clean, clear and tidy.

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

Yes, of course. Please get in touch via our website at www.nobleprawn.com/contact or email amy@nobleprawn.com. Leave your contact details and we'll call you back.

Can I substitute a starter for canapés?

Yes, of course. A starter can be substituted for three canapés, providing three pieces per person — approximately nine pieces per guest in total. Additional canapés are charged at £3.50 per canapé, per person.

When will I know the name of my chef?

Once your date is secured, your menu confirmed and your 30% deposit has been received, we'll be in touch to confirm the name of your chef. If you have a preferred chef, just let us know and we'll do our best to accommodate.

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/CSWiISUeiG5CEBM/review>

FOR ANY OTHER QUESTIONS PLEASE GET IN TOUCH VIA EMAIL TO

AMY@NOBLEPRAWN.COM

