

Menus

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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Panfried scallops, chimichurri, celeriac & apple slaw

Spiced British octopus, warm green lentils & salsa verde

Ceviche of monkfish, chilli & citrus

Suffolk 'Sunday Charcuterie' Bresaola, artichoke, walnut &

Gorgonzola salad

Twice-baked squash souffle, Spinach & cream

Baked charred red onion, sage, roast walnuts, chilli maple & seasonal leaves

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Main

Roast cannon of local venison

Choice of red wine & blackberry; mushroom & Madeira

Allergens: Dairy

Braised beef blade in red wine, cauliflower puree, crouton
crust, pickled onion

Allergens: Dairy; Gluten - wheat

Sutton Hoo chicken breast filled with herb butter, wrapped in
breadcrumbs

Choice of mushroom & Madeira; or herb & roast garlic chimichurri

Allergens: Dairy; Gluten - wheat

Suffolk lamb rump marintaed in garlic, mustard & rosemary, served
with anchovy & olive sauce

Allergens: Mustard; Fish





Main (continued)

Panfried Gressingham duck breast , sour cherry sauce

Allergens: Dairy

Pan fried seasonal white fish, green herb & lemon tahini sauce

Allergens: Sesame; Fish

Pan fried hake, soy butter

Allergens: Fish; Soy

Pan fried & roast thick-cut celeriac

Choice of Cafe de Paris split sauce or miso meuniere

Allergens: Soy; Dairy

Sides

Sharing style 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

Allergens: Dairy; Egg

Flourless chocolate mousse cake

Allergens: Dairy; Egg

Saffron & cardamom poached conference pears

Allergens: None

Open apple or pear tart with chef's homemade puff pastry

Allergens: Gluten - wheat

Cinnamon pavlova, fig, hot honey & pistachios

Allergens: Egg; Dairy; Nut - Pistachio

Almond & Armagnac-soaked prune tart

Allergens: Gluten - wheat; Egg; Dairy

Kahlua & dark chocolate semifreddo, chocolate sauce

Allergens: Egg; Dairy



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	125.00
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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 (Minium 4 hours on site; then +£25 ph)
- Chef labour (Minimum 4 hours on site; then +£30 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

Do I need to pay in advance?

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

Do I need to pay a service charge?

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/CSWiiSUiG5CEBM/review>

FOR ANY OTHER QUESTIONS PLEASE GET IN TOUCH VIA EMAIL TO

AMY@NOBLEPRAWN.COM

