

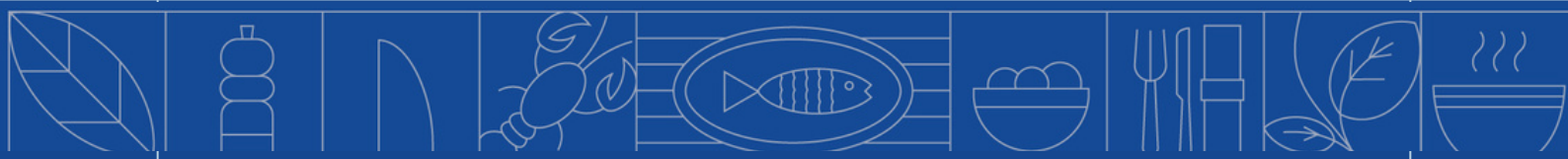
Menus

Kitchen suppers



Generous, thoughtfully prepared food,
designed for sharing and relaxed hosting

Autumn/Winter menus



Kitchen suppers



Our **Suppers** and **Loaded Fridge** options celebrate the pleasure of sharing good food without the need to spend hours in the kitchen. Guided by Suffolk's seasons and our trusted local producers, dishes are **chef-prepared** for easy enjoyment at home — whether ready to finish, or ready to **share**. Delivered in compostable, plant-based packaging, each option offers a generous, considered and **effortless** way to dine at home.

Team Nobleprawn

CONTENTS

The loaded fridge	03
Kitchen suppers	04-6
Pudding	07
Little extras & pricing	08
FAQs - Kitchen suppers	09

ORDER VIA WWW.NOBLEPRAWN.COM



The loaded fridge

MINIMUM ORDER FOR 6 PEOPLE

Vegetarian box

Garlic-roasted seasonal vegetables, crunchy seasonal vegetables, beetroot and lentil salad, mixed bean salad, whipped lemon labneh and roasted red pepper & walnut muhammara, with fresh pitta and house pickles.

Allergens: Dairy; Gluten - wheat; Nuts - walnut

Fish box

Hot smoked trout/mackerel, taramaslata, potato & herb salad, mixed leaf salad, house pickles, Two magpies sourdough

Allergens: Fish; Dairy; Gluten - wheat

Meat box

Norfolk chubb salami and mixed antipasti with Sunday Charcuterie ham hock terrine and house-made chicken liver pâté, served with mixed leaf salad, hummus, house pickles and fresh pitta.

Allergens: Dairy; Gluten - wheat

Mixed box

A generous mix of dishes drawn from our vegetarian, fish and meat Loaded Fridge menus — easy to share and enjoy together.

Allergens: As per bespoke selection

Wooden boards can be provided on request for service.

Deposit charge applies, refunded upon return of the boards.



Kitchen suppers

MINIMUM ORDER FOR 6 PEOPLE

Pot-roast local pheasant, shallots & caramelised apples

Allergens: Dairy

Slow-braised East Anglian venison sausages with red wine and herbs

Allergens: Gluten - wheat

Braised beef in Guinness

Allergens: Celery; Gluten - wheat

Smoky black bean chilli, roast squash, lime & coriander

Allergens: Dairy

Braised octopus & Suffolk chorizo casserole

Allergens: Octopus

Fish baked in a parcel, sundried & roast tomatoes, black olive tapenade

Allergens: None

Traditional Abruzzo-style beef lasagne

Allergens: Celery; Gluten - wheat

***All Kitchen suppers come with one seasonal side of vegetables or salad*

Kitchen supper - sides

MINIMUM ORDER FOR 6 PEOPLE

Colcannon

Buttery mash potatoes with cabbage

Dauphinoise

Baked layered sliced potato, double cream & garlic

Pomme Anna

Baked sliced buttery potatoes

Guinness mustard mash

Creamed potatoes with a splash of Guinness & grain mustard

Braised hispi cabbage

Wedges baked in the oven, Parmesan

Celeriac, brown butter & pear mash

Baked mashed celeriac & pear, drizzled with brown butter

Cumin roast carrots

Simply roasted with olive oil & cumin, drizzled with honey

Braised kale/chard

Finished with olive oil

Roast beetroot

Roast with olive oil, finished with honey & a blend of dried herbs

Kale Caesar salad

A Caesar salad using raw kale

Allergens: Celery; Gluten - wheat; Fish; Mustard; Dairy

***All Kitchen suppers come with one seasonal side of vegetables or salad*



Pudding

MINIMUM ORDER FOR 6 PEOPLE - ALONGSIDE A KITCHEN SUPPER

Flourless chocolate cake, seasonal berries

Allergens: Dairy; Egg

Courgette, lime & pistachio cake

Allergens: Dairy; Nut - pistachio; Gluten - wheat

Pavlova, fresh dairy cream, seasonal fruit

Allergens: Dairy

All puddings are designed for sharing

All puddings come with fresh dairy cream or crème fraîche

Serves minimum 6 portions

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



Little extras & pricing

Pricing valid until 31/01/2027

£ per serving

British & European cheese plate, Membrillo, biscuits, seasonal fruit	20.00
Racalia organic single estate olive oil, .25ltr glass btl	12.00
Fen farm dairy raw milk butter box	8.00
Balsamic Vinegar of Modena, 250 ml glass btl	18.00
House pickles (Enough nibbles for 6 people)	6.00
Two Magpies signature sourdough loaf	6.00
Additional side dishes	9.00

£ per person, min 6 people

LOADED FRIDGE 25.00

KITCHEN SUPPER 40.00

£ per whole cake serving

PUDDING TO SHARE (6 PORTIONS MINIMUM) 50.00

Wooden boards can be provided on request for service.

Deposit charge applies, refunded upon return of the boards.

20.00

NOTES:

- Delivery mileage charge .55 per mile return from Kitchen HQ IP139FG
- Minimum order is for 6 people
- Puddings & extras only available when ordered with Kitchen Supper main course
- Full payment prior to delivery
- Reusable dishes will be collected at a later date organised for mutual convenience

Allergens: Our kitchen uses all 14 allergen ingredients. Cross contamination of ingredients cannot be guaranteed.

Your questions answered

Do I have to have a Kitchen supper if I just want cake ?

Yes. Pudding orders are only delivered if you order a main course from the Kitchen supper selection, and must be for a minimum of six people.

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. Vegan dishes must be specifically discussed and agreed in writing at time of booking.

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?

A specific menu is not available for children for Kitchen Suppers and puddings.

Do I have to do a lot of cooking for the Kitchen suppers ?

No. Kitchen suppers have been designed to need minimal cooking/reheating. Indeed some of the dishes taste better this way as flavours have had more time to get to know each other. Clear printed cooking guides are provided with all Kitchen suppers.

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 order canapés and a starter for delivery too ?

Yes, of course. Please ask us for our home delivery Kitchen canapes menu.

Can I have a host cook and serve our Kitchen suppers ?

Yes of course a Kitchen supper host can be provided as long as advance notice is given and we have a staff member available. There is a minimum of a four hour booking charge at £25 per hour. Travel costs are also applied at .55p per mile for the return journey and a discretionary 10% service charge applied to all invoices. Full payment in advance will be required.

ORDER VIA 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 will be invoiced for the full amount. All home delivery items must be paid for in full in advance of the booked date. 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/CSWiiSUiG5CEBM/review>

FOR ANY OTHER QUESTIONS PLEASE GET IN TOUCH VIA EMAIL TO

AMY@NOBLEPRAWN.COM

