



'THE NORFOLK & SUFFOLK' WEDDING MENU

from £30.00 per head*

This menu celebrates the regions fantastic produce, everything is made, farmed or produced locally and the menu will reflect the season.

Starter

Norfolk & Suffolk Platter:

'Marsh Pig' Cured Meats
Trio of Local Cheese
Cromer Crab Mousse with Rye Dippers
Asparagus Tips with Herby Hollandaise
Parmesan Shortbread with Beetroot Pesto
Mini Quails Scotch Eggs
Marinated Veg

Main Course

Wild Norfolk Venison with Port & Fig Sauce
or
Slow cooked, locally farmed Pork with Cider Braised Apples
or
Mushroom, Chestnut & Squash Wellington
served with
Herby Buttered New Potatoes
or
Gratin Dauphinoise
& fresh seasonal Veg

Dessert

Strawberry & Lemon Posset with
Homemade Norfolk Lavender Shortbread
or
Wild Pear & Almond Tart with local Ice-Cream

*Service & Crockery/Cutlery hire will be added according to the requirements for your chosen menu.

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