

## PRIVATE & EVENT CATERING 2023

### A la Carte

#### To nibble £7

Sourdough, burnt butter, sea piccalilli

Focaccia, mushroom tapenade, olives (Vg)

Courgette fritters, soured cream, dukkah (V, GF, contains nuts)

#### To start £11

Gin & beetroot cured salmon, pickled pearl onions, amaranth, rainbow beets,  
rye crumb

Seared scallops, crispy chorizo sauce, pea tendrils, yoghurt (+ £7)

Herb ricotta and egg yolk ravioli, brown butter, thyme crumb (V)

#### The Main Event £22

Lamb neck fillet, green pea puree, Walsingham foraged wild garlic, new potatoes,  
roasted pearl onion, dark jus

Rib eye, garlic butter carrot, parsnip cream, crispy kale, Anna potatoes, madeira  
reduction (GF) (+ 7.50)

Monkfish, crispy new potatoes, gremolata (GF) (£ +4.50)

Sweet potato gnocchi, morels, asparagus tips, spinach, Wells Alpine (V)

#### To finish £9

Chocolate torte, strawberry ice cream (V)

White chocolate, carrot cake, orange & buckthorn sorbet (V)

Lemon posset, shortbread (V)

## Sharing Menu

£49 per head

### Light plates - choose two

- Charcuterie board: British salami, home-cooked ham, sea piccalilli, sourdough, burnt butter, olive oil (+ £9 pp)
- Dressed Norfolk crab, dill & lemon dressing (GF, DF)
- Roasted beetroot, pea relish, herbs, cocoa nibs (VG, GF)
- Fennel, clementine & Norfolk Mardler salad (V, GF)
- Archangel Gin & beetroot cured salmon, porter gherkin, rainbow beets, pea tendrils (+ £7 pp) (GF, DF)
- Norfolk chickpea & smoked paprika hummus, Norfolk sourdough (VG)

### Hearty plates - choose two

- Slow cider-braised pork shoulder, BBQ sauce (GF, DF)
- Grilled buttermilk Norfolk chicken, garlic tzatziki, smoked chilli (GF)
- Panzanella, seared Lowestoft mackerel, olive tapenade (DF)
- Norfolk sourdough garlic flatbread, salsa verde, halloumi, sweet pickled red onions (VG)
- Iberian chorizo, Norfolk new potatoes, sherry, pea tendrils, yoghurt (GF)
- Norfolk rib eye steak, chimichurri, chicken butter (+ £ 14 pp)

### Something on the side - choose two

- Fried broccolini & beans, toasted almonds (VG, GF)
- Aromatic wild rice & pulses, herbs, lemon & garlic oil (VG, GF)
- Heirloom tomato, toasted fennel seeds, parsley (V)
- Classic green salad, lemon & Norfolk rapeseed vinaigrette (VG, GF)
- Lemon, Wells Alpine, rocket & bonito flake pasta
- Warm baguette, foraged sea spinach pesto (DF)

### Sweetness - choose one

- Spiced winter fruit Eton Mess (V)
- Chocolate, fig and date torte (VG)
- Tiramisu (V, egg & caffeine free)
- White chocolate & raspberry cheesecake
- Lemon posset, fresh shortbread
- Home-made ice-cream: chocolate / raspberry / spiced apple

## Finger Food

*(prices per person)*

### Canapés

*(price includes 3 of each canapé)*

Staithe hot smoked salmon paté, Melba toast, porter gherkin £5

Dry-aged Norfolk beef & rosemary skewers, salsa verde (warm) £5

Sourdough, black olive tapenade, smoked garlic butter (V) £5

Caramelised beetroot, Wensum White, pea relish, herbs, cocoa nibs (V) £3.50

Baby fried octopus, Romanesco sauce (DF, GF) £5

Deep fried duck yolk, bacon mustard (warm) £5

### Sliders

*(price includes 1 items)*

Beef & bone marrow burger, bacon jam, smoked Walsingham, seeded bun (warm) £8

Katsu chicken, Norfolk yoghurt slaw, yakiniku mayo, brioche (warm) £7

Fish cake, Wells Cider pickled cucumber, sriracha mayo, brioche (warm, V) £7

Tempeh and chickpea fritter, Kimchi relish, satay sauce, seeded bun (warm, Vg) £6

V = Vegetarian. VG = Vegan. DF = Dairy free. GF = Gluten free

### Event costs

- Head Chef/Maitre D'Hote - £26/hour (minimum 5 hours)
- Event Chef - £26/hour (minimum 5 hours)
- Chef Apprentice - £20/hour (minimum 5 hours)
- Waiting staff - £20/hour (minimum 5 hours)
- Mileage from Walsingham - £0.52/mile
- Equipment hire - priced separately, depending on the supplier.

### General terms

- Minimum order: £500 on food.
- Overnight fees or taxi fares may apply
- Bookings are secured with a non-refundable deposit of 30%
- Any balance must be paid 7 days prior to the event
- Any extra costs incurred at the event will be invoiced separately afterwards
- The event can be cancelled up until 7 days beforehand free of charge, just the deposit is non-refundable.
- Any cancellation within 7 days of the event will incur the full invoice amount.
- Please ensure you can make a fully functioning and clean kitchen available to us. If this is not possible we can hire equipment for you.
- You must make us aware of any dietary requirements/food allergies at least two weeks prior to the event. We will provide you with a full allergen sheet for your chosen menu.
- Our team will require access to your venue at least 2 hours prior to service - large events will be discussed on a case by case basis.
- Smoke & Sapphire has a 5 star hygiene rating from North Norfolk Council following industry standards and are fully insured.