



Wedding & Party Menus

*The following **menus** have been designed to give you a flavour of our style, along with an overview of popular options.*

However, please feel free to mix and match – it's your party!

*The **cost** will depend on a number of factors (your venue, numbers, staffing requirements etc), so please don't hesitate to contact us to discuss your event, so we can prepare an accurate quote for you.*

*Most of our menus include vegetarian options (v). In addition we are, of course, able to cater for other **special dietary requirements** - as long as you tell us beforehand!*





Canapés

(We recommend 5 choices pre-dinner or 7-8 for a drinks party)

**requires on-site cooking facilities*

Savoury

- Arancini with beef ragout & mozzarella or truffled mushroom (v)*
- Avocado & goats' cheese bruschetta (v)
- Basil-marinated mozzarella & cherry tomato skewers (v)
- Buckwheat blinis with smoked salmon and dill crème fraîche
- Cocktail corn cakes with spicy mango salsa (v)
- Crostini with pea puree and prosciutto
- Duck & spring onion wrap with plum sauce
- Fennel-marinated feta & olive skewers (v)
- Filo tartlets with smoked chicken, black olives & parsley pesto
- Griddled Mediterranean vegetable mini bruschetta (v)
- Leek and Norfolk Dapple quiche squares (v)
- Manchego & quince jelly skewers (v)
- Marinated king prawns wrapped in mange tout with citrus mayonnaise
- Mini jacket potatoes with crème fraîche & salmon caviar
- Mini smoked salmon scotch egg
- Mini Yorkshire puddings with roast beef & horseradish cream
- Parmesan & poppy seed lollipops (v)
- Retro-classic: mini prawn cocktail vol au vents
- Salmon & cucumber sushi with wasabi & soy dip
- Salmon fishcakes with tartare sauce*
- Savoury scones with soft Welsh goats' cheese & tapenade (v)
- Sliders – mini hamburgers*
- Slow-roasted tomato & herb tartlets with feta cheese (v)

Smoked pork belly confit with hoisin*

Smoked trout & beetroot filo tartlets

Sweet chilli tiger prawn brochettes

Teriyaki salmon skewers

Thai chicken satay with fragrant peanut sauce

Tostadas with citrus tuna ceviche

Twisted parsley & parmesan bread sticks (v)

Sweet

Hazelnut & raspberry mini meringue

Mini chocolate brownie squares

Mini chocolate éclairs

Tropical fruit brochettes with mascarpone dip





Traditional Afternoon Tea

(served on mis-matched vintage china)

Sandwiches (a mix of granary and white breads)

*Cream cheese & cucumber
Smoked salmon with lemon crème fraîche
Free range-egg & cress
Smoked Norfolk ham & mustard*

Home-made cakes and dainties

*Chocolate cake
Coffee & walnut cake
Cherry & almond cake
Pear, raspberry & white chocolate cake
Mini scones with strawberry jam & clotted cream
Hazelnut meringues
Chocolate-dipped strawberries*

Freshly brewed tea, coffee & herbal infusions





Luxury Afternoon Tea
(served on mis-matched vintage china)

Glass of Prosecco

Savouries

Mini Smoked Salmon Scotch Eggs
Prawn vol au vents
Bacon & cheese brioche buns
Choux puffs with cream cheese & chives

Sandwiches (a mix of granary and white breads)

Cream cheese & cucumber
Smoked salmon with lemon crème fraîche
Free range-egg & cress
Chicken & tarragon mayonnaise

Sweet Delights

Fresh fruit tartlets
Mini chocolate éclairs
Madeleines
Dark & white chocolate brownie squares
Mini scones with strawberry jam and clotted cream
Selection of home-made sponge cakes
Chocolate-dipped strawberries

Freshly brewed tea, coffee & herbal infusions

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Buffets & Table Feasts*

Traditional Buffet

Platter of beech-smoked Norfolk ham & rare roast beef

Chicken with tarragon mayonnaise & grapes

Cedar plank-baked salmon with lemon & dill mayonnaise

Couscous with roasted Mediterranean vegetables

Tomato, mozzarella & basil salad

Home-made coleslaw

Buttered warm new potatoes with chives

Mixed leaves with home-made tarragon dressing

Basket of rustic breads, with butter

Dark chocolate mousse

Caramelised lemon tart with crème fraîche

** Table Feast: A wonderful way of combining the variety of a buffet with the convenience of a served meal. Guests are seated at tables laden with a variety of appetising dishes to pass around and share, family style.*



Mediterranean Buffet A

Sliced chicken breast with green beans, olives, sun dried tomatoes & salsa verde
Moroccan salmon with pineapple, chilli & coriander salsa
Piedmontese peppers (roasted pepper halves filled with tomatoes, anchovies & garlic)
Fregola (giant couscous) with watermelon, feta cheese, rocket, dill & mint
Griddled zucchini and aubergine salad with basil & olive oil
Sweet potato, caramelised red onion, feta, rocket & pine nut salad
Mixed leaves with home-made tarragon dressing
Basket of rustic breads, with butter

Vanilla crème brûlée
Fresh fruit pavlova

Mediterranean Buffet B

Slow-roasted lamb, marinated in Moroccan spices or rosemary & garlic (served warm)
Oven baked fish fillets with garlic, tomato & herbs
'Big Fat' Greek salad
Couscous salad with griddled Mediterranean vegetables
Mixed leaves with home-made tarragon dressing
Roasted new potatoes with herbs
Bowls of baba ghanoush, tzatziki & olives
Basket of pitta and crusty breads, with butter

Coconut panna cotta with roasted pineapple
Dark chocolate tart with berry compote



Popular additions and alternatives:

Asparagus with egg vinaigrette dressing

Broccoli, spinach & Binham Blue cheese tart

'Green' pasta salad with peas, rocket & pesto

Mixed antipasti

Pea, broad bean, rocket & goats' cheese salad with a light citrus dressing

Roasted beetroot with Parma ham & balsamic dressing

Spanish tortilla

Wild rice & mixed bean salad

Warm new potatoes with parsley pesto

Wild West Buffet

Slow roast barbecue pulled pork or beef brisket

Home-made Boston baked beans

Spicy Mexican slaw or creamy coleslaw

Buffalo chicken wings with blue cheese dip

Cajun-spiced wedges

Buttered corn on the cob

Mac 'n cheese

Crusty breads, wraps and brioche rolls

Peach cobbler with pouring cream

Mississippi mud pie



Old Fashioned Country Picnic

(Served as a table feast – think gingham cloths, wicker baskets, preserving jars and rustic tin ware)

Crusty hand-raised pork pie with home-made chutney

Smoked haddock scotch eggs

Kilner jar trio:

Potted salmon, pork rillettes, mushroom pâté

Potato salad

Asparagus & egg salad

Panzanella (Tuscan bread & tomato salad)

Flowerpot of white bean paste/mash (tbc) topped with crumbled olives, decorated with fresh baby carrots

Sandwich pack:

Egg & cress; cheese & coleslaw; hummus & red pepper

Basket of crusty breads

Tipsy trifle to share



Two/Three Course Meals*

*(*please choose one selection per course, along with a vegetarian option.)*

Subject to seasonal availability.

Starters *(served with selection of rustic breads and butter)*

Chicken liver parfait with quince chutney, pickles & toasted brioche
Fresh pea & goats' cheese salad with a light citrus dressing
Goats' cheese & caramelised red onion salad dressed with a balsamic reduction
Green asparagus with a warm vinaigrette and quails' eggs (v)
Ham hock terrine with home-made piccalilli
Home-cured 'gravlax' salmon with horseradish crème fraîche & dressed baby salad leaves
Mixed antipasti with cured meats, mozzarella & griddled vegetables
Potted shrimp with Melba toast
Roasted red pepper & butternut squash soup
Seared scallops on cauliflower puree with apple & curry oil
Smoked duck breast with an orange-dressed salad & quails' eggs
Spinach & goats' cheese tart (v)
Vine tomato, mozzarella & basil salad (v)
Watercress & spinach soup with smoked salmon (or ciabatta croutons)

Mains *(served with seasonal vegetables and new potatoes, unless otherwise stated)*

Beef bourguignon with chestnut mushrooms, shallots & bacon
Chicken breast stuffed with mushrooms and herbs served with boulangère potatoes, jus & autumnal roasted root vegetables
Crispy duck confit, with red cabbage & creamed white bean mash
English rack of lamb with a mustard and herb crust & red wine jus
Fillet of sole with brown shrimp, samphire & sautéed potatoes
Fish pie with smoked haddock, prawns & salmon, with minted peas



Fresh salmon fillet with a champagne & pink peppercorn sauce
served with chive mash, Chantenay carrots & green beans
Norfolk beef in ale with Colman's mustard dumplings
Norfolk chicken breast with creamed savoy cabbage, crispy bacon & braised leeks
Norfolk sausages and mash, with peas & onion gravy
Pan-roasted sea bass fillet with red pepper coulis, saffron potatoes & wilted little gem
Pork fillet ballotine with apple puree, creamed mash & greens
Rarebit-topped smoked haddock with crushed potatoes, purple sprouting broccoli & tomato
beurre blanc
Roast rib of beef, with Yorkshire puddings, roast potatoes & gravy
Roasted salmon fillet with ratatouille & roasted new potatoes
Slow cooked pork belly with chorizo & white bean cassoulet, with wilted greens

Vegetarian Options (pre-ordered)

Brie, tomato & basil tart, with dressed baby leaves
Individual spinach & mushroom lasagne
Pearl barley risotto with peas, goats' cheese & mint oil
Red lentil dhal with naan bread
Roasted vegetable-filled crêpe served with tomato sauce & goats' cheese

Desserts

Caramelised lemon tart with crème fraîche
Chocolate ricotta cheesecake with pouring cream
Coconut panna cotta with roasted pineapple
Croissant bread & butter pudding with crème anglaise



Dark chocolate & coffee mousse with amaretti biscuits

Dark chocolate tart with berry compote garnish

Eton Mess

Profiteroles with dark chocolate sauce

Prune & almond tart

Raspberry and passion fruit pavlova

Rhubarb cheesecake with candied orange & roasted rhubarb

Summer pudding with clotted cream

Tiramisu (served in a martini glass)

Treacle tart with ginger & apple compote

Vanilla crème brûlée with shortbread biscuit

Warm chocolate brownie with clotted cream ice cream

Warm chocolate fondant pots

Freshly brewed tea and coffee

Hog Roast Buffet

Our all-inclusive hog roast packages include the following:

Starters and desserts – served buffet style or to your seated guests

Premium whole roast local hog with soft white baps, apple sauce and stuffing

Your choice of fresh, home-made salads and accompaniments

Hot vegetarian option

Optional additional hot meats e.g. beef, chicken

Venue set up – i.e. tables laid up with cloths, napkins, glasses etc

Crockery, cutlery and glassware

Staff to serve the meal and tidy away

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