

canapes

5 Options
£10.00 per head

- Buttermilk fried chicken with chipotle mayonnaise
-
- 'Surf & Turf' Sirloin of beef & king prawn skewer with garlic & parsley butter
-
- Vietnamese pork belly skewer with cucumber
-
- Cromer crab crostini, paprika shortbread, cucumber & radish
-
- Moroccan lamb kofte with red pepper hummus
-
- Homemade Norfolk breaded scampi with a lemon & caper mayonnaise
-
- Ham hock terrine with pea puree & quails egg
-
- Beetroot macaron with whipped goats cheese & walnut
-
- Venison loin with cheddar shortbread & celeriac puree
-
- Roasted squash arancini with mango chutney
-
- Crispy Macaroni & cheese arancini balls with tomato & chilli chutney
-
- Cromer crab, halibut & salmon fish cake with lemon & parsley mayonnaise
-
- Chicken liver parfait served on brioche with onion chutney & dried onions
-
- Rare seared dry aged beef, Yorkshire pudding & horseradish crème fraiche
-
- Pulled Pork Cake, apple puree & crackling
-
- Soft-boiled quails Scotch egg with mustard aioli
-
- Wild mushroom & buffalo mozzarella arancini with truffled duck egg mayonnaise
-
- Halibut 'Fish & Chip'
-
- Sticky glazed rare breed sausages with honey, chilli & mustard jam
-
- Buffalo mozzarella, dried heritage tomato, pesto & olive bruschetta
-
- Salt, pepper & chilli fried fresh squid with Asian chilli dip
-
- Corn fed chicken skewers with homemade peanut satay sauce, cucumber
-
- Beetroot cured salmon with pickled carrot & avocado puree
-
- Shredded crispy Gressingham duck with Peking duck sauce, cucumber & spring onion in a wonton basket
-
- Norfolk asparagus wrapped in Parma ham, bearnaise sauce
-
- Pancetta & rare breed pork sausage roll with wholegrain mayonnaise
-
- Caramelized onion, thyme & goats cheese mini tart tatin
-
- Wild smoked salmon & dill cream cheese blini roulade with caviar
-
- Mini cheese and ham 'Toastie' with tomato chutney
-
- Carrot bhaji with mango & lime chutney & tzatziki
-
- Serrano ham & cheese Spanish croquettes with smoked paprika aioli

wedding breakfast

3 Course menu £41.00

2 Course menu £35.50

For the table

*£2.00 per head supplement

Florentina's signature beetroot sourdough

Sea salt butter

- OR -

Homemade rosemary & olive focaccia

Olive oil & balsamic dip

Starters

Beetroot risotto

Horseradish crème fraiche, crumbled goats cheese, vegetable crisps & walnuts

--

Smoked dapple cheese soufflé

Heritage tomato fondue & herb leaf salad

--

'Antipasti'

Burrata (Puglia's special buffalo mozzarella) Parma ham, marinated & dried tomatoes, basil, rocket, black olive crumb

--

Corn-fed chicken liver pate

Caramelised onion jam, cherry puree, celeriac remoulade & brioche

--

Corn-fed Norfolk chicken 'Caesar Salad'

Chicken terrine, smoked bacon, Scotch egg, anchovies & parmesan croutons

--

Buttermilk fried chicken in a soft charred taco

Mixed vegetable slaw served with a garlic & chipotle dressing

--

Scott's field ham hock terrine

Piccalilli style vegetables, tomato pickle & sourdough crispbread

--

Kiln smoked salmon & Gruyere tartlet

Lemon, dill & parsley crème fraiche, caper & watercress salad

--

'Prawn cocktail'

Marie rose sauce, marinated tomato, avocado, cucumber & radish

--

Oven roasted tomato soup

Dried tomato, basil oil, parmesan croutons

--

Baked whole camembert (per couple)

Onion jam & homemade garlic bruschetta

--

Pea & asparagus risotto

Halloumi cheese and toasted almond

Mains

'Classic roast dinner'

Meat choices:

Roasted corn fed free-range chicken

Shoulder of pork with lemon & thyme crackling

Roasted sirloin of beef*

*£2.50 per head supplement

Leg of Alde Valley lamb*

*£2.50 per head supplement

Roasted corn fed free-range chicken

Goose fat roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & pan gravy

--

Trio of Scott's Field pork

Braised belly, confit cheek, crisp leg stuffing, Celeriac puree, potato terrine, glazed carrot, tenderstem broccoli, roast pork sauce

--

Braised shin of Sandringham Estate beef

Shallot puree, salt baked swede, glazed carrot, Hasselback potatoes, parmesan crumb, spinach, roast beef & thyme jus

--

Pot-roasted Norfolk chicken breast with crisp cured ham

Wild mushroom & truffle stuffing, dauphinoise potatoes, sprouting broccoli, courgettes, chestnut mushroom & herb sauce

--

Pan roasted loin of cod

Charred cauliflower, sauté potatoes, courgettes, spring onions & cauliflower velouté

--

Pot-roasted corn-fed chicken thigh & breast

Marinated in lemon, garlic & thyme, fondant potato, buttered asparagus, Tuscan olives & feta cheese, thyme & chicken jus

--

Fillet of dry aged Sandringham Estate wellington*

*£7.50 per head supplement

Potato puree, charred shallot, carrot, tenderstem broccoli, roast beef & red wine jus
Shin of beef wellington also available as non supplement option

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Sausage & mash

Roasted rare breed sausages, buttered potato, root vegetable duxelle & caramelised red onion gravy

--

Chicken and ham pie

Chicken thigh, ham hock, leeks & puff pastry with spring vegetables

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Herb crusted rump of Norfolk lamb*

*£5.00 per head supplement

Shepherd pie croquette, butternut squash puree, dauphinoise potatoes, Norfolk asparagus, red wine jus

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Salt baked beetroot tart tatin

Whipped goats' cheese, baby potatoes, pickled walnuts, asparagus & rocket

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Chargrilled spring vegetable wellington with Camembert stuffing

Parsley velouté, olive tapenade, glazed carrot

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Teriyaki roasted aubergine

Thai green sauce, pakchoi, beansprouts & mange tout

Desserts

Raspberry panna cotta

Summer berry compote & lemon shortbread

Caramelised lemon tart

Torched French meringue, Raspberry compote & raspberry sorbet

'Rum poached banana sandwich'

Banana bread French toast with maple syrup toffee sauce & peanut ice cream with caramelized banana

Chocolate fondant

Caramel sauce, chocolate crumb, honeycomb & homemade vanilla ice cream

Dark & white chocolate brownie

Salted caramel sauce, honeycomb & vanilla mascarpone

Cherry, raspberry & almond frangipane tart

Vanilla custard ice cream

Sticky toffee pudding

Gingerbread toffee sauce, sticky walnuts & vanilla ice cream

Mango & passion fruit filled meringue

Mango jelly, passion fruit puree & elderflower cream

White chocolate & Norfolk strawberry cheesecake

Fresh strawberry compote & strawberry sorbet

Strawberry and lemon curd Eton mess

Apple & calvados tart tatin

Vanilla ice cream

Mixed seasonal fruit crumble

Served with choice of vanilla crème anglaise or vanilla ice cream

Selection of artisan cheeses*

Crackers, fresh figs, and homemade chutneys, apple, grapes & celery

*Additional supplement £3.00 per person

Selection of Fair-trade tea & coffee

£2.50 per head

Petit fours

Homemade chocolate truffle & flavoured macaron

£3.50 per head

table picnic

3 Course menu £41.00 (Starter, Main & Dessert)

2 Course menu £35.50 (Starter/dessert & Main)

Large individual bowls & platters of paired food choices served to the centre of each table for guests to help themselves

Italian Antipasti

Cured ham, salami, coppa

--

Buffalo mozzarella with basil

Heritage tomato with roasted red pepper, red onion & capers

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Rocket & parmesan salad with balsamic dressing

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Mixed olives

--

Garlic & rosemary focaccia with olive oil & balsamic dip

Spanish Tapas

Serrano ham and cheese croquettes

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Gambas style king prawns in chilli, parsley & garlic oil

--

Manchego cheese & Norfolk honey

--

Padron peppers in paprika & sea salt

--

Homemade crusty bread with aioli

Vegetarian

Courgette & mint fritters

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Honey glazed halloumi with falafel

Traditional Greek salad with feta cheese

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Persian flatbread

--

Hummus – Muhammara – Baba ganoush dips

Norfolk Fish Platter

Kiln smoked salmon with chive crème fraiche

--

Smoked mackerel pate sat on sour dough crostini

Dressed whole Cromer crab with fresh lemon

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Whole king prawns with lemon & parsley

Mixed green salad with French dressing

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Brown bread with sea salt butter

Mains

‘Classic roast dinner’

Meat choices:

Roasted corn fed free-range chicken

Shoulder of pork with lemon & thyme crackling

Roasted sirloin of beef*

*£2.50 per head supplement

Leg of Alde Valley lamb*

*£2.50 per head supplement

Goose fat roasted potatoes, Yorkshire pudding, cauliflower cheese, seasonal vegetables & pan gravy

Turkish lamb leg souvlaki with traditional tzatziki

Roasted Padron peppers, butternut squash & aubergine salad with ras-el-hanout, pomegranate seeds, harissa yoghurt

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Traditional bulgur wheat tabbouleh

--

Persian flatbreads

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Hummus – Muhammara – Baba Ganoush dips

Whole roasted & portioned Portuguese style marinated corn-fed chicken

Homemade Peri-Peri sauce with charred lemons & limes

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Mixed vegetable slaw

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Cajun charred corn on the cob

--

Harissa roasted sweet potatoes

Glazed sirloin of Sandringham beef with garden herbs

Chimichurri salsa

--

Hasselback potatoes

--

Panzanella style heritage tomato, cucumber, caper, red pepper salad with basil & crusty bread

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Thyme & garlic roasted root vegetables, red onion, chives

Traditional Italian style porchetta

Rolled Norfolk pork belly with mixed herb marinated, lemon & thyme crackling & salsa Verde

Roasted baby new potatoes with rosemary, garlic & rock salt

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Roasted celeriac, pear & chicory, rocket and walnut salad

--

Tender stem broccoli, fine green beans & glazed carrots with lemon & garlic butter

Traditional barbeque

Sirloin of beef burger with smoked cheese & Florentina burger sauce in a brioche bun

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Norfolk award winning pork sausages

--

BBQ chicken thighs & legs with lemon, garden thyme & chili

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Baby potato salad with crème fraîche & spring onions

--

Homemade coleslaw with lemon & chives - Mixed green salad

Dessert to be chosen from Wedding Breakfast dessert options

afternoon tea

£24.50 per person

'Selection trio of flavoured sandwiches'

Smoked salmon, cucumber & chive cream cheese

Duck egg & Norfolk garden herb

Smoked ham with wholegrain mayonnaise

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Homemade scotch eggs with wholegrain mustard mayonnaise

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Rare breed pork & pancetta sausage roll

Sultana & raisin scones with clotted cream & homemade strawberry jam

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Homemade lemon drizzle cake

--

Chocolate brownie with vanilla mascarpone

--

Salted caramel macaron

Selection of Fair-trade tea & coffee served to all guests

evening food

Fish & chip cones

Battered Halibut fillet, thrice cooked chips, minted pea puree & tartare
£8.50

Dry cure smoked bacon and sausages

in a soft bap
£6.50

Scott's Field farm hog roast

Sage stuffing, crackling, apple sauce in a brioche bun
£9.00

Homemade stone baked pizzas

Variety of flavour combinations
£9.00 per pizza

"Posh" doner kebab

Turkish spiced barbecued lamb leg
Shredded vegetable slaw, garlic mayonnaise & chill sauce
Served in a charred wrap
£9.25

Paella

Lemon & thyme marinated chicken thigh, king prawn, chorizo, peas, tomato, lemon
£8.50

Florentina fried chicken

Buttermilk fried chicken tenders, thrice cooked fries, roast chicken gravy & chipotle mayonnaise
£9.00

Traditional jerk

Marinated & barbecued free range chicken thighs, served with braised brown rice & peas
£8.50

Macaroni & cheese bowls

Homemade macaroni in a smoked cheese sauce with crisp bacon
£7.50

Cheese & ham toastie

Smoked ham & gruyere béchamel in sourdough
£7.50

American Burger

Sirloin of rare breed beef burger with Monterey jack cheese, brioche bun with homemade burger sauce, marinated tomato, red onion iceberg lettuce slaw
With or without thrice cooked fries
£9.00 without fries
£11.50 with fries

Chilli con carne bowls

Mexican brown rice, cheesy tortilla chips, avocado, tomato salsa & sour cream
£9.25

Hot dog

Award winning sausage hot dog served in a brioche bap
Caramelized red onions, ketchup & American mustard
£7.50

Loaded 'pimp your fries'

Selection of various topping choices available
£7.50

Selection of artisan cheeses

Served on individual boards or as a 'cheese tiered cake'

Crackers, fresh figs, and homemade chutneys, apple, grapes & celery

**Additional extra: Selection of home cured meats*

£9.25 without meats

£11.50 with meats

Hot churros or seaside style donuts

Vanilla & cinnamon dusted, strawberries and salted caramel & chocolate dip

£4.50

Homemade crepes

Topped with peanut butter & chocolate sauce, banana & marshmallow

£5.50

Belgian waffles

Salted caramel sauce & banana

£6.50