

The
Norfolk Mead
HOTEL • SPA • VENUE

EVENT FOOD



THE NORFOLK MEAD

At The Norfolk Mead, everything we do is built on a love of great food.

Independently owned by Anna and James Holliday - who bring over 20 years of culinary expertise from their time catering for McLaren on the Formula 1 circuit - our philosophy is simple: exceptional food, beautifully presented, and served with genuine warmth.

From intimate dining experiences to grand celebrations, The Norfolk Mead blends its 1740 Georgian charm with contemporary flair to create unforgettable moments, one dish at a time.

Please note this brochure contains our 2026 prices. For 2027 or 2028 prices, please email events@norfolkmead.co.uk or call 01603 737 531.

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STATIC NIBBLES

A delightful assortment of sophisticated bites to enjoy throughout your celebration.

Our static nibbles offer a variety of flavours and textures - perfectly paired with drinks and great conversation, served beautifully to complement your wedding day.

Vegetable crisps

Parmesan Shortbread

Sicilian olive, mint and chorizo bruschetta

Long cheese straws

Herbed pitta bread with homemade hummus

Quail's eggs served with sea salt

Smoked paprika tortilla crisps with smoky aubergine dip

£3.40 per item

CANAPÉS

Create a lasting first impression with a handpicked selection of elegant canapés.

We recommend choosing 6 to 8 options to offer variety and delight upon arrival.

For a more relaxed, sociable atmosphere, consider adding Static Nibbles - beautifully presented grazing stations that allow guests to help themselves and mingle at their own pace.

These can be included within your chosen selection or added alongside other menu options for a more abundant spread.

£3.40 per item



Beef and Lamb

Mini beef, stilton and Guinness pies

Seared fillet of beef and roasted tomato salsa served on a crostini

Mini Yorkshire puddings with rare roast beef and horseradish cream

Cucumber cups served with Thai beef salad

Char-grilled beef skewers with a green onion pesto

Mini tzatziki lamb burgers served with Greek yoghurt, cucumber and cherry tomatoes

Lamb korma on mini poppadoms with crème fraîche and mango chutney

Mini lamb koftas with spiced yoghurt

Lamb and mint arancini balls

Lamb belly croquette with curried mayonnaise

Chicken

Smoked chicken, avocado and mango salad on a croûte with coriander and yoghurt dressing

Chicken liver parfait on a brioche croute with a winter compote

Chicken satay skewers with a spicy peanut dip

Chicken wrapped in prosciutto and basil on skewers with a light chive and lemon dip

Szechuan pepper chicken skewer served with a tomato chilli jam

Crunchy Thai chicken and peanut cakes served with sweet chilli dip

Chicken yakitori with a sesame dipping sauce

Macadamia-crusted chicken skewers with a mango salsa

Coconut and lime chicken cakes served with a coriander and lime dressing

Mini chicken and leek pies

Pork

Chorizo, red onion and goats cheese tartlets

Mini ham and rocket quiche

Sicilian olive, mint and chorizo bruschetta

Tiny Cumberland sausages cooked in honey, mustard, and rosemary

A selection of dim sum with soy sauce dipping sauce

Scotch quail's egg

Mushroom and pancetta tarts topped with parmesan

Quail's egg Benedictt (hot)

Mini new potatoes filled with pancetta and gruyère

Mini chorizo, red pepper and manchego tartlets

£3.40 per item



Fish

Dill blinis with home cured gravlax topped with sour cream and keta caviar

King prawns with an aioli dip

Crab and gruyère mini tartlets

Marinated salmon skewers with a lime and coriander dip

Red pesto salmon fishcakes with an aioli dip

Salt and pepper squid served with a lemon mayonnaise

Tuna and sweet potato cakes with a garlic mayo dip

Thai flavoured crab cakes served with an avocado salsa

Prawns in Filo with a sweet chilli dip

Miniature fish and chips served in cones (50p supplement)

Filo tartlets with crab, ginger and lime

Californian maki roll – crab, avocado and cucumber served with soy sauce and ginger

Fresh crab, lemon, parsley and chilli served on a croute and drizzled with lime juice

Sesame crusted tuna with wasabi mayonnaise

Smoked haddock croquette, pea purée

Duck

Crispy duck pancakes, julienne cucumber and spring onion

Asian-flavoured duck salad in a crispy filo basket

Yakitori duck skewers

Duck spring rolls, sweet chilli dip

Duck bon-bon, hoisin and spring onion

£3.40 per item

Vegetarian

Camembert with a pear compote served on homemade oatcakes
Parmesan shortbread circle with buffalo mozzarella, slow-roasted tomatoes and pesto
Roasted pepper mini muffins with tapenade, mascarpone and basil
Goat's cheese tartlets topped with onion marmalade and thyme
Baby brioche filled with wild mushroom and topped with a lemon hollandaise
Mini mushroom, ricotta and thyme tartlets
Mushroom risotto cakes with a crème fraîche and basil dip
Baby bagels with roasted red onion, goat's cheese and chives
Baby pumpkin risotto cakes topped with herby crème fraîche
Arancini served with harissa crème fraîche
Roasted balsamic fig and feta bruschetta
Gruyère cheese, leek, and mushroom mini tarts
Spinach and feta samosas served with a Greek yoghurt
Caramelised red onion and feta tartlets
Feta, rocket and wild mushroom bruschetta
Bruschetta with vine tomatoes, basil and extra virgin oil
Smoked cheese beignet with sweet chilli and soy dip
Mini cheese and chive scones
Crispy mac and cheese balls

Vegan

Sweetcorn and spring onion fritters with sweet chilli dipping sauce
Bruschetta with olive tapenade and roasted tomato
Gado gado vegetable and sautéed potato skewers
Purple potatoes with cashew cream ((Available in Autumn only)
Houmous with vegetable crudités
Mushroom risotto cakes
Salt and pepper tofu with sweet chilli dip
Bruschetta with vine tomatoes, basil and extra virgin olive oil
Aubergine roll ups with smoky red pepper tapenade
Vegetable rice rolls with soy and sherry dipping sauce
Mini jacket potatoes with vegan cheese
Garlic mushroom toasties
Vegan mini burgers
Vegetable fajitas topped with guacamole and tomato salsa
Fried cauliflower fritters

£3.40 per item

Dessert

Vanilla bean panna cotta with raspberries served in a shot glass

Mini plum tarte tatin with Baileys cream

Mini blackberry crumble tarts with crème fraîche

Chocolate Frangelico pudding topped with hazelnuts (served in a shot glass)

Chocolate brownie squares (Ve available)

Tiny pavlova filled with fresh cream and berries

Mini ice cream cone with various flavours and toppings

Banoffee pie circles

Baby lemon tartlets

Mini apple tart tatins

Chocolate after-dinner mint served in a shot glass

Mini lemon and passion fruit tarts with fresh raspberries

White chocolate and raspberry tarts

Classic lemon meringue pie

Chocolate orange mousse pot

Eton mess pot

Bitter chocolate tart with raspberry

Dark chocolate ganache with salted caramel

Almond panna cotta and poached berries in a shot glass (Ve)

Sticky toffee squares (Ve)

Lemon and elderflower drizzle cake (Ve)

£3.40 per item



THE MAIN EVENT FOOD



WEDDING BREAKFAST

Our Wedding Breakfast menu is all about good food, great company, and a celebratory vibe.

Please choose one option for each course. Finish with fresh tea or coffee, along with handmade petit fours.

Please note: We can accommodate a separate menu for guests with dietary requirements.

If you wish to offer a choice menu, a supplementary charge will apply.

Prices start at £54.00 per person for two courses, and £66.00 per person for three courses.

Please speak to the events team for details via 01603 737 531 or email events@norfolkmead.co.uk.

STARTERS

Chicken

Smoked chicken, mango and avocado stack, yoghurt and coriander dressing

Chicken liver parfait, red onion marmalade, crispy skin, olive tapenade, charred bread

Chicken, pistachio and apricot terrine, endive salad, apricot gel

Beef/Lamb

Rare beef salad, Thai dressing

Lamb, asparagus and Greek feta salad

Pork

Serrano ham, honey, fig, feta, roquette salad and white truffle oil

Smoked ham hock terrine, gherkin and shallot salsa, sourdough

Chorizo and goat's cheese tart, baby leaf salad

Pulled pork croquette, sweetcorn salsa, sweet and sour sauce

Duck

Crispy duck, Asian salad, wonton and hoisin sauce

Smoked duck, pineapple, coconut and cashew

Fish

Prawn and crayfish 'stack', Marie Rose sauce (lobster can be added at £4.50 supplement pp)

Smoked salmon, charred asparagus, soft quail's eggs, shaved parmesan and hollandaise sauce

Smoked haddock and spinach tart, baby leaf salad, hollandaise sauce

Cromer crab and avocado stack, baby leaf salad, mustard dressing

Crab, avocado, cucumber, sourdough

Smoked haddock, chive and gruyère tart with lemon and herb crème fraîche

Vegetarian

Pea and mint soup, crème fraîche, truffle oil (optional dried prosciutto)

Carrot, coconut and coriander soup, chilli oil

Buffalo mozzarella, vine tomato and basil stack, roasted cherry tomatoes and aged balsamic

Roasted red onion and goats cheese tarte tatin, rocket salad and balsamic vinaigrette

Wild mushroom and parmesan tartlet, béarnaise sauce, baby leaf salad

Vegan

Carrot, coconut and coriander soup, croutons, chilli oil

Confit fennel, orange and pomegranate quinoa salad

Tomato, pine nut and basil Stack

Roasted cauliflower and raisin couscous, mint

Confit butternut squash, courgette, rocket and sun-blush tomato salad

Pan-roasted asparagus, wild garlic and white bean hummus, hazelnut pesto

MAINS

Chicken

Prosciutto and basil-wrapped chicken breast, olive oil mash, seasonal vegetables, chive and crème fraîche
Roasted chicken breast stuffed with Boursin, sun-blushed tomatoes, pine nuts and basil, herb-crushed new potatoes and seasonal vegetables

Chicken breast, Parmentier potatoes, Kiev, kale, baby carrots, thyme jus

Pan-roasted chicken breast, chorizo and butterbean fricassee, saffron potatoes

Roasted chicken breast, pomme Anna, tenderstem broccoli, wild mushroom, spinach and garlic sauce

Sun-blushed tomato, basil and mozzarella-stuffed breast of chicken, mediterranean roasted vegetables and new potatoes

Beef £7.50 supplement per person

Fillet of beef, shallots, French beans, mustard mash, slow-roasted tomato and red wine jus

Fillet of beef, pomme Anna, wilted spinach, roasted cherry vine tomatoes and red wine jus

Rib-eye or fillet steak, slow-roasted plum tomato, fine beans, chunky chips, béarnaise sauce

Duo of beef: fillet, braised bonbon, celeriac, Savoy cabbage, port jus

Pork

Slow-roasted pork belly, mustard mash, shallots, fine beans, caramelised apples and red wine jus

Pork belly, pork shoulder bonbon, dauphinoise, Savoy, cider jus

Lamb £7.50 supplement per person

Garlic and rosemary marinated loin of lamb, herb-crushed new potatoes, fine beans, red wine jus

Herb-crusted rack of lamb, dauphinoise, sugar snaps, baby carrots, red wine jus

Seared lamb fillet, mustard mash, wilted spinach, sugar snaps, vine tomatoes, red wine jus

Duck

Duck breast, fondant potato, roasted plum, baby carrots, five spice jus

Pan-roasted breast of duck, pomme Anna, wilted spinach, vine-roasted tomatoes, port jus

Roast duck, caramelised plum, champ mash, seasonal vegetables, marsala jus

Fish

Pan-roasted cod loin, sun-blushed tomato mash, wilted spinach, charred asparagus (available mid-May to mid-June), crispy pancetta

Roast cod loin, crushed potato terrine, kale, chive and smoked cod bonbon, watercress sauce

Pesto-topped salmon fillet, thyme-roasted new potatoes, slow-roasted plum tomato, green salad

Prosciutto and basil-wrapped salmon fillet, dauphinoise potatoes, sugar snaps, baby carrots, lemon and herb sauce

Vegetarian

Wild mushroom and parmesan tartlet, béarnaise sauce, seasonal vegetables

Pumpkin risotto cakes, hollandaise sauce, slow-roasted tomatoes, fine beans and new potatoes

Portobello mushroom stuffed with roasted Mediterranean vegetables and goat's cheese, dauphinoise potatoes, roasted cherry vine tomatoes

Goat's cheese and red onion tartlet, crushed new potatoes and seasonal vegetables

Vegan

Butternut squash, spinach and red onion potato rösti, seasonal vegetables

Mediterranean stuffed portobello mushroom, potato fondant, seasonal vegetables, crispy herb polenta, ratatouille, baby leaf salad

Braised mushroom, pearl barley, baby gem, tofu dressing, pumpkin seed pesto

Stuffed smoked aubergine, ratatouille, sesame seed tempura tofu

King oyster mushroom, tempura vegetables, sesame and red onion salad, honey soy and miso dressing

DESSERTS

Dark chocolate and almond torte with an orange compote
Strawberry and white chocolate cheesecake, strawberry gel, strawberry and mango salsa
Chocolate brownie with crème fraîche and berries
Lime and passion fruit cheesecake, coconut meringue, passionfruit gel
Individual lemon tart with fresh berries and crème fraîche
Baked lemon cheesecake with strawberry and orange compote
White chocolate and Baileys cheesecake
Summer berry jelly and white chocolate panna cotta
Sticky date pudding with a caramel toffee sauce topped with fresh cream
Lemon panna cotta with poached raspberries
Blackberry and apple crumble cake served warm with crème anglaise
Apple tarte tatin served with jersey clotted cream
Greek yoghurt panna cotta, honeycomb, granola, strawberry gel
Limoncello and plum tart served with crème fraîche and fresh berries
Eton mess served with Macerated Strawberries
Brownie, chocolate soil, vegan ice cream (Ve)
Sticky date pudding, vegan ice Cream (Ve)
Almond milk panna cotta, poached berries (Ve)
Honeycomb parfait with baby mint and raspberry (Ve)
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Homemade chocolates, coffee and speciality teas

Cheese Boards (Optional)

Individual cheese boards can be offered at £16.00 per person supplement (or a large slate) to include a selection of French and Norfolk cheeses, grapes, figs, homemade chutney and wheat biscuits.



BBQ

Add a touch of smoky charm to your celebration with our BBQ menu.

From £56.00 per person, our BBQs include 2 options from the main section, 1 choice of burger, 3 salads, 2 desserts and coffee.



BBQ MAINS

Chicken

Sweet chilli and lime chicken

Ginger soy chicken breasts

Chicken tikka and red onion kebabs

Mozzarella, sun blushed tomatoes and basil stuffed chicken breast

Zesty chicken breast with a plum and ginger sauce

Pork

Bourbon, soy and honey pork ribs

Spice rubbed pork kebabs with an aioli dip

Caramelised barbecued pork with soy sauce and lime juice

Cumberland sausages

Chargrilled spiced pork belly ribs

Beef

Balsamic fillet steaks marinated in red wine, olive oil, basil, garlic and thyme

Peppered fillet minute steak with a fresh basil dressing

Chargrilled sirloin steak with garlic parsley butter

Chargrilled fillet of beef served with a salsa verde

Fillet of beef skewers with a ginger and chilli marinade

£7.50 supplement charge per person for all beef dishes

Lamb

Honey and garlic lamb kebabs

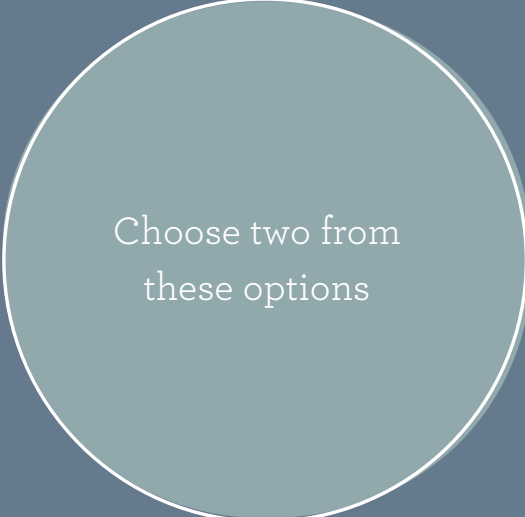
Lamb kofta skewers

Garlic and mint lamb skewers with a Greek yoghurt dip

Lamb fillet skewers marinated with coriander, garlic, mint, cardamom, cumin and lime juice

Skewered cumin lamb with a garlic yoghurt sauce

£7.50 supplement charge per person for all lamb dishes



Choose two from
these options

Fish

Miso glazed salmon with a sesame dressing

Honey and soy salmon

Scallop and fresh fish skewers with a rosemary and marjoram dressing

Thai marinated salmon fillets

Large prawn skewers served with a chilli lime dressing

Vegetarian

Nut koftas with minted yoghurt

Mediterranean vegetable and halloumi skewer

Garlic and thyme mushroom kebabs

Chickpea, sweetcorn and coriander burger

Ratatouille stuffed red pepper

Vegetarian sausage

Homemade vegetarian burger

Vegan

Homemade vegan burger

Vegan sausage

Mediterranean vegetable skewer



For any enquiries, please
contact us via
01603 737 531 or email
events@norfolkmead.co.uk

BURGERS AND SALADS

Burgers

Please choose 1 from this section

Homemade beef burgers
Wensleydale burgers with mango and ginger Lamb burger with tzatziki
Chargrilled marinated chicken burger
Sticky BBQ Chicken Burger

Salads

Please choose 3 from this section

Fresh corn on the cob served with herb harissa butter
Mediterranean couscous salad served with lemon and olive oil dressing
Green olive, red onion, walnut and pomegranate salad topped with extra virgin olive oil
Mange tout, red pepper, cherry tomato and watercress salad topped with olive oil and parmesan
Beetroot, asparagus and feta salad drizzled with a lemon dressing
Moroccan pumpkin and pistachio cous cous
Tomato, mozzarella, fresh basil and toasted pine nuts
Summer squash and baby new potatoes with a creamy dill dressing
Char grilled Mediterranean vegetable with balsamic red onion
Zucchini, asparagus and mozzarella salad served with a lemon vinaigrette
Fluffy cous cous with broad beans, peas, mint and lemon zest
Rocket, parmesan and sun-dried tomato salad
Leeks, courgette and asparagus salad served with chive butter
Caesar salad with large shavings of Parmesan and oven dried prosciutto
Chargrilled asparagus, endive and parmesan salad with a honey and mustard dressing
Chargrilled courgette salad served with feta, mint and lemon
Dauphinoise potatoes
Sliced tomato, basil and red onion salad drizzled in extra virgin oil
Roasted new potatoes with chunks of avocado, chives, bacon bits and a crème fraîche and mustard dressing
Panzanella salad with plum tomatoes, peppers, ciabatta bread, black olives and basil tossed in Tuscan olive oil
Watercress, feta and watermelon salad drizzled with olive oil
Goats cheese and beetroot salad with fine red onion and watercress
Roasted butternut squash and feta salad with a soy balsamic dressing
Chunky Chips
Homemade coleslaw – Red cabbage, carrot, celery and apple

Selection of homemade dressings, relishes, chutneys etc.
will accompany dishes chosen as well as breads

Choose one burger,
two meat and three
salads

BBQ DESSERTS

Caramelised pineapple skewers 'straight from the BBQ'
Apricot and pistachio pavlova served with apricot puree and fresh cream
Chocolate brownie served with mascarpone
Individual lemon tarts served with crème fraîche
Individual fruit tartlets with a mango coulis
Chocolate black forest cheesecake
Apple tart tatin served with jersey clotted cream
Lemon crème brûlée
Pear almond and blackberry tart served with mascarpone
Bowl of mixed summer berries and crème fraîche
Individual lemon mousse served in a glass tumbler
Fresh fruit skewers served with vanilla ice cream
Chocolate brownie and raspberry trifles, served individually
Nectarine and plum tart served with crème fraîche
Strawberry and white chocolate cheesecake
Apricot and almond tart served with fresh cream
Clementine's, fresh strawberries, blood orange and passion fruit salad served with cream or ice cream
Individual chocolate and raspberry pavlov

Optional Extras

Individual cheese boards can be offered at £16.00 per person supplement (or a large slate) to include a selection of French and Norfolk cheeses, grapes, figs, celery, homemade chutney and wheat biscuits



Choose two from
these options

BUFFET

For a more relaxed feel without compromising on flavour, our buffet option is a crowd-pleaser.

From £55.00 per person, you can choose 2 meats, 3 fresh seasonal salads, 2 delicious desserts and tea/coffee/petit fours - all thoughtfully prepared and beautifully presented.



BUFFET MAINS

Chicken

Miso marinated chicken skewers

Creamy pesto chicken topped with pine nuts

Chicken tikka and red onion kebabs

Peppered chicken skewers with rosemary and lemon

Breast of chicken stuffed with basil, boursin, pinenuts and sun dried tomatoes

Lemon roasted chicken with olives, lemons and sweet potatoes, rosemary and oregano

Thai green curry with basmati rice and coriander

Coronation chicken served with fresh mango and fresh coriander

Pork

Fillet of pork stuffed with basil and pecorino

Crispy pork belly served on lentils and baby beets

Caramelised pork belly with soy sauce and lime juice

A selection of chorizo, parma ham, salami, olives and marinated bocconcini

Ham and rocket quiche topped with parmesan

Maple glazed whole ham

Beef

Chargrilled beef skewers with a green onion pesto (£5.00 supplement per person)

Beef panang curry served with jasmine rice

Coriander beef satays with a honey tamarind marinade

Fillet of beef with a ginger and chilli marinade (£7.50 supplement per person)

Fillet of beef served rare, with a béarnaise sauce (£7.50 supplement per person)

Lamb

Fillet of lamb served with pomegranate couscous (£7.50 supplement per person)

Garlic and mint lamb skewers with a Greek yoghurt dip

Lamb marinated fillet skewers – coriander garlic, mint, cardamom and cumin, lime juice

Cannon of lamb tagine served with apricots and fresh coriander (£7.50 supplement per person)

Lamb sirloin stuffed with feta, olives and oregano (£7.50 supplement per person)

Choose two from
these options

Fish

Miso glazed salmon with a sesame dressing

Seared salmon Kerala-style served with a lime pickle yoghurt

Thai marinated salmon fillets

Mediterranean prawns infused with chili, lemon, cumin and ginger

Chargrilled mustard salmon with soya sauce, honey and root ginger

Charred fresh tuna niçoise salad with quail's eggs

Mediterranean prawns with a lime and coriander mayonnaise

King prawn, endive and pink grapefruit with a lime aioli

Vegetarian

Basil halloumi and roasted vegetable skewers

Goats cheese, leek and baby tomato tart

Wild mushroom, mascarpone and tarragon torte

Vegetable kebabs with button mushrooms, courgettes, peppers, red onion, halloumi and aubergine

Mushroom with porcini risotto with parmesan crackling

Gruyere cheese, leek and wild mushroom flan

Vegan

Wild mushroom risotto, mojo verde

Butternut, red onion, courgette tart

Smoked aubergine roll ups, spicy tomato sauce

BUFFET SALADS

Mediterranean couscous salad served with lemon and olive oil dressing

Green olive, red onion, walnut and pomegranate salad topped with extra virgin oil

Mange tout, red pepper, cherry tomato and watercress salad topped with olive oil and parmesan

Beetroot, asparagus and feta salad drizzled with a lemon dressing

Moroccan pumpkin and pistachio cous cous

Tomato, mozzarella, fresh basil and toasted pine nuts

Summer squash and baby new potatoes with a creamy dill dressing

Chargrilled Mediterranean vegetable with balsamic red onion

Large leafy salad

Zucchini, asparagus and mozzarella salad served with a lemon vinaigrette

Fluffy cous cous with broad beans, peas, mint and lemon zest

Rocket, parmesan and sun-dried tomato salad

Leeks, cougettes and asparagus salad served with chive butter

Caesar salad with large shavings of Parmesan and oven dried prosciutto

Chargrilled asparagus, endive and parmesan salad with a honey and mustard dressing

Spinach, crispy bacon and mushroom salad

Chargrilled courgette salad served with feta, mint and lemon

Dauphinoise potatoes

Roquette and parmesan salad

Sliced tomato, basil and red onion salad smothered in extra virgin oil

Roasted new potatoes with avocado, chives, bacon bits and a crème fraîche and grainy mustard dressing

Plum tomatoes, red and yellow peppers, ciabatta bread, black olives and basil tossed in Tuscan virgin oil

Watercress, feta and watermelon salad drizzled with olive oil

Roasted butternut squash salad with a soy balsamic dressing

Winter coleslaw

Summer beans with new potatoes, roasted hazelnut, feta, basil and mint salad

All served with a selection of homemade dressings, relishes, chutneys etc.



Choose three from
these options

BUFFET DESSERTS

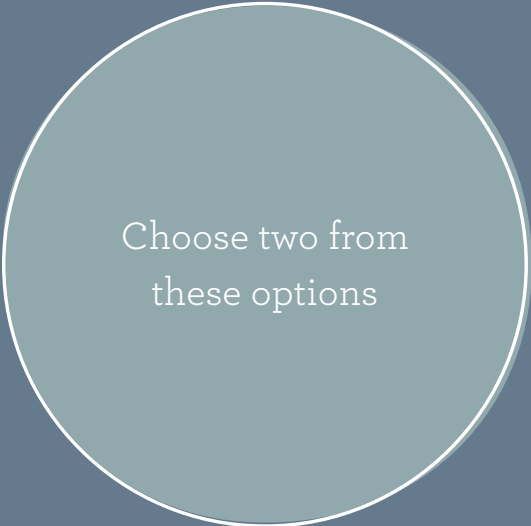
Apricot and pistachio Pavlova served with apricot puree and fresh cream
Pomegranate and meringue trifle
Chocolate brownie served with mascarpone
Individual lemon tarts served with crème fraîche
Individual fruit tartlets with a mango coulis
Chocolate black forest cheesecake
Apple tart tatin served with jersey clotted cream Lemon crème brûlée
Pear almond and blackberry tart served with mascarpone
Bowl of mixed summer berries and crème fraîche
Individual lemon mousse served in a glass tumbler
Fresh fruit skewers served with a rum butter blaze and vanilla ice cream
Chocolate brownie and raspberry trifles, served individually
Nectarine and plum tart served with crème fraîche
Blueberry and poppyseed cheesecake
Apricot and almond tart served with fresh cream
Clementines, fresh strawberries, blood orange and passion fruit salad served with cream or ice cream
Individual chocolate and raspberry pavlovas

All served with tea, coffee and petit fours

Optional

Individual cheese boards can be offered at £16.00 per person supplement to include:

- A selection of French and Norfolk cheeses
- Grapes
- Figs
- Celery
- Homemade chutney
- Wheat biscuits



Choose two from
these options



AFTERNOON TEA

A charming and quintessentially British way to celebrate, our Afternoon Tea offers a delightful selection of finger sandwiches, homemade scones with clotted cream and jam, and a tempting array of sweet treats - all served with fresh tea and coffee.

For a more substantial spread, you're welcome to personalise your menu by adding two savoury items from our carefully curated list.

£41.00 per head

Finger Sandwiches (Choose 3)

Ham and mustard sandwich on granary
Egg mayonnaise on white
Chicken and bacon on brown
Smoked salmon and cream cheese on brown
Cheese and chutney on granary

Scones

Plain scones
Fruit scones
Clotted cream and jam

Sweets

Mini fruit tartlets
Lemon drizzle cake
Chocolate brownie

Looking for something
less sweet?

Ask us about our Savoury
Afternoon Tea

For a more substantial Afternoon Tea, add in the following options:

Mini beef and Guinness pies (served warm)
Mini chicken and leek pies
Chicken wrapped in prosciutto and basil on skewers with a light chive and lemon dip (served warm)
Chorizo and goats cheese tartlets (served warm)
Tiny Cumberland sausages cooked in honey, mustard, and rosemary
Mushroom and pancetta tarts topped with parmesan (warm)
Quail's egg Benedict (served warm)
Bacon and caramelised onion mini quiches (served warm)
Mini bacon, black pudding, and apple pies
Mini chorizo, red pepper and manchego tartlets
Roasted pepper mini muffins with tapenade, mascarpone, and basil
Goats cheese tartlets topped with onion marmalade and thyme
Baby brioche filled with wild mushroom and topped with a lemon hollandaise
Gruyère cheese, leek, and mushroom mini tarts (served warm)
Spinach and feta samosas served with a Greek yoghurt
Caramelised red onion and feta tartlets

£3.40 per item

CHILDREN

We offer tailored options for younger guests, with smaller portions of our main Wedding Breakfast or BBQ, as well as a classic children's meal.

Main

Macaroni cheese

Chicken goujons and chips

Local pork sausages, mashed potatoes, seasonal vegetables

Desserts

Chocolate brownie and ice cream

Chocolate, vanilla or strawberry ice cream served with fresh berries

Children's Lunch Box

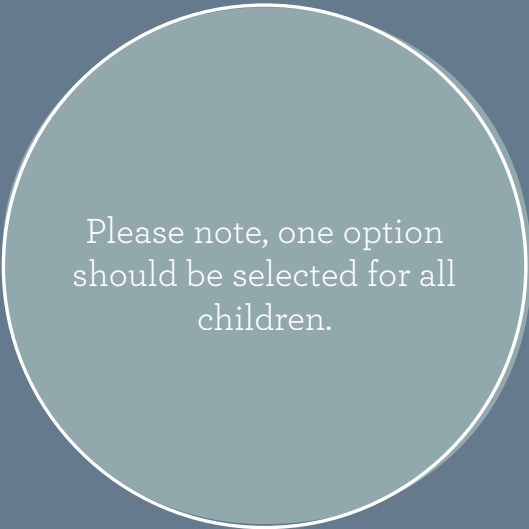
Shaped Sandwiches

Chocolate Brownie

Savoury Snacks

Raisins

Fruit Drink



Please note, one option should be selected for all children.

£43.00 per child - Smaller portion of adult wedding breakfast

£37.00 per child - Smaller portion of adult BBQ

£29.00 per child - Children's meal

£17.00 per child - Children's lunch box

£28.00 per child - Children's Afternoon Tea

EVENING FOOD



EVENING BBQ

There's something timeless about a barbecue as the sun sets. We'll fire up the grill and serve a mouth-watering selection of meats, vegetarian options, fresh salads and sides.

Everything is freshly prepared and beautifully presented, allowing your guests to relax, chat and enjoy.

The Main Event

Homemade beef burgers with optional cheese and caramelised onions

Cumberland sausages

Sweet chilli and lime chicken

Chicken tikka and red onion kebabs

Caramelised barbecued pork with soy sauce and lime juice

Mediterranean vegetable and halloumi skewer

Vegan BBQ – vegan sausage, vegan burger, mediterranean vegetable skewer

Vegetarian BBQ – vegetarian sausage, vegetarian burger, halloumi and Mediterranean vegetable skewer

Sides

Fresh corn on the cob served with herb harissa butter

Mediterranean couscous salad with lemon and olive oil dressing

Tomato, mozzarella, fresh basil and toasted pine nuts

Summer squash and baby new potatoes with a creamy dill dressing

Panzanella – plum tomatoes, peppers, ciabatta, black olives and basil in Tuscan olive oil

Caesar salad with parmesan shavings and oven-dried prosciutto

Roasted new potatoes with avocado, chives, bacon, crème fraîche and mustard dressing

Homemade coleslaw – red cabbage, carrot, celery and apple

Chunky chips

Desserts

Individual lemon tarts with crème fraîche

Chocolate brownie with mascarpone

White chocolate cheesecake with strawberries

Fresh fruit skewers with vanilla ice cream

Individual chocolate and raspberry pavlova

£25.00 - Choice of 2 mains and 2 salads, or choice of 2 mains, 1 salad and 1 dessert



HOG ROAST BAPS

A warm and satisfying choice, perfect for evening celebrations. Each bap is generously filled with tender pulled pork, sage & onion stuffing and tangy apple sauce, served with a side of golden chips. A rustic favourite that always goes down a treat!



£17.00 per person

BOWL FOOD

Perfectly portioned and bursting with flavour, our Bowl Food menu offers each guest a choice of two delicious options.

Designed to feel both relaxed and refined, this style of dining makes a wonderful alternative to a traditional wedding breakfast, creating a memorable and sociable experience for your celebration.



Beef/Lamb

Beef stew served with ricotta and parmesan dumplings
Sticky green stir-fry beef served with rice or noodles
Braised beef with carrot and saffron puree topped with polenta chips
Thai beef noodle salad
Rich beef bourguignon served with dauphinoise potato
Beef penang curry served with fragrant rice
Rich chilli beef with fresh avocado and rice and sour cream
Teriyaki beef with julienne of carrots, French beans, peppers and served with crispy noodles
Lamb and apricot tagine served with fluffy mint and lemon cous cous (£1.00 per person supplement)
Lamb ragu with served over pappadelle pasta
Ginger, teriyaki lamb served with steamed rice and Asian greens

Chicken

Thai chicken curry served on fragrant Thai rice
Singapore noodles served with shredded chicken, spring onions and fresh ginger
Stir fry chicken, red peppers, button mushrooms, spinach with pesto
Organic chicken breast served with penne pasta, wild mushrooms and a creamy tarragon sauce
Chicken, pea, sage and prosciutto risotto
Crispy tarragon chicken with butter bean, leek and mustard mash

Duck

Asian flavoured duck salad with julienne of spring onion, cucumber, peppers drizzled with hoi sin dressing
Red roast duck curry served with sugar snap peas, spring onion
Roast Gressingham duck served with cashew nuts, ginger, mint and chilli dressing

£31.00 for 2 options

Fish

Spiced king prawn curry served with seasonal vegetables, coconut cream and basmati rice
Chilli crab linguine pasta
Roasted cod with wasabi mash, French beans and oven roasted tomatoes (£1.00 supplement)
Seafood ravioli served with a green salad and sesame dressing
Seared salmon with lime shiso and Japanese micro herbs
Thai red fish and vegetable curry served with jasmine rice
Seared fillet of sea bass with sun blushed mashed potato, and charred asparagus. (£1.00 per person supplement)
Crab salad served with green mango and coconut topped with toasted peanuts
Citrus risotto with garlic chilli prawns
Creamy salmon and watercress linguine
Teriyaki grilled marinated salmon with marinated cucumber and sesame salad
Zesty smoked haddock and spinach tart served with a blob of hollandaise and fresh salad

Pork

Tuscan sausage with gnocchi, porcini sauce and topped with parmesan shavings
Pan-fried paprika pork, caramelised onion, mushrooms, fragrant rice and a crème fraiche sauce
Cumberland sausages, mustard mash and a rich jus
Fennel crusted pork fillet. apple mash and a caramelised onion jus
Succulent pork and veal meatballs, herby mash, chunky butternut and a rich tomato sauce

Vegetarian

Porcini risotto with parmesan crackling
Summer garden spaghetti served with a cucumber and mint cream sauce
Fettucine with zucchini, crispy fried basil topped with parmesan and garlic butter
Penne with goats cheese and walnuts topped with rocket
Fettucine with wild mushrooms, sun-dried tomatoes, green beans served with a creamy bean sauce
Aubergine and mushroom curry served with boiled rice and topped with natural yoghurt and almonds

NOODLES

Discover our delicious noodle selection, perfect for a satisfying evening bite.

Choose from a variety of flavour-packed dishes crafted to delight every palate:

Singapore Noodles

Satay Noodles

Chow Mein

Black Bean (Ve)

Tahini Noodles (Ve)

Pad Thai (Chicken/Prawn/Vegetable (Ve))

Halloumi, BBQ sauce, mozzarella (V)

BBQ beans, mozzarella, siracha mayo, spring onion (V)

Crispy tofu, vegan aioli, vegan cheese, chives (Ve)

Chosen from Pork, Prawn, Chicken, Tofu or Vegetarian

£14.00 per head – choice of 1 option (1 portion per person)

£18.00 per head – choice of 2 options (1 portion per person)

£25.00 per head – choice of 3 options (2 portions per person)

LOADED FRIES

Simple but always successful with guests. Indulge in our irresistible loaded fries, packed with bold flavors and perfect for sharing or enjoying solo.

Chilli cheese, chilli con carne, mozzarella
Pizza fries – Pepperoni, mozzarella, tomato
BBQ pulled pork, sour cream, spring onion, mozzarella
Cajun chicken, siracha mayonnaise, mozzarella
Crispy chicken, aioli, bacon and mozzarella
Halloumi, BBQ sauce, mozzarella (V)
BBQ beans, mozzarella, siracha mayo, spring onion (V)
Crispy tofu, vegan aioli, vegan cheese, chives (Ve)



£12.00 per head – choice of 1 option (1 portion per person)
£15.00 per head – choice of 2 options (1 portion per person)
£25.00 per head – choice of 3 options (2 portions per person)

PIZZA

Delight your guests with our fresh pizzas, served as four generous slices per person. Each guest can select three toppings from our carefully crafted choices, ensuring a delicious variety to suit every palate.

Margherita (Ve available)

Pepperoni

Prosciutto, Rocket and ricotta

Mediterranean vegetables with balsamic (Ve available)

Pulled pork and caramelised onion

BBQ Chicken



£20.00 per head – a choice of three of the following toppings (4 slices per person)

FINGER FOOD

Perfect for all celebrations, our served standing boards are ideal for receptions, evening gatherings, or relaxed next-day get-togethers.

Unlike a traditional buffet, they're thoughtfully presented and brought directly to your guests while they mingle, standing and socialising. It's an effortless way to keep everyone satisfied without interrupting the flow of the event.

Finger food is based on 75% of your evening guest numbers, ensuring plenty for everyone to enjoy.



£31.00 per head – we advise choosing approximately 10 options (8 x savoury and 2 x sweet)

Chicken

Smoked chicken, avocado and mango salad on a croute drizzled with coriander and yoghurt dressing
Asian pesto-grilled chicken skewers with a pesto and spring onion dip
Coconut chicken nuggets sprinkled with sea salt
Chicken satay skewers with a spicy peanut dip
Chicken wrapped in prosciutto and basil on skewers with a light chive and lemon dip
Crunchy Thai chicken and peanut cakes served with a sweet chilli dip
Chicken yakitori with a sesame dipping sauce
Macadamia-crust chicken skewers with a mango salsa
Coconut and lime chicken cakes served with a beansprout, cucumber, coriander and lime dressing
Mini chicken and leek pies

Pork

Chorizo and goats cheese tartlets
Tiny Cumberland sausages cooked in honey, mustard and rosemary
Mini croissants filled with ham and cheese
A selection of dim sum with soy sauce dipping sauce
Mushroom and pancetta tarts topped with parmesan
Quails egg Benedict
Mini new potatoes filled with pancetta and gruyere
Bacon and caramelised onion mini quiches
Mini bacon, black pudding and apple pies
Mini chorizo, red pepper and manchego tartlets
Mini hot dogs served with American mustard and tomato ketchup

Fish

Dill blinis with home cured gravlax topped with sour cream and keta caviar
King prawns with an aioli dip
Cajun prawn popcorn with a cayenne pepper and lime mayonnaise
Crab and sweet potato cakes served with an aioli dip
Marinated salmon skewers with a lime and coriander dip
Red pesto salmon fishcakes with an aioli dip
Salt and pepper squid served with a lemon mayonnaise
Tuna and sweet potato cakes with a garlic mayo dip
Thai flavoured crab cakes served with an avocado salsa
Prawns in Filo with a sweet chilli dip
Miniature fish and chips served in 'cones' (50p supplement)
Mini bagels with smoked salmon and cream cheese
Californian maki roll – crab, avocado and cucumber served with soy sauce and ginger
Fresh crab, lemon, parsley and chilli served on a croute and drizzled with lime juice
Filo baskets filled with smoked salmon and scrambled egg

Beef/Lamb

Seared fillet of beef and roasted tomato salsa served on a crostini

Mini beef and Guinness pies

Mini Yorkshire puddings with rare roast beef and horseradish cream

Cucumber cups served with Thai beef salad

Char-grilled beef skewers with a green onion pesto

Mint marinated lamb kebabs with tahini and honey dip

Mini tzatziki burgers served with Greek yoghurt, cucumber and cherry tomatoes

Lamb korma on mini poppadom's served with crème fraîche and mango chutney

Mini lamb kofta with spiced yoghurt

Duck

Asian flavoured duck salad in a crispy filo basket

Yakitori duck skewers

Duck Spring rolls served with a sweet chilli dip

Duck Bon-Bons, Hoisin, Spring Onion



Vegetarian

Camembert with a pear compote served on pumpernickel
Fresh fig and feta served on a toasted croute (Ve available)
Parmesan risotto balls served with crème fraîche
Parmesan shortbread circles with buffalo mozzarella, slow roasted cherry tomato and homemade pesto
Roasted pepper mini muffins with tapenade, mascarpone and basil
Goats cheese tartlets topped with onion marmalade and thyme
Baby brioche filled with wild mushroom and topped with a lemon hollandaise
Mushroom risotto cakes with a crème fraîche and basil dip (Ve available)
Baby bagels with roasted red onion, goats cheese and chives
Baby pumpkin risotto cakes topped with sour crème and deep fried sage leaf dip
Goats cheese, red onion and rosemary mini muffins
Roasted balsamic fig and feta bruschetta
Gruyere cheese, leek and mushroom mini tarts
Spinach and feta samosas served with a Greek yoghurt
Caramelised red onion and feta tartlets
Feta, rocket and wild mushroom bruschetta
Salt and pepper tofu served with a cucumber dip (Ve available)

Vegan

Satay Aubergine skewers with peanut dip
Crispy mac and cheese Balls with BBQ sauce
Spring Rolls with sweet chili dipping sauce
Rosemary and mustard glazed mini sausage
Tempura tofu with a sweet chili dipping sauce Spicy bean ball with hummus dip
Mini jacket potato with vegan cheese
Spinach, hummus and red pepper wrap
Apple, red onion and vegan cheese wrap
Cucumber, vegan cream cheese sandwich
Vegan welsh rarebit
Chip cones, vegan aioli or ketchup
Vegetable samosa with mango chutney
Crispy onion bhaji served with chili jam
Vegan maki roll with soy dipping sauce and wasabi mayo
Cucumber cups served with Asian salad and sesame
Sweetcorn and spring onion fritters with sweet chilli dipping sauce
Bruschetta with olive tapenade and roasted tomato
Gado gado vegetable and sauteed potato skewers
Purple potatoes with cashew cream (Available in Autumn only)
Bruschetta with vine tomatoes, basil and extra virgin olive oil
Aubergine roll ups with smoky red pepper tapenade
Vegetable rice rolls with soy and sherry dipping sauce
Garlic mushroom toasties
Vegan mini burgers
Vegetable fajitas topped with guacamole and tomato salsa
Fried cauliflower fritters

Sandwiches/Wraps

Ham, mustard and salad served on granary
Mini bacon sandwiches served with tomato sauce
Smoked salmon and black pepper served on brown
Cheese and pickle served on white
Bacon, avocado and chicken on granary
Egg mayo and cress served on white
Cheddar, apple and red onion marmalade wrap
Maple chicken, ham, avocado and baby spinach wrap
Humous, spinach and roasted pepper mini wrap
Coronation chicken with iceberg lettuce granary sandwich
Rare roast beef and horseradish cream
Chicken and bacon wrap
Chicken pitta pockets
Mexican pulled pork and salad wraps

Desserts

Vanilla bean panna cotta with raspberries served in a shot glass
Mini plum tarte tatin with Baileys cream
Mini blackberry crumble tarts with crème fraîche (warm)
Mini mascarpone and raspberry trifles served in a shot glass
Chocolate brownie squares (Ve available)
Tiny pavlova filled with fresh cream and berries
Mini ice cream cone with various flavours and toppings
Mini meringues with summer berries and passion fruit
Banoffee pie circles
Babyemon Tartlets
Mini apple tart tatins (warm)
Mini lemon and passionfruit tarts with fresh raspberries
Spiced mini treacle tarts
Almond panna cotta and poached berries served in a shot glass
Sticky toffee squares (Ve)
Lemon and elderflower drizzle cake (Ve available)
Apple and blackberry crumble served in a shot glass (Ve available)
Banana bread with peanut drizzle (Ve available)
Chocolate mini pot topped with raspberry (Ve available)

GRAZING BOARDS

Celebrate your special day with a relaxed yet stylish option that's perfect for mingling, sharing and savouring. Our grazing boards offer a beautiful, abundant spread – ideal for wedding receptions, evening food, or next-day gatherings.

Cheese

Four different local cheese accompanied by:

Homemade chutney

Grapes

Celery

Figs

Crackers

Antipasti

Gherkins

Selection of cold meats

Sundried tomatoes

Olives

Farmhouse terrine

Crusty Bread

£23.00 per head

The
Norfolk Mead
HOTEL • SPA • VENUE

For all event enquiries, please contact our friendly team via
events@norfolkmead.co.uk or 01603 737 531.

www.norfolkmead.co.uk

