

Evening Food Ideas

The ideas below are to bring something different to your evening; great company & great food with great taste.

The Pastry Grazing Board

- Mini sausage rolls topped with sesame and poppy seeds
- Cheese straws flavoured with marmite
- Puff pastry pizzas (vegetarian toppings)
- Cheese and bacon turnovers
- Mini Cornish pasties
- · Cheese, onion, and potato pasty bake

All served with relishes and chutneys

The Crumbly Crumble Table

- Apple and cinnamon
- Berrilicious
- · Rhubarb and ginger
- Roasted vegetable hotpot

Topped with our chunky homemade crumble, sweet or savoury. Served with lashings of Custard or whipped cream. Why not add more sugar? Or some sultanas? Or cheese on the savoury? We're open to suggestions!

The Gyros Table

- Marinated chicken, lamb and roasted vegetables
- Iceberg lettuce, haloumi cheese, crispy potatoes, tzatziki, diced cucumber and tomato

Take your bread, add the tzatziki, lettuce, diced tomato and cucumber, top with your chosen filling and finish it off with the crispy potatoes, roll and munch away. ENJOY!



The Caribbean Table

- Jerk chicken
- Goat curry
- Sweet potato and coconut curry
- Rice and peas
- Rainbow coleslaw
- Bread

The Thai Experience (Included in All Inclusive Package)

- Thai green chicken curry
- · Vegetable pad Thai
- · Pork haab
- Rice, steamed broccoli in chilli, garlic, and soy sauce
- Thai prawn crackers

The Grazing Board

Create your own grazing board table, all served with a selection of artisan bread and biscuits along with a selection of chutneys, relishes, hummus, and pickable fruit. **Please choose six items.**

- Italian parma ham, Spanish Serrano ham, pastrami
- Sliced chorizo
- Sliced German salami
- Chili infused king prawns
- Selection of Suffolk cheeses
- Mature cheddar
- English Stilton cheese
- French brie
- Mozzarella pearls with roasted sun-dried tomatoes
- Chicken liver terrine



The 16 Steakhouse Experience

Sirloin steak with the Texas rub served with skin-on fires, peppercorn sauce, and the big crispy onion ring.

Cheese and bacon burger stack with red onion chutney, beef tomato, iceberg lettuce, potato rosti, and the big crispy onion ring.

Chef Karl's jerk chicken with rice and peas and his fabulous jerk gravy.

Mac & cheese topped with more cheese.

The Beyond Meat burger topped with vegan cheese, beef tomato, iceberg lettuce, the big crispy onion ring, and a potato rosti.

The salad bowl (create your own salad).

Other Evening Food Ideas

Paella

Traditional Spanish paella with spicy sausage, vegetables, and big prawns tossed in a pan and served with fresh bread.

Sausage and Bacon Baps

Locally reared sausages and bacon served in baps and walked around by our waiting staff at an agreed time. Also served with cones of chips.

Hot Meat Baps

Selection of three hot joints carved for you with selection of baps and accompaniments (minimum of 60 people).

Basic Evening BBQ

Local sausages, burgers, chicken pieces, three salads, cheese, fried onions, breads, and dressings, plus vegetarian options

Pulled Pork Roast

Served with crispy crackling, breads, hot potatoes, and salads



The Pizza Box

Our pizzas will be cooked freshly in front of your guests. We have thin sourdough bases which take seconds to cook. All of our pizzas are served with homemade potato wedges.

Pizza Toppings – Please Choose Three

- Pepperoni slices of spicy pepperoni with mozzarella balls
- Margherita roasted tomatoes and mozzarella with basil
- · Meat Feast pepperoni, chorizo, and chicken
- Vegetarian Feast roasted vegetable and goat's cheese
- · Chicken Fajita shredded chicken, red peppers, onion, and fajita spices with mozzarella
- BBQ Chicken with red onion, red pepper, and mozzarella
- Sirloin of Beef succulent beef with red onion chutney and blue cheese
- Bacon Pickle crispy bacon bits, slices of gherkins, red onion, and mozzarella
- Mushroom sliced mushrooms, red onion, asparagus, and mozzarella
- Hawaiian Smoked ham pieces with pineapple chunks, mozzarella, and drizzled with sweet chili dip