

manor farm hog roasts

menu

All our meat is locally sourced and free-range, slow roasted in our steam ovens and served buffet-style.

hog roast menu

The whole hog

Whole hog roast, slow roasted in our steam oven, served with fresh rolls, stuffing, apple sauce, ketchup and mustard. Suitable for parties approx 70+.

£8.00 per head

(minimum charge for 100 guests for the whole hog)

Half hog roast

Half a pig, slow roasted, served with rolls, stuffing, apple sauce, ketchup and mustard. Suitable for parties approx 40-60.

£500

Leg of pork

Leg of pork served with rolls, stuffing, apple sauce, ketchup and mustard.

Suitable for smaller parties up to 40 guests, for events with limited access or as part of a mixed meat roast.

£8.50 per head

roast menu

Whole lamb

A whole lamb, slow roasted in our steam oven, served with rolls, stuffing, mint sauce and redcurrant jelly. Suitable for parties approx 40-50.

£500

Leg of lamb

Leg of lamb, served with rolls, stuffing, mint sauce and redcurrant jelly. Suitable for smaller parties up to 40 guests or as part of a mixed meat roast.

£9.95 per head

Beef

Beef, slow roasted, served with rolls, horseradish and homemade barbecue sauce.

Suitable for smaller parties or as part of a mixed meat roast.

£9.95 per head

Our buffet-style roasts are served on good quality paper plates and napkins are provided. A bespoke quotation for 'proper' plates and cutlery can be provided for any event.

salads and sides

Hot new potatoes

Potato salad

Garden salad (mixed leaves, cucumber, tomato, pepper, radish)

Coleslaw

Broccoli, apple and red pepper salad

Italian pasta (mozzarella, tomato, basil, pesto dressing)

Greek pasta (feta, olives, cucumber, red onion, tomato, oregano dressing)

Chinese rice (mushroom, pepper, onion, peas, sweetcorn, soy sauce)

Moroccan couscous

Caesar salad

£1.25 per head per salad or £30.00 per bowl

Mixed leaf

£12.50 per bowl

Bowls serve approx 25-30 people

afternoon tea

Selection of finger sandwiches:

Cucumber and cream cheese

Cheese and chutney

Roast chicken and mango mayonnaise

Houmous and roasted red pepper

Honey roast ham and mustard

Scones with jam and cream

Cake selection

Slice of cake:

Victoria sponge

Lemon drizzle

Tea loaf

Madeleines

Triple chocolate brownies

Vanilla or chocolate cupcakes

Shortbread

Chocolate chip cookies

Savoury choices:

Parmesan cheese straws (with or without pesto)

Sausage and cranberry roll or plain sausage roll

Cherry tomato, pesto and spinach tarts

Cheese scones

Tea – English breakfast

Selection of Earl Grey, fruit and herbal teas on request

Cafetière Coffee

Afternoon tea - £15.95 per head – Selection of sandwiches, plain or fruit scone with jam and cream, 5 choices from cakes or savouries

Children under 11 - £7.95 per head - squash or chocolate milk served in vintage teapots

Vintage china - teacup, saucer and side plate per person; sufficient cake stands, sandwich plates, teapots, sugar bowls and milk jugs for each table/per group of guests, waiting and clearing staff.

canapés

Cold

Crushed pea and pecorino bruschetta

Pisa Mozzarella – mozzarella, sundried tomato and basil

Guacamole and salsa croustades

Mini salmon pâté tarts

Mushroom marmalade toasts

Warm

Norfolk cocktail sausage with warm mustard and honey dip

Falafels with harissa mayo or hummus

Garlic mushroom crostini

Tortilla

Sausage and cranberry rolls

4 choices - £5.75 per head

Additional choices - £1.40 per head

puddings

Strawberries and cream (when in season) or seasonal mixed berries

£4.95

Lemon tart

Profiteroles

Eton Mess

Chocolate gateau

Baked Cheesecake

Apple tart

Served with pouring cream

£5.95 per head

Seasonal berries to accompany desserts

£2.00 extra per head

Norfolk cheese or traditional cheeseboard (3 cheeses)

served with a selection of crackers and/or crusty bread

£6.95 per head

Paper plates and wooden cutlery included. Crockery and cutlery hire available.

deli boards

buffets

Norfolk Cheeseboard

£10.00 per head

Norfolk Dapple

Wells Alpine

Copy's Cloud

Binham Blue

Norfolk Mardler

Crackers

Chutney

Grapes

Norfolk cold cuts board

£10.00 per head

Roast beef

Honey roast ham

Buttered turkey

Pork pie

Bread selection

Pickle

Horseradish

Mustard

Ploughman's board

£9.00 per head

Cheddar

Stilton

Honey roast ham

Pork pie

Bread selection

Apple

Pickle

Veggie/Vegan board

£9.00 per head

Falafels

Hummus

Mushrooms a la grecque

Tomato salad

Olives

Roasted red pepper dip

French bread

Breadsticks

Crudités

combine the boards for a grazing station

Tea and coffee station

A selection of teas and coffee served in our vintage china. All pots, jugs sugar bowls, and an urn are provided. Guests can help themselves or serving staff can be provided. This can be provided at any time during your function. (£30 urn hire required for more than 20 guests)

£2.25per head

other options

Vegetarian/Vegan options:

Falafels served with harissa mayo or hummus

Veggie burgers/veggie sausages

Broccoli and blue cheese Quiche

Halloumi and vegetable kebabs

£6.50 per head

Evening options:

Sargeant's sausages or Norfolk bacon served in crusty roll

£4.50 per head

barbecue menu

(barbecues for a minimum of 50 people)

Sargeant's sausages

Sargeant's burger

Chicken tikka skewers

Greek lamb kebabs

Honey and mustard chicken kebabs

Marinated pork steaks

Halloumi and vegetable skewers

Falafel skewers

Glazed pepper, courgette, onion and tomato kebabs (with or without halloumi)

Lamb koftas

Selection of fresh rolls, French bread, pitta bread, cheese for burgers

Ketchup, barbecue sauce, yogurt and mint dressing, mustard

Choose 3 items for £12.50 per head

Extra items £3.50 per item per head

Barbecue hire charge £110.00

Served on good quality paper plates with wooden cutlery

NB vegetarian and vegan skewers will be cooked separately

We can also arrange hire of china, cutlery, table linen, glassware, chiller unit etc if required