

manor farm hog roasts

menu

2026/27

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+.

£15.00 per head

(minimum charge for 100 guests for the whole hog)

Leg of pork

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

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

£10.00 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 30-40

£620

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.

£16.00 per head

Beef

Beef, slow roasted, served with rolls, horseradish and barbecue sauce. Suitable for smaller parties or as part of a mixed meat roast.

£12.50 per head

Our buffet-style roasts are served on good quality paper plates and napkins are provided. Please ask about china plate hire.

salads and sides

Hot new potatoes

Potato salad

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

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)

Bulgur wheat salad (chopped parsley and mint and tomato)

Caesar salad

(Vegan mayonnaise can be used if preferred)

£1.35 per head per salad or £31.00 per bowl

Mixed leaf

£13.50 per bowl

Bowls serve approx 25-30 people

canapés

Cold

Crushed pea and pecorino bruschetta

Pisa Mozzarella – mozzarella, sundried tomato and basil on a cocktail stick

Avocado and salsa or chicken and horseradish croustades

Mini salmon pâté tarts

Mushroom pâté crostini

Blinis with smoked salmon or mushroom pate

Mini quiches

Warm

Norfolk cocktail sausage with warm mustard and honey dip

Falafels with harissa mayo or hummus

Tortilla

Sausage and cranberry rolls

Mini Yorkshire puddings with beef and horseradish

Sweet canapés selection

Mini fruit tarts, Brownies, Shortbread, Chocolate dipped strawberries

4 choices - £6.50 per head

Additional choices - £1.60 per head

Please note, all warm canapé options require the use of kitchen facilities

All dietary requirements can be accommodated

puddings

Strawberries and cream (when in season) or seasonal mixed berries £5.50

Profiteroles

Eton Mess

Chocolate brownie

Lemon tart

Apple tart

Served with pouring cream £6.95

Seasonal berries to accompany desserts £2.00 extra per head

Pudding board £9.50

Lemon posset

Shortbread

Chocolate brownie

Mini fruit tarts

Mini meringues

Mixed berries

Fruit board £8.50

Mixed berries

Grapes

Pineapple fingers

Kiwi

Melon

Fruit coulis

Caramelised biscuit

Norfolk cheese or traditional cheeseboard (3 cheeses)

served with a selection of crackers and/or crusty bread £7.50 per head

Paper plates and wooden cutlery included.

deli boards

buffets

Norfolk Cheeseboard

£16.50 per head

Norfolk Dapple

Wells Alpine

Copy's Cloud

Binham Blue

Norfolk Mardler

Crackers

Chutney

Grapes

Norfolk cold cuts board

£16.50 per head

Roast beef

Honey roast ham

Pork pie

Norfolk charcuterie

Bread selection

Chutney

Horseradish

Mustard

Ploughman's board

£13.50 per head

Cheddar

Stilton

Honey roast ham

Pork pie

Scotch egg

Bread selection

Chutney

Veggie/Vegan board

£13.50 per head

Falafels

Hummus

Mushrooms a la grecque

Oil and balsamic vinegar

Tomato salad

Olives

Bread selection

Breadsticks

Crudités

combine the boards for a grazing station

add the pudding boards

Tea and coffee station

A selection of teas and coffee served in our vintage china. All pots, jugs sugar bowls, and cups and saucers are provided. Guests can help themselves or serving staff can be provided. This can be provided at any time during your function. (£40 urn hire required for more than 20 guests)

£2.50 per head

other options

Oven roasted salmon

£8.95 per head

Vegetarian/Vegan options:

Falafels served with hummus

Vegetarian or vegan burger and sausage

Broccoli and blue cheese Quiche

Smoky tomato halloumi bake

£6.95 per head

Evening options:

Sargeant's sausages or Norfolk bacon served in roll or French stick

£5.50 per head

barbecue menu

(barbecues for a minimum of 50 people)

Sargeant's sausage

Sargeant's burger

Chicken tikka skewer

Beef kofta

Pork souvlaki

Vegetarian or vegan burger

Vegetarian or vegan sausage

Halloumi burger

Vegetable skewer

Selection of fresh rolls, cheese for burgers

Ketchup, barbecue sauce, yogurt and mint dressing, American mustard, mayo

Choose 3 items for £14.50 per head

Extra items £3.50 per item per head

plus BBQ hire £150.00

(1 BBQ per 100 guests)

Served on good quality paper plates with wooden cutlery

NB vegetarian and vegan items will be cooked separately if required

Dietary requirements can be accommodated. Please ask for details.

Please ask for details of afternoon tea or vintage china hire