



## MENUS

Our Executive Head Chef and his team are passionate about creating the perfect culinary experience for your event. Our menus are created using the best and freshest ingredients, sourced locally wherever possible, and cooked with flair and care.

We pride ourselves on the highest quality food and service, and we are happy to discuss your specific menu requirements to ensure you are completely delighted with your menu.

We offer a private dining set menu from £35.00 per person, inclusive of Coffee and Petit Fours after the meal. We do require the same starter, main course and dessert to be selected for all guests with the exception of any special dietary requirements alternatively we can offer a 3 starter, 3 main and 3 dessert option for your guests to pre-select from for a supplement of £2.50 per person.

### Extras

Cheese Course available at £12.00 per person

Speak to your organiser for bespoke courses

## ARRIVAL

### Canapé Selection

#### Cold

Salmon Rilette with Toasted Sourdough, Caviar and Dill

Caesar Salad Basket with Crisp Pancetta

Brancaster Oyster Bloody Mary

Melon, Serrano Ham

Smoked Salmon with Cream Cheese and Pumpnickel

Cheese Sable with Black Olive, Plum Tomato and Mozzarella

Beef Tartare with Melba Toast

Smoked Salmon and Quail Egg Tartlet

#### Hot

Chicken Bang Bang Wrap

Crisp Tortilla with Globe Artichoke, Goats Cheese and Red Onion Marmalade

Chipolatas with Mustard Mash

Pea & Lobster Soup Sip

Fish & Chip Cones with Tartare Sauce

Cajun Chicken with Sour Cream

Croquet Monsieur

Devil on horseback with Binham Blue

Woodland Mushroom Risotto with Parmesan

Plantain Sandwich with Curried Chicken/Prawn and Mango Salsa

Marinated Seabass with Citrus Creme Fraiche and Wild Rice Cake

Black Pudding with Quail Egg and Crisp Pancetta

#### Sweet

Orange Madeleines

White chocolate & pistachio fudge

Lemon meringue pie

Dark & white chocolate truffles

Pâté a fruits

Raspberry macaroon

Vanilla & baileys milkshake

3 Choices £7

5 Choices £12

7 Choices £17

Prices are per person

## MENU SELECTOR

Please select the same starter, main and dessert for all guests with the exception of dietary requirements

### Menu 1 at £35.00 per person

Cream of leek & potato soup, locally smoked cod, Norfolk pea shoots

Chicken liver parfait, grape chutney, toasted brioche

Woodland mushroom, Norfolk quail egg, celeriac, artichoke, Parmesan salad

Norfolk salmon pate, creme fraiche, curly endive, toasted sourdough

The Hoste Caesar salad, poached hen's egg, crisp Norfolk pancetta

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Pot roasted Norfolk chicken breast, lemon & thyme risotto, buttered leeks, local pea shoots

Grilled Loch Duart salmon, crushed new potatoes, butter sauce, Cromer crab

Roast rump of Norfolk lamb, dauphinoise potato, French beans, chard

Pan fried pork fillet, Serrano ham, aubergine, buttered spinach, fondant potato

Grilled Mediterranean vegetables, fondant potato, vine tomatoes, piquillo pepper, aged balsamic

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Lemon cheesecake, lime granita

Sticky toffee pudding, butterscotch sauce, vanilla ice cream, pecan tuile

Norfolk treacle tart, mascarpone, pistachio

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The Hoste's fruit salad, mango sorbet, passion fruit syrup, mint

Dark chocolate marquise, orange, mint

## Menu 2 at £45.00 per person

Cromer crab, plum tomato, avocado, lime

Locally smoked salmon, Norfolk quail eggs, leaf salad, capers

Ham hock & duck liver terrine, toasted locally baked sourdough

Norfolk caught Lobster risotto, tomato concasse & parmesan

Baked beetroots, pickled shallot, local goat curd, pine nuts, local cresses

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Grilled fillet of sea bass, grape sauce, braised celery, hazelnuts

Roast rack of lamb, fondant potato, ratatouille, glazed shallot, slow cooked garlic

Seared sirloin of beef, creamed horseradish potato, oxtail confit, buttered spinach, red wine sauce

Gressingham duck breast, Rosti potato, parsnip puree, beetroots, thyme

Woodland mushroom ravioli, mushroom foam, spinach, Taleggio, truffle

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Dark chocolate fondant, peanut brittle, peanut parfait

Fine apple tart, clotted cream ice cream, salted caramel sauce

Lemon & yoghurt mousse, orange, thyme syrup, lime tuile

Opera gateau, cappuccino ice cream, dark chocolate sorbet

Cambridge burnt cream, raspberries, vanilla, lavender  
shortbread

## Menu 3 at £55.00 per person

Norfolk seafood platter - oysters, brown shrimps, smoked salmon, smoked cod, crab

Marsh pig charcuterie, black olive paste, vine tomatoes, toasted sourdough

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Roast loin of lamb, slow cooked breast of lamb, fondant potato, aubergine, courgette, basil pesto, confit  
garlic

Seared fillet of beef, creamed parsley, red onion marmalade, Rosti potato, woodland mushrooms

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Mango Sorbet, Champagne

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The Hoste's selection of Mini Puddings

Selection of East Anglian cheese, water biscuits, honey, celery, grapes