



Splinters

OUTSIDE CATERERS

Smeetham Hall Barn

Canapés - £7.00 per head for five pieces per person – inclusive of VAT at 20%

Choice menu - £4.00 per head supplement – inclusive of VAT at 20%

Additional adult guests above package numbers are charged at £40.00 – inclusive of VAT at 20%

Additional child guests above package numbers are charged at £20.00 – inclusive of VAT at 20%



Canapés

(Please choose five from the list below)

Cold

Crostini topped with Paté & Cranberry
Pea & Mint Crostini topped with Crispy Bacon
Vol au Vent filled with Rare Roast Beef, Horseradish & Rocket
Duck & Orange Paté with Spring Onion on Bruschetta
Salt Beef and Gherkin on Ciabatta with Mustard Mayonnaise
Oak Smoked Ham with Wholegrain Mustard Mayonnaise on Bruschetta

Smoked Salmon and Cream Cheese Blinis
Crostini topped with Avocado & Prawn
Smoked Mackerel & Horseradish Blinis
King Prawn and Smoked Salmon skewer with Lime Dressing

Mini Tomato, Basil & Mozzarella Kebabs drizzled with Balsamic dressing (V, GF)
Vegan Mozzarella with Cherry Tomato & Fresh Basil Skewers (VE, GF)

Hot

Asparagus wrapped in Parma Ham drizzled with Balsamic Dressing (GF)
Mini Duck Spring Rolls with Hoisin Sauce
Mini Yorkshire Puddings filled with Roast Beef & Horseradish or Turkey, Stuffing & Cranberry
Chipolatas cooked in Honey & Wholegrain Mustard
Chicken & Chorizo Skewers (GF)
Peppered Steak Pies
Mini Poppadom topped with Chicken Tikka & Mango Chutney
Filo coated Prawns with Sweet Chilli Dipping Sauce
Mini Fish & Chips

Mini Vegetable Spring Rolls with Sweet and Sour Dipping Sauce (V, VE)
Mini Goat's Cheese & Caramelised Red Onion Tartlets (V)
Breaded Halloumi Sticks with Chilli Jam (V)
Mini Jacket Potatoes with Sour Cream & Chives (V, GF)
Vegetable Samosa with Dairy Free Mint Yoghurt Dip (VE)
Vegetable & Spinach Pakora with Dairy Free Mint Yoghurt Dip (VE)
Falafel with Spicy Salsa (VE)
Sweet Potato & Curry Bites with Mango Chutney (VE)
Vegetable Sausages coated with Sesame Seeds & Soy (VE)
Beetroot Falafel Bites (VE)

Starter

(Please choose one starter from the list below)

Broccoli & Stilton Soup (VE, GF)

Tomato & Basil Soup (VE, GF)

Roasted Red Pepper and Thyme Soup (VE, GF)

Butternut Squash & Chilli Soup (VE, GF)

(All served with wedges or rustic cob bread)

Seasoned Chicken & Bacon Salad topped with Pine Nuts, Croutons & Caesar Dressing

Duck Spring Rolls with Cucumber & Spring Onion Salad with Hoisin Dressing

Warm Oriental Duck Salad with Toasted Cashews (can be GF)

Fresh Asparagus wrapped in Parma Ham topped with Parmesan & Balsamic Glaze (GF)

Chicken Souvlaki with Tzatziki, Greek Olives and Pitta Bread

“The Full English” – Salad Leaves with Sausage, Beef Tomato, Crouton, Streaky Bacon & Boiled Egg

Smooth Brussels Paté served with Red Onion Chutney & Wholegrain Toast

Chicken and Avocado on Mixed Leaves and Red Pepper Pearls with Honey and Mustard Dressing (GF)

Teriyaki Rump Steak Strips with Watercress Salad & Toasted Cashews (can be GF)

Smoked Salmon & Dill Parcel served with Capers & Toasted Sourdough Bread

Cod and Pancetta Fishcake with Tartar Sauce

Thai Crab Cakes with Sweet Chilli Sauce

King Prawn and Smoked Salmon with Lemon Dressed Leaves (GF)

Crispy Filo Tartlet of Plum Tomato, Pesto & Parmesan on a bed of Rocket (V)

Garlic Bruschetta topped with Roasted Mediterranean Vegetables & Goat's Cheese (V)

Salad of Red Wine Poached Pear, Walnuts & Blue Cheese (V, GF)

Warm Camembert and Caramelised Red Onion Tart with Balsamic Glaze (V)

Beetroot, Feta, and Broad Bean Salad with a Red Wine Vinaigrette (V)

Creamy Garlic Mushrooms on Toasted Sourdough (V)

Griddled Halloumi with Rocket Salad and Chilli jam (V, GF)

Spinach & Ricotta Arancini with a Rich Tomato Sauce (V)

Spinach, Roasted Vine Tomato & Mushroom Filo Tart (VE)

Asparagus on a Bed of Rocket drizzled with Balsamic Syrup (VE, GF)

Falafel Bites with a Red Pepper Salsa (VE)

Garlic Bruschetta topped with Roasted Mediterranean Vegetables (VE)

Sharing Platters

(£1 per head supplement)

Antipasti – individually served or as a Sharing Platter for each table

Choose 3 of the following to be served with Stuffed Olives, Figs, Balsamic Vinegar, Olive Oil & Ciabatta

Salami Milano, Parma Ham, Chorizo, Mozzarella, Stuffed Baby Peppers

Seafood – individually served or as a Sharing Platter for each table

Choose 3 of the following options to be served with Capers, Lemon Wedges & Granary Roll & Butter

Smoked Salmon, Prawns with Marie Rose Dressing,

Mini Dressed Crab, Smoked Mackerel with Horseradish, Hot Smoked Salmon, Smoked Trout

Add bread to your starter for £1 per head supplement.

Choose from: Dinner rolls, rustic cob loaves, ciabatta, focaccia

Main Course

(Please choose one main course from the list below)

Chicken, Smoked Bacon & Asparagus Wellington with Cheese & Leek Sauce
Breast of Chicken wrapped in Prosciutto with a White Wine and Mushroom Sauce (GF)

Lemon & Parmesan Crusted Chicken with a Creamy Lemon & Garlic Sauce

Chicken wrapped in Smoked Bacon with Melted Mature Cheddar & Hickory Smoked Sauce (GF)

Roast Loin of Pork served with Apricot & Sage Stuffing, Apple Sauce & Crackling

Caramelised Loin of Pork with a Sauce of Madeira, Shallots and Sautéed Mushrooms (GF)

Pork Fillet wrapped in Spinach & Serrano Ham with Cider & Mustard Sauce (GF)

Locally Reared Roast Beef served with Homemade Yorkshire Puddings

Braised Beef Steak with a Red Wine and Cranberry Gravy (GF)

Braised Beef with Hoisin Sauce on Roasted Butternut Squash & Cashews with Sesame Seeds (GF)

Traditional Steak, Guinness & Mushroom Pie

Short Rib of Beef in a Thyme and Red Wine Sauce (GF)

Roasted Lamb with Rosemary & Redcurrant Gravy (GF)

Baked Fillet of Salmon with Pesto & Parmesan

Baked Cod with a Herb Crumb & Lemon Butter

Roasted Hake with Cherry Tomatoes, Basil & Mozzarella (GF)

Crispy Skin Sea Bass Fillet on a bed of Crushed New Potatoes and Spring Onions (GF)

Caramelised Red Onion & Goat's Cheese Filo Tart

Butternut Squash & Mediterranean Vegetable Tart with Red Pepper Sauce

Mushroom, Brie, Rocket & Redcurrant Wellington

Chargrilled Red Pepper stuffed with Couscous topped with Halloumi

Butternut Squash, Stilton & Spinach Risotto (GF)

Paneer Cheese, Sweet Potato and Spinach Curry with Basmati Rice (GF)

Mushroom Risotto (VE, GF)

Roasted Peppers stuffed with Couscous (VE)

Sweet Potato, Onion & Spinach Tart (VE)

Chickpea & Vegetable Tagine with Basmati Rice (VE, GF)

Moroccan Chickpea and Roasted Vegetable Pie with Harissa (VE)

Sweet Potato, Cashew and Apricot Chutney Tart (VE, GF)

Butternut Squash and Lentil Wellington with Cumin (VE)

Premium Main Course

(Supplement as shown)

Duck Breast with Orange & Redcurrant Sauce served with Dauphinoise Potatoes (GF) - £2 per head

Fillet Steak with Stilton & Peppercorn Sauce served with Dauphinoise Potatoes (GF) - £4 per head

Beef Wellington with Red Wine Gravy, Pink Peppercorn Sauce or Stilton Sauce - £4 per head

Rosemary Crusted Rack of Lamb with a Redcurrant Gravy - £4 per head

Lamb Shank served on Mashed Potato with a Rosemary and Redcurrant Sauce (GF) - £2 per head

All main courses are served with a potato dish of your choice – please choose one from the following:

Roast Potatoes, Roasted New Potatoes, Minted New Potatoes, Dauphinoise Potatoes, Mashed Potato,
Herby Diced Potatoes

And a selection of seasonal vegetables – please choose three from the following:

Chantenay Carrots, Cauliflower, Broccoli, Cabbage, Peas, Sugar Snap Peas, Green Beans, Baby Corn,
Braised Red Cabbage, Mashed Swede, Mange Tout, Brussel Sprouts, Leeks, Roasted Parsnips

Hot Carvery - £2 per head supplement
Silver served to your table by our waiting staff

(Choose two from the following)

Roast Topside of Beef with Yorkshire Puddings
Honey Roasted Gammon

Roast Boned Turkey Breast served with Sausage wrapped in Bacon & Stuffing Balls
Roasted Loin of Pork with Stuffing, Apple Sauce & Crackling

Served with roast potatoes and a selection of seasonal vegetables

BBQ Main Course - £2 per head supplement

Please choose two from the list below to be silver served to your table by our waiting staff

Marinated Chicken Breast (Please choose from – Peri Peri, Honey and Soy or Lemon & Tarragon)

Lamb Kofta with Minty Yoghurt

Marinated Teriyaki Salmon & King Prawn Skewer

Butchers Sausage in Finger Roll

Gourmet Burger with Cheese & Relish in a Brioche Bun

Caribbean Jerk Chicken thighs

Steak Marinated in Beer & Peppercorns or Rump of Lamb in Rosemary & Garlic
(£1 per head supplement if both chosen)

Spicy Beanburger with Griddled Halloumi & Tomato Relish

BBQ Accompaniments

Choose three salads from the list below

Chunky Coleslaw

Green Salad

Edamame Bean Salad

Tomato & Mozzarella Salad

Sweet Chilli Noodle Salad

Beetroot & Onion Salad

Greek Salad

Rainbow Salad

Fruity Moroccan Couscous Salad

Quinoa Salad

Pasta with Pesto, Spinach, Pine Nuts & Parmesan

Pasta with Bistro Tomatoes & Rocket in a Red Wine and Shallot Dressing topped with Parmesan

Plus, one potato dish – please choose from the list below

Potato Salad

Hot Minted New Potatoes

Roasted New Potatoes

Sweet Potato Wedges

Dessert

This can be served in two ways: Choose one full sized dessert from the list below or three mini desserts from the Trio of Dessert's menu – to be served to all guests

Glazed Fruit Tart with Crème Anglaise
Chocolate Roulade filled with Rich Baileys Chocolate Truffle
Sticky Toffee Pudding with Toffee Sauce
New York Style Baked Cheesecake with Toffee Sauce & Honeycomb or Fresh Berries and Compote
Traditional Apple & Cinnamon Crumble
Fresh Lemon Tart topped with Whipped Cream & Fresh Raspberries
Salted Caramel and Chocolate Tart with Caramel Sauce and Salted Caramel Pearls
White Chocolate Blondie with Raspberry Ripple Ice Cream and Freeze-Dried Raspberries
Classic Crème Brûlée served with Heart Shaped Shortbread Biscuit
Strawberry & Champagne Panna Cotta with Almond Shortbread (GF)

All warm desserts are served with custard, ice cream or pouring cream

Trio of Desserts

Choose three from the list below

Wedge of New York Cheesecake topped with Toffee Sauce & Honeycomb
Rich Chocolate Brownie
White Chocolate Blondie topped with Raspberry
Mini Pavlova topped with Strawberry & Kiwi
Mini Fruit Tart
Mini Lemon Tart with Raspberry Coulis
Dark Chocolate Pots filled with Milk & White Chocolate Mousse
Crème Brûlée (GF)
Panna Cotta (GF)
Mini Eton Mess – Mango & Passionfruit or Strawberry
Mini Salted Caramel and Chocolate Tart
Lemon Posset topped with Raspberry
Mini Banoffee Pie
Chocolate Orange Tart

Vegan Desserts

Apple, Strawberry & Almond Crumble
Vegan Chocolate Brownie with Raspberries
Blackcurrant Delice with Biscuit Base (VE, GF)
Chocolate & Coconut Tart (VE, GF)
Chocolate Orange Dessert with Biscuit Base (VE, GF)
Raspberry Frangipane (VE, GF)
Chocolate & Raspberry Tart (VE, GF)
New York Cheesecake topped with Fresh Fruit & Fruit Coulis or Honeycomb & Toffee Sauce (VE)
Baked Apple and Almond Tart (VE)

Evening Catering

Hot Snacks

Served on trays to your guests – please choose two from the list below

Large White Rolls filled with Smoked Back Bacon

Large White Rolls filled with Hot Sausages

Cheeseburgers

Fishfinger, Rocket & Mayonnaise Served in a Sub Roll

Crispy Chicken Wraps with Sweet Chilli Sauce, Mayonnaise and Iceberg Lettuce

Falafel & Spinach Burgers with Tzatziki & Little Gem Lettuce

Pizza Slices – Please Choose 2 from the List Below

Margherita, BBQ Chicken, Pepperoni, Meat Feast, Ham & Pineapple,

Ricotta with Red Onion & Spinach, Roasted Vegetable Pizza

All of the above are served with

Chips in Cones

with Ketchup, Salt & Vinegar

Cheese Board

English Cheddar, Stilton, Brie, Smoked Applewood, Garlic Roule & Wensleydale with Cranberries,

Displayed with Vine Tomatoes, Grapes, Celery & Spring Onions

Savoury Biscuits & French Stick

Chutneys & Pickles

Hog Roast

Serves 100-120 People

Spit Roasted Pig

Served in a Floured Bap with Crackling, Stuffing & Apple Sauce

£600 supplement - inclusive of VAT at 20%

BBQ Menu

A Selection of Sausages, Burgers, Seasoned Chicken Strips, & Spicy Bean Burgers

Served with Green Salad, Chunky Coleslaw, Bread Rolls and Condiments

£500 supplement – inclusive of VAT at 20%

Children's Menu

Please choose one dish from each course
(All children to have the same meal)

Starter

Melon Balls with Strawberry Pieces
Garlic Bread
Tomato Soup & Bread Roll
Chicken Goujons with Mayonnaise or Ketchup Dip
Tortilla Chips topped with Grated Cheese

Main Course

Mini Chicken Breast Roast Dinner with Chipolata & Yorkshire Pudding
Sausages & Mash with Yorkshire Pudding & Gravy
Chicken Nuggets Chips & Beans
Macaroni Cheese
Fish Fingers Chips & Beans
Cheese & Tomato Pizza with Salad
Sausage, Chips & Beans
Penne Pasta with Tomato Sauce topped with Grated Cheese
Lasagne with Garlic Bread

Dessert

Chocolate & Vanilla Ice Cream with Marshmallows & Sprinkles
Chocolate Brownie & Ice Cream with Chocolate Sauce
Chocolate Mousse
Chocolate Fudge Cake with Ice Cream
Banana Split
Fruit Salad
Vanilla Sponge Pudding & Custard

Tasting Sessions

We encourage our clients to book a tasting session with us to sample and plan their perfect menu.

Once you have booked a tasting session with us, we will be in contact to discuss your ideas and preferences. You can also make us aware of any food allergies or intolerances at this stage.

Below is some more information about our tasting sessions:

- Tastings are held at our unit in Bulmer:
Unit 5, Rear Brick Barn, Goldingham Hall, Bulmer, Suffolk, CO10 7ER

Please check your journey and allow plenty of time to arrive promptly. We are a little tucked away and mobile phone signal is very poor in places.

- **The cost of the tasting is £70 for the session.**
- You are allocated one hour for your session. This gives plenty of time to discuss your requirements and sample your chosen menu.
- Arriving promptly will ensure that you use your hour to its fullest potential. Please be aware that we are unable to overrun your session time, as generally we have further appointments booked for the evening.
- A maximum of two people can attend your tasting session and, regretfully, we cannot allow children to attend.
- We ask you to choose three starters, three main courses and either three standard desserts or six mini desserts (to be served as two trios) to try at your tasting session.
- These choices are required at least two weeks ahead of your tasting - this is so our kitchen team can prepare for your session.
- We do not serve canapés at our tasting sessions.
- Unless you are vegetarian, we suggest that you use your main course options to sample meat dishes. Vegetarian options can be chosen from our menu either during your tasting session or at a later date perhaps by one of your vegetarian guests.
- Tasting sessions are generally held on a Tuesday evening and run regularly throughout the year. We currently do not hold sessions in July or August.
- We also do not hold tasting sessions at the weekend.
- Please be aware that should you arrive 15 minutes or more late for your tasting, we reserve the right to cancel and ask you to reschedule. Any tasting rescheduled due to late arrival would, again, be chargeable at £70.
- Tastings that are cancelled with less than 48 hours' notice are still chargeable.
- We are unfortunately unable to offer a second tasting session.