



Wedding, Civil Ceremonies & Party Celebration Food & Drink

“The reputation we have built for great food and superb service is a tribute to the talent and dedication of our staff.”

Our kitchen team take enormous pride in providing you with a wide selection of meticulously prepared and delicious menus.

Good food requires the finest ingredients, only the very best produce, from suppliers we know and trust. All our suppliers are local, wherever possible using organic and free range.

You can expect an intimate wedding or party celebration in the warm environment of the Windmill's candlelit Dining Room.

Our experienced wedding planners and our chefs are available to help you choose your menus, compliment

them with a perfect choice of wine and plan all your individual requirements. We are happy to cater for vegetarians, those with special dietary requirements and a children's menu which can either be served at an earlier time or along with the adults at the Wedding or Party Dinner.

We have an extensive cellar, and hold a small stock of Premium Wines for the connoisseur. We also have an Honesty Bar and a selection of Soft Drinks. However, if you would like us to source anything else, please ask.

“For an experience that you will never forget...celebrate at Cley Windmill”



Dinner Menus for Weddings and Parties

Please select **one** choice for each course for the whole party from the selection below:

Starters

Served with freshly baked Rolls

Creamy Carrot and Coriander Soup (v)

Roasted Red Pepper Soup with Pesto, Crème Fraiche and Garlic Croutons (v)

Pan Seared Tiger Prawns in their shells with Thai Chilli Dipping Sauce

Cley Windmill Smoked Fish Platter with a Lemon & Dill Mayonnaise

Chicken Liver Parfait with Toasted Bruschetta and Cumberland Sauce

Caramelised Onion, Potato and Gruyere Tartlet with Seasonal Leaves & a Balsamic Dressing
(v)

Hickory Smoked Chicken Caesar Salad

Palate Cleanser

Lemon Sorbet

Main Course

Served with Seasonal Vegetables & your choice of potatoes

Baked Whole Sea Bass stuffed with Lemon & Salsa Verde

Local Loin of Pork with Homemade Apple Chutney, Crispy Crackling & Cider Jus

Roast Sirloin of Norfolk Beef with Yorkshire Pudding, Horseradish and a Rich Beef Jus

Free range Norfolk Chicken Breast stuffed with Sun Blushed Tomatoes and Pine nuts,
wrapped in Parma Ham with a creamy White Wine and Chive sauce

A Creamy Risotto served with Wild Mushrooms with Rocket and Parmesan Shavings (v)

Baked Red Onion, Sun Blushed Tomato & Goats Cheese Tartlet
with Rocket & Basil Oil (v)

Desserts

Sticky Toffee pudding with Toffee Sauce and Vanilla Ice Cream

Chocolate Cups filled with White & Dark Chocolate Mousse topped with a Homemade
Chocolate Windmill

Classic Glazed Lemon Tart with Vanilla Ice Cream

Apple and Cinnamon Crumble with Norfolk Ice cream

Cheeseboard

A selection of Norfolk Cheeses (Norfolk Dapple, Binham Blue and Norfolk White Lady) with Biscuits, Fresh Grapes and Spicy Plum Chutney

Coffee & Tea and Homemade Chocolates

A three course menu plus coffee/tea & chocolates is **£35.95** per person

If you would like to add the Palate Cleanser, this would add **£2** per person

The Cheeseboard is **£6.95** per person; add a glass of port to this **£8.50**

*Extra tea & coffee can be provided later in the evening for **£2.50** per person*



Canapés Menu

Select SIX choices from the menu below

Hot

Sticky Honey and Sesame Sausages (3 per person)

Balsamic Onions and Fresh Basil Toasts

Vegetable Thai Spring Rolls with Chilli Dipping Sauce

Mini Yorkshire Puddings with Beef & Horseradish

Chicken, Spring Onion & Ginger Cakes with Coriander Lime Mayonnaise

Salmon and Dill Cakes with Crème Fraiche Tartare

Cold

Bruschetta with Parma Ham and Homemade Red Onion Marmalade

Bruschetta with Sunblushed Tomatoes and Goats Cheese

Smoked Salmon, Blinis and Crème Fraiche

Local Oysters, Lemon, Tabasco and Red Wine Shallot Vinegar (in season)

Mini Cheese and Tomato Frittata

Sweet

Baby Meringues with Cream and Strawberries

Baby Scones, Jam and Cream

Gingerbread Hearts dipped in Chocolate

Butterfly Cup Cakes

£7.95 per head for a selection (this gives each guest SIX)

There is a **£1.50** supplement per portion for Oysters

Bowl of Kettle Chips **£5.00**

Bowl of Mixed Nuts or Olives **£2.00**



BUFFETS

Our Hot & Cold Buffets are served with a choice of salad and rice or jacket potato

Please select **one** choice for the whole party from the selection below

Hot Buffet Main Courses

Chicken Breast with a White Wine, Cream, Mushroom & Wild Mushroom Sauce

Classic Beef Braised in Local Beer with Caramelised Baby Onions & Carrots

Roasted Mediterranean Vegetable Lasagne served with Garlic Bread (v)

Tagine of Lamb with Black Olives, Lemon, Parsley, Chilli & Garlic, served with Couscous

Classic Norfolk Beef Lasagne served with Garlic Bread

Our delicious Quiches served Hot or Cold

A delicious butter rich pastry case packed with a choice of our sumptuous fillings:-

Tangy Goats cheese and Juicy Slow Roasted Tomato Quiche (v)

Local Bacon, Buttery Leek and Mushroom Quiche

Ham and Norfolk Three Cheese Quiche

Cold Buffet Main Courses

Large Meat Platter (Minimum 6 People) comprising of 25 slices of cold cuts, Roast Beef Silverside,

Local Breaded Ham and Gammon

Platter of Roasted and Char grilled Mediterranean Vegetables with Rocket, Basil, Parma Ham & Baby Mozzarella (v)

Locally Produced Hand Raised Pork Pies served with Spicy Chilli Chutney

A selection of freshly made Sandwiches served with Kettle chips

Salad Choices

Mixed Pretty Leaves with Parmesan Croutons

Spinach, Avocado, Crispy Bacon and Toasted Almonds with a Blue Cheese Dressing.

New Potato, Mayonnaise, Sour Cream and Spring Onion

Rocket, Spinach, Parmesan and Pomegranate Salad with Balsamic Dressing

Ripe and Juicy Tomatoes Sliced and Served with Chopped Shallots and Mustard Vinaigrette

Puddings

Fresh Fruit Platter served with Hot Chocolate Dipping Sauce

Seasonal Fruit Crumble and Local Cream

Chocolate Fridge Cake with Pouring Cream

Lemon Tart and Vanilla Ice Cream

Choose one main course plus one salad for **£12.50** per head

Choose one main course one salad and one dessert for **£17.50** per head

Tea and coffee included with all choices



Traditional Afternoon Tea

Below is a selection of what we offer. Choose any SIX items from the list

Baby Scones with Local Cream & Homemade Mixed Fruit Jam

Baby Olive Scones with Feta Cheese and Sundried Tomatoes
Baby Buttercream Fairy Cakes
Mini Profiteroles with Chocolate Sauce
Finger Sandwiches with either Egg & Cress or Cucumber & Black Pepper
Cley Smokehouse Smoked Salmon & Cream Cheese Sandwiches
Baby Crab Sandwiches (in season)
Baby Asparagus & Parmesan Tartlets (in season)
Vanilla Shortbread Hearts Drizzled with Chocolate
Strawberries and Cream (in season)
Lemon Drizzle Cake
Double Chocolate Brownies
Gingerbread Windmills

Prices are **£9.95** per person

Price for English Breakfast tea and Earl Grey or freshly brewed coffee is **£2.50** per person



Seasonal Dishes



AUTUMN/WINTER

Wild Mushrooms to be used in either Vegetarian and/or Meat Dish

Rabbit

Game Pudding

Mussels from Morston (September to March)

Christmas/New Year Oysters

Norfolk Game Terrine wrapped in Bacon served with Red Onion Marmalade

Mulled Wine & Mincepies



SPRING/SUMMER

Asparagus

Summer Pudding

Crab

Lamb

Cley Windmill Pavlova with Wiveton Hall Fruit, Toasted hazelnuts and Chocolate Sauce

Raspberry Clotted Cream Cheesecake, Raspberry Coulis and a delicious Chocolate Windmill



Children's Wedding/Party Menu

Selections

Cheesy Garlic Bread

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Organic Local Pork Sausages served with Chips and /or Salad.

½ Local Free Range roast Chicken Breast served with Chips/Potatoes & Vegetables or Salad

Tomato Pasta Bake served with Vegetables or Salad (v)

Cley Windmill Pizza Breads with Chips and/or Salad (can be made for vegetarian)

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Local Norfolk Vanilla or Chocolate Ice Cream served with a Chocolate Flake or a Homemade Chocolate Windmill

Fresh Fruit Salad with Local Norfolk Ice Cream

Please choose only **one** dish from each section for **all** children

£7.00 per head for ages 2-5 years

£10.00 per head for ages 6 to 11 years

The prices include a glass of blackcurrant or orange squash.