



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. *Please note that there will be an increase in our Wine Prices from January 2011. We will get details of these to you as soon as we are able*

“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)

Cream of Tomato & Basil Soup (v)

Smoked Haddock & Leek Chowder

Cley Windmill Smoked Fish Platter with a Lemon & Dill Mayonnaise

Fresh Salmon & Dill Fishcake with a Rich Hollandaise Sauce

Goats Cheese Parfait with Balsamic Cherry Tomatoes, Basil, Rocket & Pesto (v)

Free Range Chicken Liver Parfait with Toasted Brioche & Homemade Red Onion Marmalade

Local Ham Hock & Flat Leaf Parsley Terrine with Homemade Piccalilli

Palate Cleanser

Lemon Sorbet (other flavours may be available)

Main Course

Served with your choice of Potatoes & Seasonal Vegetable or Salad

Pan Fried Local Sea Bass or Salmon served on a warm salad of Green Beans, Cherry

Tomatoes & Olives with a 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

Oven Roasted Rack of Norfolk Lamb with a Rich Redcurrant Jus

Free range Norfolk Chicken Breast stuffed with Goats Cheese (or Brie or Mozzarella), wrapped in Parma Ham with a Sweet Grape Jus

Oven Roasted Aubergine stuffed with Pine Nuts, Tomatoes, Courgettes & Basil with a Parmesan Crust & Sweet Pepper Coulis (v)

Spinach & Wild Mushroom Tagliatelle with a Rocket Salad & Toasted Focaccia (can also be a starter)(v)

Butternut Squash, Baby Spinach & Aromatic Rosemary Risotto with Parmesan Crisps (can also be a starter)(v)

Desserts

Sticky Toffee pudding with Toffee Sauce and Vanilla Ice Cream

Chocolate Torte topped with a Homemade Chocolate Windmill

Classic Glazed Lemon Tart with Vanilla Ice Cream

Apple and Mixed Berry Crumble with Norfolk Ice cream

Treacle Tart with Cream

Vanilla Pannacotta with Roasted Seasonal Fruit

Cheeseboard

A selection of Cheeses (please choose 3 from Norfolk Dapple, Binham Blue, Norfolk White Lady, Mature Cheddar, Brie de Maux, Wensleydale with Cranberries, Capricorn Goats Cheese) with Biscuits, Fresh Grapes & Homemade Spicy Plum Chutney

Coffee & Tea and Homemade Chocolates

A three course menu plus coffee/tea & chocolates is **£36.95** per person (there is a supplement of £3 per person for Sirloin of Beef & Rack of Lamb)

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**

Canapés Menu

Please Select SIX choices from the menu below

Hot

Sticky Honey and Sesame Sausages (3 per person)
King Prawns wrapped in Filo Pastry with Dill & Lemon Mayonnaise
Vegetable Spring Rolls with Chilli Dipping Sauce (v)
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 & Brie and Homemade Red Onion Marmalade
Sunblushed Tomatoes and Goats Cheese Crostini (v)
Smoked Salmon, Blinis with Chives and Crème Fraiche
Crayfish Cocktail Vol au Vents
Mini Cheese and Tomato Frittata (v)

Sweet

Baby Meringues with Cream and Strawberries
Baby Scones, Jam and Cream
Mini Chocolate Fudge Brownies
Butterfly Iced Cup Cakes
Homemade Shortbread

£8.95 per head for a selection (this gives each guest SIX)

Large Bowl of Kettle Chips **£5.00**
Bowl of Mixed Nuts or Olives **£2.00**
Bowl of Mixed Nuts, Olives & Crisps **£3.00**

Buffets

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

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

Hot Buffet Main Courses

Local Free Range Chicken, Ham Hock & Leek Pie
Classic Beef Cobbler Braised in Local Beer with Caramelised Baby Onions & Carrots
Roasted Mediterranean Vegetable Lasagne served with Garlic Bread (v)
Slow Braised Lamb Hot Pot
Classic Norfolk Beef Lasagne served with Garlic Bread
Beef Chilli
Local Fish Pie

Our delicious Quiches are 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

served with Fresh Bread & a choice of Salad

Large Meat Platter (Minimum 6 People) comprising of cold cuts of Roast Beef Silverside, Local Honey Glazed Ham, Traditional Pork Pie, Homemade Chutney & Coleslaw
Platter of Roasted and Char grilled Mediterranean Vegetables with Rocket, Basil, & Baby Mozzarella, Marinated Olives & Houmous (v)

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
Vine Ripe Tomatoes Served with Shallots & Mozzarella and Mustard Vinaigrette

Buffet Puddings

Fresh Fruit Platter served with Hot Chocolate Dipping Sauce
Seasonal Fruit Crumble and Local Cream
Chocolate Fudge Brownie with Pouring Cream
Lemon Tart and Vanilla Ice Cream

Choose one main course plus one salad for **£16.50** per head
Choose one main course one salad and one dessert for **£19.50** per head

Homemade Soup & A selection of freshly made Sandwiches served with Kettle chips **£12.50**
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 Ham, Rocket & Mustard or Egg & Cress or Cheese & Red Onion or
Cucumber & Black Pepper
Cley Smokehouse Smoked Salmon & Cream Cheese Sandwiches
Baby Crab Sandwiches (in season) or Crayfish Marie Rose
Baby Asparagus & Parmesan Tartlets (in season) or Spinach & Goats Cheese
Vanilla Shortbread Hearts Drizzled with Chocolate
Strawberries and Cream (in season)
Lemon Drizzle Cake
Double Chocolate Brownies
Coffee & Walnut Cake

Prices are **£15.00** per person
Which includes English Breakfast tea and Earl Grey or freshly brewed coffee

Winter Warmer – Mulled Wine & Mincepies **£5**

Norfolk Cream Tea – Large Fruit Scone, Whipped Cream & Homemade Jam with tea or coffee **£6.00**



Children's Wedding/Party Menu Selections

Cheesy Garlic Bread or Homemade Tomato Soup

~~

Organic Local Pork Sausages served with Chips and Peas

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)

~~

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

Homemade Chocolate Fudge Brownie with Cream

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

£9.00 per head for ages 2-5 years

£12.00 per head for ages 6 to 11 years

The prices include a glass of blackcurrant or orange squash

