

CLEY WINDMILL

2018 FUNCTION MENUS

Cley Windmill has built up an excellent reputation for great food and superb, friendly service. This is all down 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. (Please note that we do not offer an a la carte menu; we aim to provide the highest standards and find that this is best achieved by offering a set menu.)

Good food requires the finest ingredients – at Cley Windmill we use only the very best produce from suppliers we know and trust. All of our suppliers are local and wherever possible, we like to use organic and free range products.

Our aim is simple – to offer you the finest food and service for your intimate wedding or party celebration - all in the warm environment of the windmill's candlelit dining room.

Our experienced planners and our chefs are available to help you choose your menus, compliment them with a perfect choice of wine, and plan your individual requirements. We are happy to cater for vegetarians, those with special dietary requirements and children. We can serve the children's menu at the same time as the wedding or party meal or at an earlier time for younger children if that suits you better.

We have an extensive cellar, and hold a small stock of premium wines for the connoisseur. We can also offer alternative drinks, spirits, bitter, lager and, of course, soft drinks. Please just ask if there is something specialised that you require.

A party, wedding or blessing held at the magnificent Cley Windmill is sure to be an unforgettable experience for you and your guests

(Please note that we do add a discretionary 10% gratuity to party bookings of 10 or more)

Canapés

6 choice canapé £10.95 per head - please choose from the following options

All canapes can be amended to be gluten free- please ask for more info

Savoury

Confit Belly Pork Topped with Apple Chutney

Toasted focaccia with Parma ham, brie and red onion marmalade

Mini honey sesame seed sausages

Chicken liver parfait en-croute with onion jam

Mini Yorkshire pudding with beef and horseradish

Whole Cley Smoke house Crevette with lemon Aioli

Cley Smokehouse smoked salmon on a mini dill scone with crème fraiche

Goat's cheese bruschetta with sun blushed tomato and fresh basil (v)

Soft boiled quails egg with curry mayo and celery salt (v)

Deep fried brie wedges with cranberry relish (v)

Vegan options

Falafel served with homemade cucumber relish (v)

Baby gem with spicy mixed bean salad (v)

Roasted vegetable skewer with balsamic glazed (v)

Sweet

Baby cheesecake

Baby scone with homemade jam and clotted cream (fruit or plain)

Mini warm chocolate brownies

Mini Meringues with strawberries and cream

Nibbles

Mixed Greek olives and sun-blushed tomatoes - £5.00 per bowl

Poppy seed sausage rolls - £1.50 each

Mixed kettle chips - £5.00 per bowl

Warm cheese straws £1.00 each

Mixed roasted Nuts - £5.00 per bowl

Rosemary and black pepper roasted potato wedges with sour crème dip £7.50 per bowl

Traditional Afternoon Tea

Please choose from the following options:

6 choice Afternoon Tea £15.95 per head

Including a glass of Prosecco £21.95 per head

All served with a choice of English Breakfast Tea, Earl Grey or Freshly Ground Windmill Coffee

We can offer gluten free options please ask

Finger Sandwiches

Cucumber and cracked black pepper

Ham and wholegrain mustard

Norfolk dapple and red onion marmalade

Smoked salmon and cream cheese

Egg and cress

Cromer Crab and Lemon (seasonal – April- Sept)

Roast Beef and Horseradish

Desserts

Baby scones, cream and jam

Baby Chocolate Eclairs

Chocolate brownie

Carrot Cake Fingers

Coffee and Walnut Fingers

Lemon Drizzle Cake

Norfolk Cream Tea

A large fruit scone filled with clotted cream with homemade jam & a choice of English Breakfast Tea, Earl Grey or Windmill Fresh Ground Coffee £6.50 per head

Winter Warmer

Mulled wine and a homemade mince pie (minimum of 6 guests) £5.50 per head

Hot winter Pimms Jug (serves 6) with a ginger bread Biscuit £5.50 per head

Cold Buffet

Fish Platter

(Minimum of 10 guests) £21.95 per head

Hot smoked salmon

Shell on tiger prawns

Smoked mackerel

Crayfish tails

All of the above served with lemon aioli, Marie-rose sauce. Green salad, hot new potatoes and chunky bread

Meat Platter

(Minimum of 10 guests) £19.95 per head

Cold cuts of beef, honey glazed ham and pork

Ham hock terrine

Traditional pork pie

Homemade chutney and coleslaw

Vegetarian Platter

£16.95 per head can be added to each buffet

Char-grilled Mediterranean vegetables topped with halloumi cheese

Onion marmalade and goats cheese tartlet

Spicy Mixed Bean Salad

Please choose 2 options from the salads and potatoes to go with your meat/ vegetarian platter

Green salad

Herb Cous-cous

Italian tomato and basil salad

Hot new potatoes

Jacket potatoes

Fresh potato and chive salad

Hot buffet

Meat main

Graves Norfolk lamb shepherd's pie served with garden peas and carrots

Classic Norfolk beef lasagne served with salad and garlic bread

Graves's local sausage casserole served with jacket potato

Local venison stew served with horseradish dumpling

Fish main

Salmon and Haddock fish pie in a creamy white wine sauce served with minted peas

Traditional Fish and Chips Supper by the sea (Supplement £2.50, Minimum order applies)

Vegetarian main

Mediterranean vegetable lasagne served with salad and garlic bread

Chick pea and sweet potato tagine served with coriander flat bread and herb cous cous

All hot buffet main courses are £18.95 per head; please choose one option for all guests

Buffet puddings

Please choose one of the puddings below for all guests £5.25 per head

Chocolate brownie with vanilla ice cream

Raspberry cheesecake with raspberry coulis

Sticky toffee pudding with toffee sauce

Local cheese slate with homemade chutney, biscuits, celery and grapes

Lighter bites and mingling buffet food

Mini fish and chips in a cone with traditional wooden fork £8.95 per person

Mini bacon Ciabatta £4.95 per person

Mini sausage in a Ciabatta £4.95 per person

3 Course Fine Dining Supper or Wedding Breakfast

Starters

Onion marmalade and goats cheese tartlet with roasted tomato and pine nut salad (v)

Cream of Vegetable soup with warm seeded knot roll (v)

Cream of tomato and fresh basil soup (v)

Cley Smokehouse Smoked fish platter with lemon and dill mayonnaise

Salmon and Dill or crab fishcake with pickled cucumber and lemon crème fraiche

Deli slate of cured meats, pastrami, salami and chorizo

Chicken liver parfait with toasted brioche and plum chutney

Handmade seasonal terrine, Homemade Pickles and French bread

Palate cleanser

(£1.50 per person) Norfolk sorbet to compliment your meal

Mains

Roasted sirloin of Norfolk beef with duck fat roasted potatoes, Yorkshire pudding and rich red wine jus (£3.50 supplement)

Local Corn fed chicken breast wrapped in Parma ham served with sage crushed potatoes with a basil pesto or rich red wine jus

Slow roasted belly of pork with crisp crackling, Wholegrain Mustard Mash and apple chutney with a cider sauce

Pan roasted local lamb cutlets served with sautéed garlic and rosemary potatoes, roasted baby roots and rich red wine jus (£3.50 supplement)

Pan fried sea bass fillet with red pepper and chorizo salsa Verde dressing on herb crushed new potatoes

Stuffed butternut squash with spinach and garlic risotto topped with pea shoot and sliced radish with a truffle oil dressing (v)

Sage Gnocchi with sun blushed tomato, baby spinach and parmesan cream (v)

Sweet Potato Chick pea and puy lentil Tagine with Red pepper and Rosemary cous-cous and Sesame Flatbread (v)

Dessert

Vanilla Panacota served with poached seasonal fruits and lemon shortbread

Classic glazed lemon tart with berry coulis

Pear and almond tart with vanilla bean anglaise

Eton mess with Wiveton strawberries, toasted nuts and chocolate sauce

Apple Tart Tatin served with clotted cream

Chocolate Tart with Clotted cream and Fruit Coulis

White Chocolate and Red Berry Cheesecake

Trio of Local Norfolk Ice cream and sorbet

After supper, Coffee and Tea is usually served in the round windmill Sitting Room

Local cheeses and biscuits, homemade chutney and celery £8.95

(or with a glass of port £10.50)

The 3- course supper is £39.50 plus a supplement of £3.50 per head for either Roasted Sirloin of Beef or Lamb.

We are happy to discuss options for any specific dietary requirement – please ask

Please choose only one option per course for all of your guests, with the exception of guests with specific dietary requirements, which must be pre-notified.

Children's menu

2 - 5 years £9.00

6 – 11 years £15.00

Starter

Cheesy garlic bread or homemade soup and roll

Mains

Local pork sausages with creamy mash and peas

Homemade fish or chicken goujons with chips, peas or beans

Macaroni cheese with mixed leaf salad

Ham, egg and chips with peas

Puddings

Local vanilla or chocolate ice cream

Fresh fruit salad

Chocolate brownie

Please choose only one dish from each section for all the children in your party

Kiddies packed lunch

We are happy to offer a packed lunch for your kiddies in the party for any time in the day, or as an alternative to an evening meal

Included: Sandwich of choice, drink, crisps, yoghurt, fruit salad, kiddies colouring picture and pencils

£6.50 per box

Menu Packages

New to 2018, we are trying to make your lives easier by offering set packages to suit your day!

CEREMONY ONLY PACKAGE - £20.00 PER PERSON

This includes the following:

- Celebratory glass of prosecco
 - 6 canapes – chefs choice
- platter of mixed olives, nuts and crisps
 - Tea and coffee

WEDDING 1 NIGHT STAY – £65 PER PERSON

This includes the following:

- Arrival tea and coffee and homemade biscuits – check in
 - Celebratory glass of prosecco – after ceremony
 - 6 canapes – chefs choice – after ceremony
 - Set 3 course supper menu – approx. 7:30pm
 - Glass of house wine with meal
 - Coffee and tea – after supper in the lounge

WEDDING 2 NIGHT STAY - £95 PER PERSON

This includes the following:

- Evening hot/cold buffet– approx. 7pm
- Glass of house wine or bottle of bitter/lager with the meal
 - Celebratory glass of prosecco – after ceremony
 - 6 choice canapes– chefs choice – after ceremony
 - Tea and coffee – after ceremony
 - Set 3 course supper menu – approx. 7:30pm
 - Glass of house wine with meal
 - Coffee and tea – after supper in the lounge