

# PAVILION PACKAGE

*50 Day Guests  
Additional 20 Evening Guests*

## **Venue Hire**

Full weekend Exclusivity – the venue is yours for the entirety.  
Includes full day set up Friday and availability to have full take down day on the following Monday.

## **Bridal Lodge**

3-night stay (Friday to Monday) in Lodge 1, our bridal lodge. Sleeps up to 6 people with a hot tub on the decking. (Check in 3pm Friday, Check out 9am Monday)

## **Ceremony Space**

Full use of the outdoor pergola and decking and the Indoor Wedding Suite

## **Reception Drink**

Reception of your choice from: Prosecco, Bottled Beer, Cider or Pimm's. A mixture may be chosen.

## **2 Course Sit Down Wedding Breakfast or BBQ**

Choose from the beautiful menu below, our award-winning caterer can adapt to your needs ensuring the perfect, bespoke menu for you.

## **Half a bottle of Wine per person**

Choose from our house wines to compliment your menu

## **Toast Drink**

A glass of Prosecco to accompany the speeches

## **Evening food**

Choose again some tasty evening food from the Menus below.

## **Provided on the day.**

Full use tables, Chiavari Chairs both in the Marquee and for the ceremony, Glassware

# ROSEWOOD PAVILION

## **WEDDING BREAKFAST**

Select your two favourite dishes from two courses, from our  
Wedding Breakfast Menu.  
(Starter/Main or Main/Desert)

**OR**

Dine from our Barbeque Menu,  
and select one of our desserts from the Wedding Breakfast  
Menu

## **EVENING FOOD**

Please choose from one of the following three menus

Hog Roast Menu\* (additional charge)

Finger Buffet Menu

Buns 'n' Baps

# ROSEWOOD PAVILION

## STARTERS

### HOT STARTERS

Seasonal Soup, House Made Focaccia

Flat Cap Mushroom, Goats Cheese, Rocket Salad, Tomato, Truffle Dressing

Shoulder of Pork Bon Bon, Burnt Apple Purée, Pickles, Cider Cream Sauce

Norfolk Dapple Croquette, Pesto, Black Olive, Dressed Leaves

Caramelised Onion & Blue Cheese Tart, Rocket & Sun Blushed Tomato Salad, Balsamic Dressing

### COLD STARTERS

Smoked Salmon, Beetroot Pickle, Horseradish Cream, Gingerbread

Ham Hock Terrine, Pickles, Black Garlic Mayonnaise, Piccalilli, Focaccia Crisps

Crayfish Cocktail, Baby Gem, Cucumber Pickle, Marie Rose

Smoked Duck Breast, Pomegranate, Feta, Frisée Salad

Potted Cromer Crab, Toasted Sourdough, Tartar Sauce, Lemon

Suffolk Chicken & Leek Presse, Chorizo Jam, Dressed Leaves

Whipped Goats Cheese, Pickled Beetroot, Chicory, Apple & Walnut Salad

# ROSEWOOD PAVILION

## MAIN COURSES

### POULTRY

Roast Chicken Supreme,  
Parmentier Potato, Sprouting Broccoli, Mushroom Purée, Chicken Sauce

Slow Cooked Duck Leg,  
Wholegrain Mashed Potato, Braised Red Cabbage, Carrot Purée,  
Red Wine & Port Sauce

Suffolk Chicken Breast,  
Rosti Potato, Sautéed Fine Beans, Wild Mushroom, Madeira Sauce  
Pan Roasted Breast of Duck,

Plum Purée, Potato Terrine, Buttered Greens, Star Anise Sauce

### RED MEAT

Duo Of Lamb, Rump & Shoulder Croquettes,  
Pea Purée, Dauphinoise, Roasted Carrots, Lamb Jus

"Lamb Bourguignon",  
Sautéed Potatoes, Roasted Winter Roots

Slow Roasted Belly Pork,  
Bramley Apple Purée, Savoy Cabbage & Bacon, Potato Purée,  
Suffolk Cider Cream

Roast Loin of Pork,  
Mashed Potato, Mushroom, Chestnut & Bacon Sauce, Wilted Chard,

Slow Cooked Beef Blade,  
Confit Shallot, Crispy Truffle & Parmesan Potato, Sautéed Greens.  
Chimichurri Dressing

# ROSEWOOD PAVILION

## MAIN COURSES

### SEAFOOD

Pan Fried Seabass,  
Crushed New Potatoes, Samphire, Parsley & Caper Butter

Roasted Fillet of Hake,  
Chorizo & White Bean Cassoulet, Spinach, Sauce Vierge

Pan Fried Salmon,  
Tender stem Broccoli, Garlic Gastrique, Steamed Mussels, Baby Potatoes,  
Saffron Cream Sauce

Roasted Cod,  
Fillet, Crushed Peas, Potato Rosti, Warm Tartar Sauce, Fresh Lemon

### VEGETARIAN

Seasonal Risotto

Nut Roast Wellington,  
Roasted Potatoes, Buttered Greens, Vegetarian Gravy

Wild Mushroom & Leek Stroganoff,  
Herb Rice

Grilled Halloumi Steak,  
Red Pepper, Feta, Black Olive, Cous-Cous Salad

# ROSEWOOD PAVILION

## DESSERTS

### FRUITY

Raspberry Bakewell Tart, Raspberry Coulis, Vanilla Ice Cream  
Seasonal Fruit Crumble, Vanilla Custard  
Strawberry & Honeycomb 'Mess', Vanilla Cream, Mint

### FRESH

Lemon Meringue Drizzle Cake, Raspberries, White Chocolate  
Blackberry & Coconut Panna Cotta, Toasted Coconut, Blackberry Sorbet  
Citrus Posset, Shortbread

### CHOCOHOLIC

Triple Chocolate Brownie, Cherry Purée, Honeycomb, Chocolate Sauce  
Chocolate 'Mess', Vanilla Cream, Brownie, Chocolate Sauce  
Chocolate Pot, Chocolate Soil, Raspberry Textures

### EXTRA SWEET

Sticky Toffee Pudding, Toffee Sauce, Caramel Ice Cream  
Treacle Tart, Salted Caramel, Toffee Ice Cream

### CAN'T DECIDE

Trio Of Desserts of Your Choice  
(Per Person Supplement)

Our Three Course Menu runs on a 2-2-2 choice as standard.  
Any additional dishes will be charged per person, per dish.

# ROSEWOOD PAVILION

## BARBEQUE MENU

### ON THE BBQ

Suffolk Beef Burgers  
Marinated Chicken Thighs  
Suffolk Pork Sausages

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Vegetarian / Vegan Options Available  
Tomato Ketchup, Mayonnaise, Barbeque Sauce

### SIDES & SALADS

Sliced Cheese  
Brioche Rolls  
Spicy Coleslaw  
Mixed Leaf Salad, House Dressing  
New Potato Salad

### DESSERTS

Please select a dessert from our Wedding Breakfast Menu

### ADDITIONAL EXTRAS

(Quoted Per Person)

Mediterranean Vegetable Kebab  
Tiger Prawn Skewers, Lemon & Herb Marinade  
Barbequed Langoustines, Chilli, Garlic  
Skin On Fries  
Israeli Cous-Cous, Red Pepper, Red Onion, Feta

# ROSEWOOD PAVILION

## HOG ROAST MENU

### **SPIT ROAST HOG**

(85 Guests or More)

Bread Rolls  
Apple Sauce  
Sage & Onion Stuffing  
Spicy Coleslaw  
Mixed Leaf Salad, House Dressing  
New Potato Salad  
Tomato Ketchup, Mayonnaise, Barbeque Sauce

### **ADDITIONAL EXTRAS**

(Quoted Per Person)

Potato Wedges  
Skin On Fries  
Garlic & Rosemary Roasted Potatoes  
Pasta Salad  
Summer Cous-Cous  
Corn On the Cob  
Caesar Salad



# ROSEWOOD PAVILION

## FINGER BUFFET MENU

### SANDWICHES

Roasted Ham & Wholegrain Mustard  
Classic Egg & Watercress  
Smoked Chicken & Mayonnaise Tortilla Wrap  
Roasted Red Pepper, Spinach & Halloumi Wrap

### SAVOURY

Antipasti Platter, Homemade Pickles, House Bread  
Crispy Duck Spring Rolls, Sweet Chilli Dip  
Pork & Apricot Sausage Roll  
Garlic & Rosemary Roasted Potatoes  
Caramelised Onion & Blue Cheese Quiche

### SWEET

Chocolate & Sea Salt Brownie

# ROSEWOOD PAVILION

## BUNS 'N' BAPS

Barbeque Pulled Pork, Brioche Buns, Apple Sauce, Crackling

OR

Braised Shoulder of Minted Lamb, Rustic Rolls

OR

Baps - Choose Two of The Following

Bacon

Sausage

Fish Goujons

Caramelised Onion & Goats Cheese

### **ADDITIONAL SIDES (PER PERSON)**

Coleslaw

New Potato Salad

Baby Leaf Salad, House Dressing

Skin On Fries

## CHILDREN'S MENU

Honey Glazed Sausages, Skin on Fries, Peas, or Beans

Homemade Chicken Goujons, Skin on Fries, Peas, or Beans

Homemade Fish Goujons, Skin on Fries, Peas or Beans

Homemade Mini Pizza, Tomato & Mozzarella

Macaroni & Cheese, Garlic Bread