

PRESTIGE 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 & Canapes

Reception of your choice from: Prosecco, Bottled Beer, Cider or Pimm's. A mixture may be chosen. Choose up to 4 canapes per person from the Menu. Served to your guests as they enjoy the afternoon.

3 Course Sit Down Wedding Breakfast

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

DRINKS RECEPTION

A choice of up to four canapés

WEDDING BREAKFAST

Select your two favourite dishes from each course, from our Wedding Breakfast Menu.

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

CANAPÉS

Please Select four of The Following Options

HOT CANAPÉS

Crispy Belly Pork, Burnt Apple Purée
Braised Beef, Mini Yorkshire Pudding
Honey & Mustard Glazed Sausages
Thai Fish Cake, Curried Mayonnaise
Garlic & Chilli King Prawn Skewers

COLD CANAPÉS

Smoked Duck, Pomegranate, Feta
Cromer Crab & Crayfish Roulade
Smoked Salmon & Dill Cream Cheese Crostini
Ham Hock Bites, Black Garlic Mayonnaise
Smoked Chicken Caesar

VEGETARIAN CANAPÉS

Roasted Artichoke & Oxford Blue Cheese Tart
Crushed Avocado & Feta Tartlet
Crispy Polenta Bites, Parmesan Cream
Vegetable Spring Rolls, Sweet Chilli
Whipped Goats Cheese, Sun Blushed Tomato, Pesto

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

-

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 (QUOTED 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