



Spring & Summer Garden Party or Fork Buffet Min 30 covers

Your choice of canapes from the canape menu for an additional charge:

Choose one from each section

3 x 10 portions, 2 x 15 portions or 1x30 for whole group

MEAT

Warm medium roast Anglian Sirloin of beef, wholegrain mustard & rapeseed oil remoulade, watercress
OR

Poached Suffolk chicken breast served chilled with tarragon & lemon mayonnaise

FISH

Poached salmon, served chilled; soused cucumber, lemon & pea shoots
OR

Dressed Cromer crabs & Colchester Oysters
served with tabasco, shallot vinegar, lemon - additional supplement

VEGETARIAN / PLANT BASED

Wild mushroom & sweet potato Wellington, fricassee of peas & mint
OR

Roasted beets, chickpea hummus on potato cake, tahini dressing, micro cress

ALL SERVED WITH THE FOLLOWING:

Locally sourced new potatoes in parsley & tarragon butter
Baby gem lettuce with peas, broad beans & asparagus, homemade salad cream
Essex heritage tomatoes, red onion & basil
Penny Bun Bakehouse bread with Bungay butter

PUDDINGS

Kessingland strawberries with Suffolk dairy cream
OR

Lemon posset with locally grown raspberries, lavender scented shortbread

OPTIONAL EXTRA for additional supplement

Suffolk cheeses, local artisan breads, Terry's tomato chutney

DRINKS

Glass of chilled prosecco or orange juice on arrival, included
Chilled filtered still & sparkling Pakefield water still & sparkling, included
Cash bar at hotel tariff including tea & coffee service

Half bottles: per person charged, house wine, prosecco, Champagne

Summer drinks by the jug: Pimm's, Moscow Mule, Summer Cocktail,

Non-Alcoholic drinks by the jug: Lemon or Orange Barley Water, Seedlip

10% service charge will be added to the total bill, deposit required upon booking

The Hog Hotel, 41 London Road Pakefield, Lowestoft, NR33 7AA

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