

Price list

Prices for 2017

INTRODUCTION

Room hire

<input type="checkbox"/> Le Strange Suite	£1000.00
<input type="checkbox"/> Le Strange Brasserie – for civil ceremony	£550.00
<input type="checkbox"/> The Oak Room – for civil ceremony	£350.00

CANAPES AND RECEPTION DRINKS

<input type="checkbox"/> Canapés – 5 per person	£7.95
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Reception drinks

	Measure	
<input type="checkbox"/> Orange juice	1 litre	£6.70
<input type="checkbox"/> Bucks fizz with sparkling wine	125ml	£5.20
<input type="checkbox"/> Bucks fizz with Champagne	125ml	£7.45
<input type="checkbox"/> Pimms and lemonade	275ml	£5.00
<input type="checkbox"/> White wine punch	175ml	£5.00
<input type="checkbox"/> Non-alcoholic fruit punch	275ml	£4.00
<input type="checkbox"/> Champagne	125ml	£8.75
<input type="checkbox"/> Sparkling wine	125ml	£5.25

Drinks packages

<input type="checkbox"/> Option 1 per person	£19.80
<input type="checkbox"/> Option 2 per person	£26.40

MENU SELECTOR

Starters

<input type="checkbox"/> Prawn and crayfish cocktail	£9.35
<input type="checkbox"/> Smoked salmon parcel	£10.35
<input type="checkbox"/> Salmon and prawn fishcake	£9.35
<input type="checkbox"/> Chicken liver and orange parfait	£8.00
<input type="checkbox"/> Poached pear and duck salad	£8.75
<input type="checkbox"/> Melon and berry compote	£7.85
<input type="checkbox"/> Tomato and Mozzarella Salad	£7.85
<input type="checkbox"/> Confit of duck	£8.75
<input type="checkbox"/> Soup	£7.85

Intermediate course

<input type="checkbox"/> Fruit sorbet	£5.75
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Main course

<input type="checkbox"/> Roast beef	£19.50
<input type="checkbox"/> Lamb shank	£19.95
<input type="checkbox"/> Loin of pork	£18.95
<input type="checkbox"/> Chicken breast	£18.95
<input type="checkbox"/> Duo of lamb	£21.50
<input type="checkbox"/> Medallions of beef	£28.50
<input type="checkbox"/> Salmon fillet	£18.85
<input type="checkbox"/> Monkfish	£20.25
<input type="checkbox"/> Seabass	£20.75
<input type="checkbox"/> Roast guinea fowl	£20.95

Vegetarian

<input type="checkbox"/> Vegetarian lasagne	£18.50
<input type="checkbox"/> Baked aubergine	£18.50
<input type="checkbox"/> Wild mushroom and cashew nut stroganoff	£18.50
<input type="checkbox"/> Roast Mediterranean vegetable risotto	£18.50
<input type="checkbox"/> Sliced beef tomato and buffalo mozzarella	£18.50
<input type="checkbox"/> Buffet Menu – Chef's cold carved buffet	£20.95

Children's Menu

Children from the age of 3 – 10 years are charged at	£17.50
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Extras

Additional charge per person	
<input type="checkbox"/> *An additional menu choice of main course	£4.50
<input type="checkbox"/> *Additional third vegetable	£2.50
<input type="checkbox"/> **"A little extra" Petit Fours with coffee	£2.00

Desserts

<input type="checkbox"/> Glazed lemon tart	£8.50
<input type="checkbox"/> Fresh seasonal berry pavlova	£8.50
<input type="checkbox"/> Traditional sherry trifle	£8.50
<input type="checkbox"/> Crème Brûlée (Caramel, Grand Marnier or fruit)	£8.50
<input type="checkbox"/> Double chocolate torte	£8.50
<input type="checkbox"/> Profiteroles	£8.50
<input type="checkbox"/> Sticky toffee pudding	£8.50
<input type="checkbox"/> Lime and ginger cheesecake	£8.50
<input type="checkbox"/> Selection of Norfolk cheeses	£10.00
<input type="checkbox"/> Coffee and mints	£3.25

Evening buffet

<input type="checkbox"/> Finger buffet – selection of 6 items	£18.15
<input type="checkbox"/> Additional items to the finger buffet	£2.50 per item
<input type="checkbox"/> Hot carved pork buffet	£18.15

The prices include VAT at the prevailing rate. Prices will be adjusted in the event of any increase in the VAT rate.