

Weddings, Banquets and Events at The Gamekeeper 2024

Our menus are just a sample of what we can produce for your special event. If you would like to create a bespoke menu to match your wedding theme, recreate your favourite dish or extra courses, please speak to your wedding planner.

The Poachers Catch Menu £37.50

Prawn and crayfish cocktail with cucumber and cherry tomato salsa, lemon and smoked paprika,

Leek and potato soup with crumbled Binham Blue

Ham hock and parsley terrine, onion chutney, granary toast

Roasted loin of Blythburgh pork, caramelised apple, sage and red wine gravy

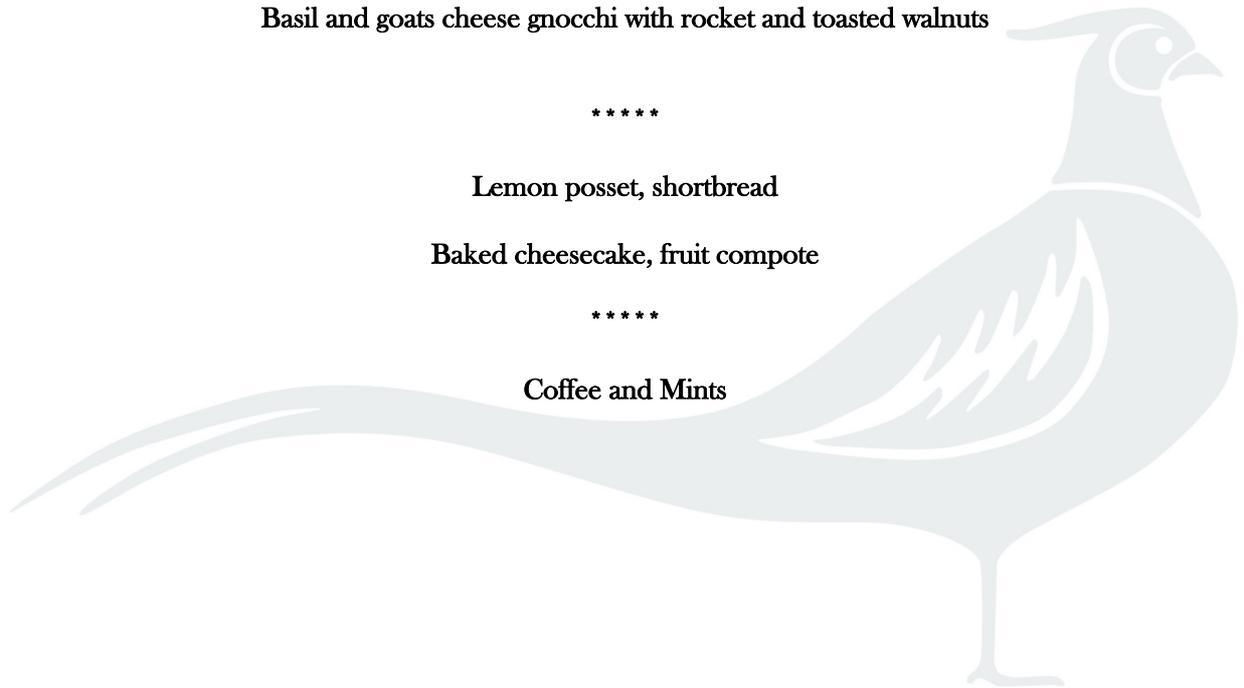
Escalope of black bream, piperade, crushed new potatoes, salsa verde

Basil and goats cheese gnocchi with rocket and toasted walnuts

Lemon posset, shortbread

Baked cheesecake, fruit compote

Coffee and Mints



The Gamekeepers Lodge menu
£39.95

Smoked salmon with caperberries, dill crème fraiche, watercress and samphire salad

Roasted peppers and tomato soup, pesto croutons, crispy basil leaves

Whipped goats' cheese with heritage beetroot, thyme crostini

Braised pave of beef Bourguinonne, herb mash, roasted roots

Escalope of salmon, Oriental noodle stir fry, soy and sesame dressing

Wild mushroom risotto, char-grilled King Oyster mushroom, truffle oil and parmesan

Chocolate tart, raspberry sorbet

Eton mess

Coffee and Mints

The Great British Pub Classics menu
£27.95

Roasted tomato soup with basil

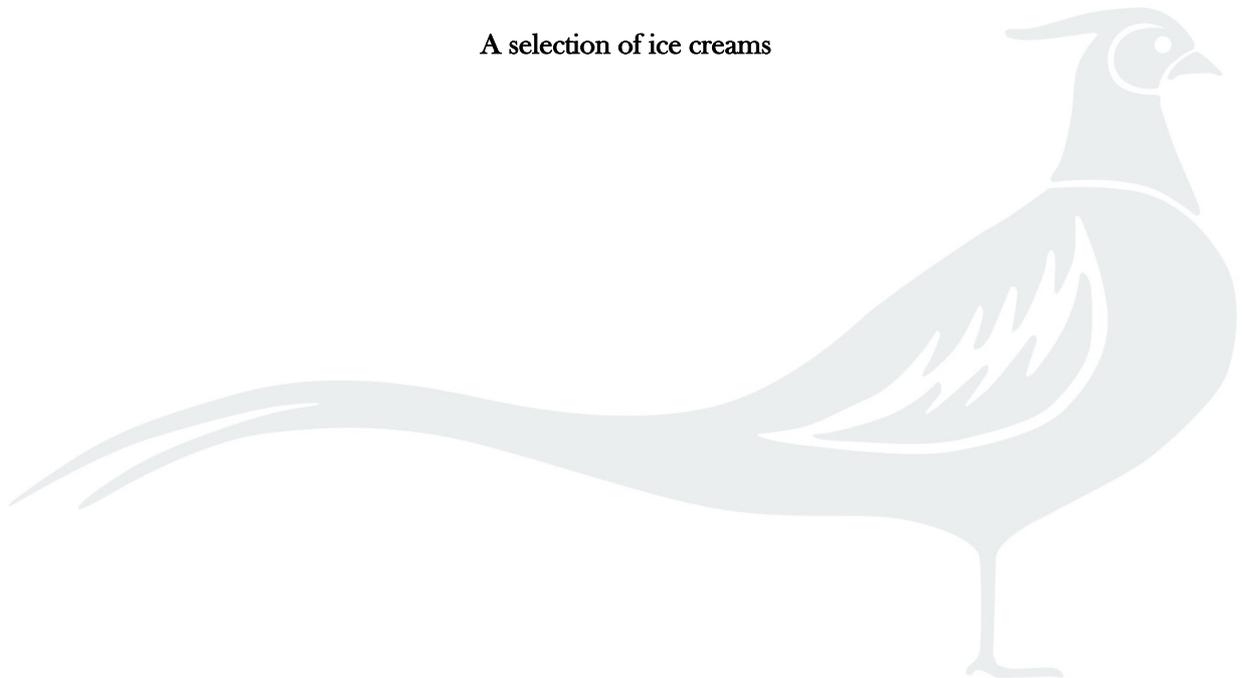
Crispy white bait, sauce tartare

Swannington Farm sausages, mashed potato and seasonal greens, onion gravy

Vegetarian lasagne with garlic bread

Bread and butter pudding with custard

A selection of ice creams



The Lords of the Manor menu

£42.50

Terrine of local game with fig chutney, toasted brioche

Gin and dill cured gravadlax, salmon tartare, keta caviar, yuzu dressing

Goats cheese and red onion tarte tatin, beetroot salsa

Roasted Sirloin of beef, Yorkshire pudding, roasted red onion, goose fat roasted potatoes and root vegetables, beef gravy

Escalope of sea bass, Provençale crushed potatoes with olives and pepper, basil and crayfish velouté

Tian of Mediterranean vegetables, whipped feta and pesto

Lemon tart, summer fruit compote

Chocolate fondant, salted caramel ice cream

Coffee and Mints

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Canapes

£6 for 3

£8 for 4

£10 for 6

Goats cheese and red onion tartlet
Smoked salmon roulade
Olive palmiers
Chicken teriyaki
Arancini with parmesan
Scorched watermelon and mango skewers
Mini sausage and onion rolls
Tiger prawn tempura, chilli oil

Evening party bites

Bacon rolls £5

Pizza slices £5

Hog roast rolls £8

Dirty fries £7

