

# AFTERNOON TEA

SOMETHING A LITTLE DIFFERENT AND A REALLY SPECIAL SERVICE.  
TIERED STANDS, CHINA CUPS, TABLECLOTHS... HOW VERY BRITISH!

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## FINGER SANDWICHES

All served on your choice of white, wholemeal or granary bread

Pick four from the following:

Roast ham and wholegrain mustard

Mature Cheddar and pickle v

Prawn, mayo and rocket

Roast beef and horseradish mayo

Coronation spiced chicken

Chargrilled red pepper, feta cheese and houmous v

Smoked salmon and cream cheese

Egg and watercress

## SAVOURY OPTIONS

Additional £3 per person

Cheese straws • Sausage rolls • Mini cheese scones

## DELICIOUS CAKES

Just a selection of our wide range of cakes on offer

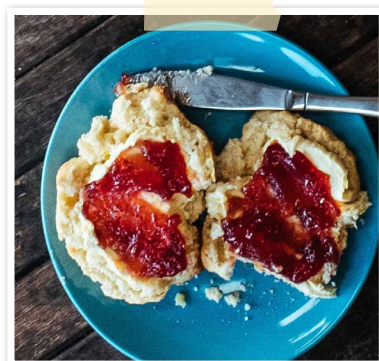
Pick four from the following:

- Chocolate brownie • Choc chip shortbread • Byfords' flapjack •
- Seasonal fruit tart • Earl Grey fruit cake • Bakewell tart • Victoria sponge •
- Lemon meringue pie • Orange & poppy seed cake •

Scone, Jam, Clotted Cream

Freshly Brewed Tea / Coffee

**£13.95 per person**



# CANAPÉS

AN INCREASINGLY POPULAR CHOICE. DRINKS WITH GUESTS, OFTEN STANDING UP, ALLOWING PEOPLE TO MINGLE WHILST NIBBLING ON REALLY ATTRACTIVE PLATTERS OF FOOD.

Why not enjoy as a great replacement for a starter.  
Hot and cold options available.

Selection of 4 canapé flavours **£6.50 per person**  
Selection of 6 canapé flavours **£9.50 per person**

Norfolk Dapple cheese straws with Binham blue cheese dip V  
Pesto pinwheels V  
Stilton chutney rarebit V  
Cocktail sausages with honey mustard glaze\*  
Caramelised red onion and feta tartlets V  
Garlic and herb brochettes with basil and mozzarella\* V  
Smoked salmon, crème fraîche and dill blinis  
King prawn and mango kebabs  
Mini Yorkshire puddings with roast beef & horseradish  
Cheese & chive scone with cream cheese & chilli jam  
Smoked salmon fishcakes with lemon and parsley\*  
Peppered beef and tartare sauce on oatcakes

\* Served hot

## SWEET CANAPÉS

Mini fruit tarts  
Bite size chocolate brownies  
Fresh fruit skewers

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“Thank you so much for making my 60th birthday party so special.  
Wonderful food, wonderful staff and wonderful service.” **Linda**

# SIT DOWN

SUITABLE FOR WEDDING RECEPTIONS AND DINNER PARTIES

## STARTERS

- Seasonal soup of your choice v £5.95
- Smoked duck, roasted celeriac and glazed onions £6.95
- Chicken liver pate, roasted fig and toasted brioche £6.50
- Gin cured salmon, apple & beetroot relish, sour dough £6.95
- Local asparagus, Parma ham and Hollandaise sauce (seasonal) £6.95
- Cromer crab cocktail, avocado purée, grapefruit dressing (seasonal, replaced with crayfish) £7.25
- Saffron poached pear, roast chicory and Binham Blue salad, toasted walnuts v £6.50

## SHARING PLATTER

Selection of local meats, cheeses, antipasti, dips, smoked fish, artisan breads  
£7.95 per person (Vegetarian options available)

## MAINS

- ROAST SIRLOIN OF BEEF with all the trimmings £16.95
  - ROAST CHICKEN BREAST Dauphinoise potatoes and seasonal vegetables, roasted red onion and Madeira sauce £13.50
  - PAN-FRIED DUCK BREAST fondant potatoes, seasonal vegetables and roasted citrus jus £14.50
  - PIE & MASH (your choice of Chicken & Leek, Steak & Ale, Mediterranean Vegetable & Feta or Pork & Apple), served with mash potato, seasonal veg and lots of gravy! £13.95
  - TOMATO & GRUYÈRE TART green leaf salad & vine tomatoes £12.75 V
  - SALMON FILLET sauté potatoes, wilted spinach and seafood sauce £13.95
  - TWICE-COOKED BELLY OF PORK smokey bacon beans, sage creamed potatoes, crackling, apple and cider sauce £13.95
  - VEGETABLE LASAGNE V £12.75
  - SEA BASS FILLET saffron potatoes, braised leeks and lemon butter sauce £14.50
  - POTATO GNOCCHI V with roasted pepper and sun-dried tomato, salsa verde £12.75
- Other vegetarian dishes available on request**

## CARVE YOUR OWN?

Select a person from each table to do the honours and carve the roast joint at the table.  
This style works great at weddings and corporate events and a super icebreaker.  
Price dependent on selection of meat joint.  
Meat selection of Beef, Pork or Turkey. £17.50 per person

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**“Thank you for the fantastic food & service that you provided to Jem and Stu at their wedding. Everyone has said how great you were and the food was outstanding!” Chris**

**DESSERTS**

NEW YORK STYLE BAKED CHEESECAKE  
served with seasonal fruits £6.50

YOUR CHOICE OF SEASONAL FRUIT CRUMBLE\*  
served with lashings of vanilla custard £6.50

PEANUT BUTTER PANNA COTTA  
with peanut butter brittle £6.50

STICKY TOFFEE PUDDING  
with toffee sauce £6.50

GLUTEN-FREE CHOCOLATE AND ALMOND CAKE  
with clotted cream £6.50

GLAZED LEMON TART  
fresh passion fruit, orange and Grand Marnier syrup £6.50

LOCAL CHEESE BOARD\*  
with plum chutney, celery and biscuits £7.95

**TRIO OF DESSERTS £7.95**

**Any three smaller versions of the above desserts**



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“The catering for the whole day was faultless and the hog roast completed the food for the day beautifully. We have had so many very positive comments about the food provided which helped to make Matt and Jenni’s special day perfect. Your professionalism and care for our party does you all credit.” Jackie and Peter

# BUFFET

- 1 x hot or cold dish plus 2 complements | £13.95 per person  
2 x hot or cold dishes plus 3 complements | £14.95 per person  
3 x hot or cold dishes plus 4 complements | £15.95 per person  
4 x hot or cold dishes plus up to 6 complements | £17.95 per person

## HOT DISHES

Smoked gammon and mushroom carbonara  
Classic beef bourguignon  
Authentic pork stroganoff  
Fish pie: Local fish, white wine sauce, topped with mashed potato  
Moroccan spiced lamb  
Chilli con carne  
Slow-cooked chicken casserole  
Roasted vegetable crumble V

## COLD DISHES

Traditional platter of home-cooked meats choose three of the following: Roast pork, cured ham, roast beef or roast lamb

### Continental board of anti pasti:

Salami, chorizo, Brie, assorted olives, artichokes, sunblush tomatoes, grilled peppers, hummus V

### Taste of the Norfolk coast:

Smoked prawns, smoked salmon, Norfolk shellfish, mackerel and kipper pâté (£2.50 per head supplement)

Poached side of salmon, beetroot relish and horseradish cream

Chicken Caesar – roast chicken, crispy pancetta, chunks of toasted bread and anchovies

## SIDES

Edgefield coleslaw V | Green salad V | Greek salad V |  
Green pea, mixed bean and toasted seed medley with lemon and mint V |  
Moroccan style couscous V | Aromatic pilau rice\* V | Creamed mashed potato\* V |  
Roasted seasonal vegetables\* V | Selection of speciality bread V | Hot buttered new potatoes\* V | Potato, red onion and gherkin salad with mustard dressing V

## FINGER BUFFET

**One step up from canapés. Buffet presentation of food that you can eat with your fingers. Again suitable for a casual atmosphere where you want people to mix.**

Please choose from the following:

Selection of fresh cocktail sandwiches | Chicken goujons with garlic and parsley mayo\* |  
Tiger prawns with chilli and lime dip | Miniature tomato and rocket pizzas\* V |  
Goat's cheese and red onion brochettes V | Cocktail sausage rolls |  
Mushroom and Stilton tartlet V | Baby baked potatoes with spinach and blue cheese\* V

**4 items £9.00 pp | 6 items £11.00 pp**

\* Served hot

# RELAXED FOOD

(SUITABLE FOR EVENING FOOD)

Bacon rolls £3.25 | Pulled pork filled bap £6.75 | Hot dogs £3.25 | Fish goujons & chips £4.50

## PASTIES

Hand made range of pasties, freshly baked to your order.  
£5.50 per person, select 3 from the following options...

Pork, apple & sage (our very own Norfolk pastie)

West country

Chicken & bacon

Moroccan lamb

Cheese & leek

Vegetable

Chicken chorizo

\* Seasonal specials available



## BOWL FOOD

Small individual bowls, perfect for socialising and grazing in the evening  
- give your event that 'festival' style feel.

Select two of the following options for £6.25 per person

Chilli & nachos

Thai green chicken curry and rice

Chickpea curry with rice

Moroccan lamb & couscous

Mac & cheese

Sweet chilli chicken with noodles



# HOG ROAST & BBQ

## HOG ROAST

**£12.95 per person (minimum numbers apply)**

Served with crispy crackling, stuffing, great apple sauce with any three sides

### SIDES

Edgefield coleslaw V | Green salad V | Greek salad V |  
Green pea, mixed bean and toasted seed medley with lemon and mint V |  
Moroccan style couscous V | Aromatic pilau rice\* V | Creamed mashed potato\* V |  
Roasted seasonal vegetables\* V | Selection of speciality bread V | Hot buttered new  
potatoes\* V | Potato, red onion and gherkin salad with mustard dressing V

## BBQ

All items below will be sourced from our local butcher,  
but brought Back To Your Place by us.

### SUPERIOR

Prime beef burger with  
all the trimmings, pork sausages,  
chicken drumsticks

**£13.95 per person**  
includes three sides

### PREMIER

Tiger prawns, 4oz rump steak,  
pulled pork, prime beef burger  
and pork sausage

**£19.95 per person**  
includes three sides

# LET'S TALK ABOUT DETAILS

## VENUES

We are based in Holt, North Norfolk, although any venue is a possibility. Just ask us and set us a challenge!

## CHILDREN

Children's food is not a problem – we can make the healthy stuff look so good they'll eat it!

## DRINKS

You source your own, we serve it AND WE DON'T CHARGE CORKAGE. If you are looking to source a bar for your event then we can make several recommendations.

## YOUR HOSTS

Your host Pat Abendroth and her team have years of experience with weddings and outside catering events. We believe that no event is the same and create customised solutions for any occasion. Please contact Pat directly on **07990 027439**.

## STAFF

We are happy to supply friendly and professional team members for your occasion. Across our businesses including Byfords, The Pigs, The Dial House, The Assembly House and The Ffolkes we have over 150 people we know and trust. For an idea of cost, a member of waiting staff would be £16 per hour, a chef £22 per hour, and your manager £22 per hour. This rate includes travel costs within a 10 mile radius and insurance. All staff will be dressed in black and white with a dark grey full-length Back To Your Place apron unless you require otherwise. All staff have a food handlers certificate.

## EQUIPMENT

Every occasion is different so we don't carry much equipment here at Back To Your Place. However, we do have a great relationship with hire companies and can order in to fit your needs. We will handle all of the organising and pass the final cost on to you.

## CONTACTS

Where we can't directly help you out (such as bars, wedding cakes, flowers and entertainment) we have the contacts - if we don't know, we'll find out!

## EXTRA SERVICE

- 1) We can provide a full clean-up service after your event.  
Our staff return your venue to its pre-hire state!
- 2) Why not let us provide a light lunch of sandwiches and refreshments prior to your wedding ceremony?
- 3) Breakfast service delivered to your door.  
We can deliver and serve or provide a chef to cook a full English breakfast!