



COMPLETE WEDDING

MENU

FUNNELLS KITCHEN

AT

IVY HOUSE COUNTRY HOTEL





Ivy House Menu



3 course £65 per person

2 course £55 per person

Children's menu £25 per person

Starters

*Chicken Liver Parfait, Red Onion Marmalade,
Dressed Leaf + Melba Toast*

*Hot Smoked Salmon & Dill Croquette, Dressed
Leaf & Black Pepper Mayonnaise*

*Anti Pasti Selection, Homemade Bread,
Cornichons + Sun-Blushed Tomatoes*

*Goats Cheese + Red Onion Marmalade Tart,
Balsamic Glaze + Rocket*

*Crayfish + Prawn Cocktail, Bloody Mary
Mayonnaise, Sourdough, Dressed Leaf*

*Pork + Chorizo Scotch Egg, Dressed Leaf &
Harissa Mayonnaise*

*Beetroot Arancini, Squash Puree, Bingham
Blue Dressed Rocket*

Mains

*Rare Roast Beef, Roast Potatoes, Seasonal
Vegetables, Yorkshire Pudding & Gravy*

*Wild Mushroom Risotto, Rocket, Garlic
Sourdough, Spiced Pumpkin Seeds*

*Chicken Ballotine Stuffed with Sun-Blushed
Tomatoes, Basil & Mozzarella wrapped with
Serrano Ham served with Parmentier
Potatoes, Sprouting Broccoli & White Wine
Sauce*

*Blythburgh Pork Belly, Dauphinoise Potatoes,
Chantenay Carrots, Sprouting Broccoli &
Cider Gravy*

*Fillet of Seabream, Sautee Potatoes, Chorizo
& Baby Spinach, Sauce Vierge*

*Beef & Stilton Pie, Creamy Mash, Local
Greens & Gravy*

*Spinach + Herb Crusted Salmon, Crushed
New Potatoes, Parmesan Fennel, Lemon +
Caper Butter*

*Roasted Butternut Squash, Goats Cheese +
Pine Nut Wellington, Fondant Potato,
Sprouting Broccoli, Tarragon Cream Sauce*

Desserts

Assiette Trio of Desserts

Lemon Tart

Cherry Bakewell

Chocolate Marquise

Passionfruit cheesecake

Lemon Possett

Vanilla & Raspberry Cheesecake

Cookies + Cream Cheesecake

Chocolate Salted Caramel Brownie

*Sticky Toffee Pudding, Toffee Sauce,
Vanilla Ice Cream*

*Apple Crumble +
Vanilla Custard*

Summer Berry Eton Mess

*Honeycombe + Salted Caramel
Cheesecake, Caramel + Vanilla Ice
cream*

*Chocolate Brownie, Cherry Compote,
Chocolate Crumb & Chocolate Ice
Cream*

*Lemon Tart,
Raspberry, Lime
Crème Fraîche*



Canapes



3 canapes £12.00 per person

4 canapes £15.50 per person

5 canapes £19.00 per person

Warm Canapés

Quails Scotch Egg, Mustard Mayonnaise

*Mini Yorkshire pudding, Rare Roast Beef,
Horseradish Crème Fraiche, Watercress*

*Tempura King Prawns, Sweet Chilli Sauce
(Gluten-Free)*

*Smoked Ham Hock, Mature Cheddar Croquettes,
Tomato & Pepper Relish*

*Salmon & Smoked Haddock, Fish Cakes, Tartare
Sauce (Gluten-Free)*

*Roasted Red Pepper & Feta Arancini, Pesto
Mayonnaise*

*Korean Fried BBQ Chicken, Sesame Seeds
(Gluten-Free)*

Cold Canapés

*Smoked Salmon, Dill Cream Cheese, Parmesan
Biscuit, Pea Shoots*

Hoisin Duck Pancakes

*Slow Roast Cherry Tomato, Bocconcini, Basil
Pesto Skewers*

*Caramelised Red Onion Tart, Whipped Goats
Cheese, Chives*

Funnells Mini Sausage Roll

Sun-Blushed Tomatoes & Mozzarella Bruschetta

Vegan Canapés

Falafel, Tzatziki (Gluten-Free)

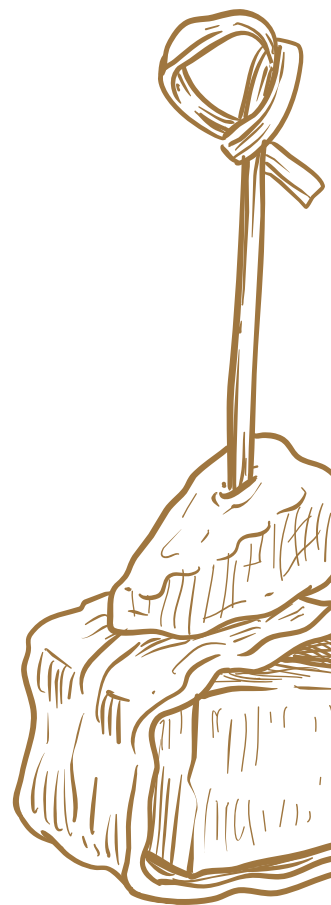
Hoisin Vegan Duck Pancakes

*Tempura Vegetables, Sweet Chilli Sauce
(Gluten-Free)*

*Vegetable Pakora, Mango Chutney
(Gluten-Free)*

Squash and Sage Arancini (Gluten-Free)

Roasted Pepper and Chickpea Toasts





BBQ's



Wedding BBQ Menu



Ivy Wedding BBQ £60.00

Handmade Beef Burgers / Onions

Blythburgh Pork Sausages / Onions

Chicken (can be BBQ, Cajun, Jerk)

BBQ Pork Belly

Baked Salmon, Spinach and Lemon Crust

Halloumi

Pesto Flat Mushrooms

Roasted Mediterranean Vegetable

Pesto Pasta Salad

Tomato Basil and Red Onion Salad

Moroccan Cous Cous

Artisan Breads and Sauces

Hunky Dory BBQ £35.00

Handmade Beef Burgers / Onions

Blythburgh Pork Sausages / Onions

Chicken (can be BBQ, Cajun, Jerk)

BBQ Pork Belly

Funnells Creamy Coleslaw

Mixed Salad Leaves

Chips

Artisan Breads and Sauces

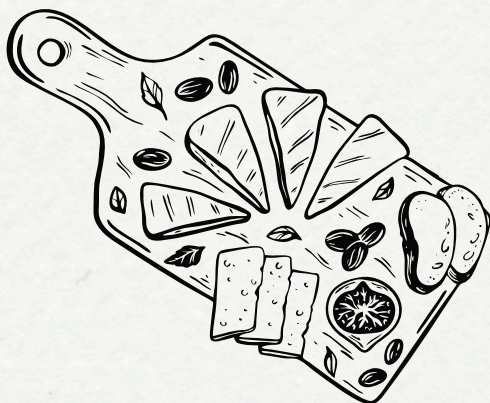
Dusk Party BBQ £22.00

Handmade Beef Burgers / Onions

Blythburgh Pork Sausages / Onions

Chips

Bread Rolls and Sauces





Sharing Table Feasts

£35.00 per person

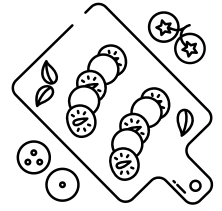


Table Banquet Feast

Honey Mustard Glazed Gammon Ham

Caramelised Red Onion and Goats Cheese Tart

Baked Side of Salmon with Lemon and Spinach Crust

Roast Pepper, Sun-Blushed Tomato, Pesto Pasta Salad

Garden Leaves with Classic Dressing

Long Island Deli Potato Salad

Red Cabbage Coleslaw

Artisan Breads

Mediterranean Sharing Feast

Suffolk Cured Salami and Chorizo

Manchego and Feta Cheeses

Harissa Houmous

Crudites

Sun-Blushed Tomatoes and Olives

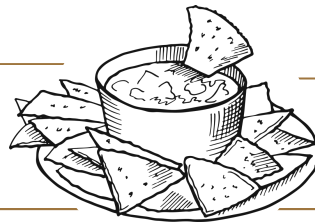
Mediterranean Cous Cous

Pesto Pasta Salad

Roasted Red Peppers

Chutneys and Pickles

Artisan Breads, Olive oil & Balsamic Vinegar



Ploughman's Sharing Feast

Blythburgh Pork Scotch Eggs

Funnells Handmade Sausage Rolls

Mature Cheddar

Cropwell Bishop Stilton

Mixed Leaves

Creamy Coleslaw

Cherry Tomatoes, Radishes

Carrot and Celery

Cracker Selection

Pickles and Chutneys

Artisan Bread and Butter

Vegetarian Picnic Feast

Spiced Mixed Bean Scotch Egg

Pesto, Sun-Blushed Tomato and Feta Tart

Mature Cheddar

Creamy Brie

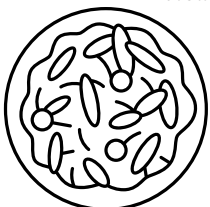
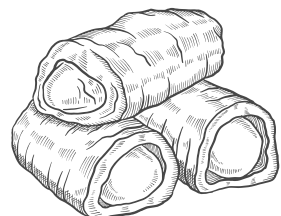
Harissa Houmous and Crudites

Chickpea, Feta, Chilli & Mint Salad

Nick's Fine Diced Salad, Red Onion, Cucumber, Tomato, Herbs, Classic Dressing

Pickles and Chutneys

Artisan Bread and Butter



Pie, Mash & Gravy



Pie & Mash

£35.00 per person

British Beef Steak, Mushroom & Local Craft Ale

Free-range Chicken & Ham with Leek & Thyme

Roasted Butternut Squash, Spinach, Goats Cheese

Spicy Lentil, Bean & Courgette

Blythburgh Pork, Leek and Aspall Cyder

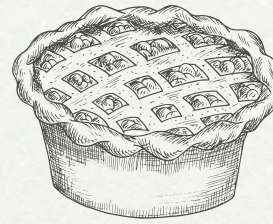
Venison, Red Wine and Juniper

Served with:

Classic Mash

Seasonal Greens

Handmade Rich Roast Gravy



Full winter pie and mash package

£60.00 per person

All Equipment & Staff Included

Available From 1st November to March 31st

3 canapes of your choice

Pie, Mash and Greens, Gravy

Dessert

Sides

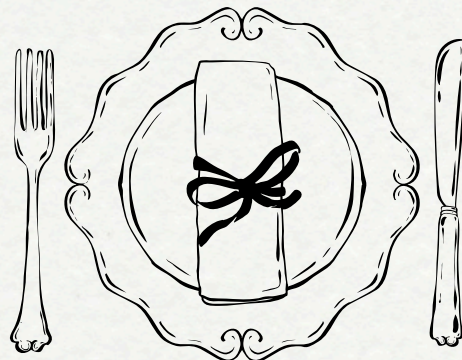
£4.50 per person

Peas

Braised Red Cabbage

Cauliflower Cheese

Honey Roast Carrots



Handmade Desserts



£9.95 per person



Desserts

Select 3 - guests choose on the day

Lemon Curd Cheesecake

Dark Chocolate Orange Mousse, Shortbread

*Local Cheese's, Biscuits, Handmade Chutney,
Grapes (Supplementary cost - priced to order)*

Mixed Berry Eton Mess

Sticky Toffee Fool

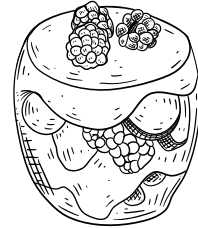
Tiramisu

Black Forest Brownie Sundae

Salted Caramel, Biscoff Cheesecake

Lemon Meringue Posset, Berries and Shortbread

Vegan Lemon & Raspberry Cheesecake



Cake Service

*Chefs to cut cake and place back on display table,
please provide cake board/napkins - no charge
(subject to chefs being on site when you cut the cake)*

*Serve to tables on wooden boards with
napkins - (priced to order)*



Tea & Coffee Service

Tea and coffee station - £2.50 per person

*Tea and coffee served to guests - (priced to
order)*

Sharing Roast



£35.00 per person

Summer Sharing Roast

Choose 1 Meat and 1 vegetarian

Slow Braised Blythburgh Pork Belly

Rare Roast Beef, Peppercorn & Rosemary Crust

Lemon, Garlic and Herb Roasted Chicken Breast

Roast Turmeric & Cumin Cauliflower Steak

Roasted Mediterranean Tart

Choose 3 salads

Mixed Leaf Salad

Moroccan Fruity Cous Cous, Pomegranate

Long Island Deli Potato Salad

Tomato, Red Onion, Basil Salad

Chickpea, Feta, Chilli & Mint Salad

Funnells Coleslaw

Asian Coleslaw

Salad Niçoise

Sesame, Soy, Chilli, Noodle Salad

Nick's Fine Diced Salad, Red Onion, Cucumber, Tomato, Herbs, Classic Dressing

Greek Salad

All served with Buttered New Potatoes and Artisan Breads

Any additional salads priced to order

Winter Sharing Roast

Choose 1 Meat and 1 vegetarian

Slow Braised Blythburgh Pork Belly

Rare Roast Beef, Peppercorn & Rosemary Crust

Lemon, Garlic and Herb Roasted Chicken Breast

Norfolk Bronze Turkey

Roast Turmeric & Cumin Cauliflower Steak

Butternut Squash Wellington

Choose 2 sides

Seasonal Greens

Honey Roast Carrots

Braised Red Cabbage

Cauliflower Cheese

Garden Peas



Wedding Afternoon Tea



£50.00 per person



A Selection of Sandwiches

Beef and Horseradish

Cheese and Chutney

Tuna Mayonnaise

Egg and Cress

Coronation Chicken

Ham and Mustard

Roasted Pepper and Hummus

Cucumber and Cream Cheese

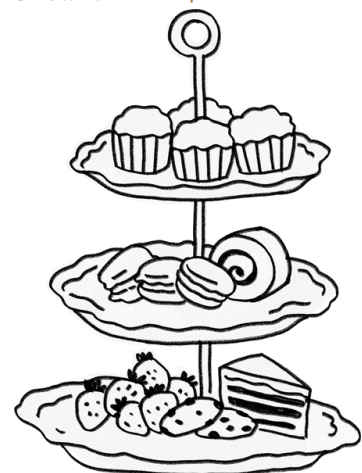
*Cheese and Plain Scones, Clotted Cream
and Fruit Jam*

Homemade Sausage Rolls

Handmade Quiche

Chef's Selection of Cakes

Tea & Coffee



Evening Party Options



Evening Street Food Style

£16.50 per person

Choose 1 option and two flavours

Loaded Brioche Rolls

*Pulled Chicken Thighs, Katsu Curry Sauce,
Pickled Cucumber and Crispy Onions*

*Slow Roast Pulled Pork, Stuffing, Apple Sauce,
Crackling*

*BBQ Pork, Funnells Coleslaw and Pickled
Gherkin*

*Korean BBQ Chicken, Kimchi Slaw and Pickled
Red Cabbage*

*BBQ Beef Brisket, Red Onion Marmalade and
Spinach Leaf*

*Ham Hock, Cheddar Cheese, Mustard Sauce
and Crispy Onions*

*BBQ Jackfruit, Pickled Red Cabbage and
Spinach Leaf*

*Chargrilled Halloumi, Roasted Red Pepper,
Sweet Chilli Sauce and Asian Coleslaw*

Loaded Fries

Pulled Pork and Crispy Onions

Cheese Sauce and Bacon Bits

Smoky Beef Chilli and Cheese

Vegetable Chilli and Cheese

Parmesan Aioli and Spring Onions

Dusk Party BBQ

£22.00 per person

Handmade Steak Burgers

Sausages

Chips

Bread Rolls

Sauces

Twilight Bowl Food

£16.50 per person

Choose 2 Options

Sweet Chilli Beef & Fluffy Rice

*Crispy Pork Belly, Caramelised Apple Mash,
Cider Sauce*

Sausage & Mash, Onion Sauce

Sweet & Sour Chicken, Egg Fried Rice

Fish Pie, Dill Cream Sauce

Teriyaki Pulled Duck, Egg Noodles

Thai Chicken or Vegetable Curry Rice

Chicken Korma, Pilau Rice

Beef Chilli & Nachos, Sour Cream

Hot honey spiced halloumi. mixed pepper rice

Other Evening Food

£16.50 per person

Choose 1

Fish and Chips and Tartare Sauce

Pizza

Bacon/Sausage Baps

Hot Dog and Onion Compote

Mac and Cheese

Grazing Food Station

£25.00 pp

Choose 6

Sandwich Selection

Quiche

Sausage Rolls and Vegetarian rolls

Cheese Twists

Chicken Goujons

Honey and Mustard Sausages

Scotch Eggs

Mixed Bean Scotch Eggs (vegetarian)

Fish Goujons

Goats Cheese and Red Onion Tart

Pizza

Margarita

Pepperoni

Chicken and Bacon

Desserts

Mini Chocolate Marquis

Mini Cherry Bakewell

Mini Cheesecakes