

UNIQUE NORFOLK VENUES

Kitchen



CATERING BROCHURE



INTRODUCTION

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INTRODUCTION

— UNV KITCHEN —

Thoughtfully Prepared

At UNV Kitchen, food is never just a course- it's a moment to bring people together. Our chefs create dishes that reflect the joy of the day, using care, creativity and a deep respect for flavour.

Designed Around You

Our menus are thoughtfully curated to offer variety and balance, with the option to personalise through upgrades or add-ons. For couples with a specific vision or favourite dish in mind, we also offer a bespoke menu service, working closely with you to create something truly one-of-a-kind.

Passionate Chefs

Headed up by our Executive Chef, Chris Moore, our talented kitchen team brings years of experience and genuine passion to every plate. Whether it's a classic favourite or something entirely bespoke, every dish is prepared with precision and pride.

Sourced with Care

We work closely with trusted suppliers to source the best of the season, from responsibly raised meats and east coast seafood to freshly picked herbs and local produce. Our menus are rooted in quality and driven by the changing seasons.

Seasonal & Sustainable

While some ingredients may vary throughout the year, our commitment to quality never changes. We believe great food should also be responsible and we strive to work sustainably in everything we do.





INTRODUCTION

— WELCOME —

Let's Design Your Perfect Wedding Menu

Your wedding meal should be more than just delicious — it should reflect your story, your style, and the kind of celebration you've imagined. That's why we've created a range of inspiring menus, each built around the finest British ingredients and designed to spark joy. From there, it's all about tailoring the experience to you.

Whether you're dreaming of comforting classics, elegant modern plates, or something in between, we'll help you build a menu that's every bit as memorable as your day.

Follow These Steps To Build Your Perfect Menu

- **Canapés** – Choose up to 5 different canapé options
 - **Starter** – Pick one option from our Original Starters, or upgrade to a Premium Starter
 - **Mains** – Pick one option from our Original Mains, or upgrade to a Premium Main
 - **Dessert** – Pick one option from our Original Desserts, or upgrade to a Premium Dessert
 - **Children's Menu** – Choose one option from each course (if required)
 - **Evening Food** – Select from our Original or upgrade to the Premium Evening Menu
 - **Add Upgrades & Extras** – Enhance your menu with our selection of add-ons and bespoke touches
 - **Vegetarian & Vegan Guests** – We'll provide a suitable alternative to your selected menu for any vegetarian or vegan guests
-

Looking For Something Unique?

Explore our Bespoke Options — whether you have a specific dish in mind or simply a mood or moment you'd like to capture, we're here to collaborate and create something truly special.

We Love Tailoring Your Experience

Our chefs love nothing more than bringing bold ideas to life. With a range of upgrade options and delicious add-ons available, you can easily add extra courses or elevate your existing choices.



INTRODUCTION

— UNDERSTANDING — THE DETAILS

A quick guide to the terms you'll see throughout this brochure, to help you feel confident while creating your perfect menu.

Canapés

Delicate, bite-sized dishes served during your drinks reception — the perfect way to welcome guests after your ceremony.

Wedding Breakfast

Your first meal as a married couple - typically a seated three course meal served after your drinks reception

Original Menu

Included in your package. A collection of beautifully balanced dishes using seasonal, local ingredients.

Premium Menu

A step up in creativity and presentation - ideal if you're looking to elevate your dining experience. Available as an upgrade.

Add-Ons

Optional extras that sit alongside your main menu, such as pre-ceremony grazing boards, amuse-bouche, cheese towers, or Belgian waffle bars. Add-ons are additional touches designed to enhance the overall experience, not replace existing elements.

Mix & Match

Want a Premium starter with an Original main? No problem. You're welcome to mix and match to suit your style.

Upgrades

Choose to elevate your menu with select dishes from our Premium menu or swap in special elements like sharing platters or additional courses. Upgrades replace part of your core menu.

Bespoke

Looking for something unique? Our chefs are happy to work with you to create something personal, meaningful, and made just for you.

Evening Food

Relaxed, crowd-pleasing dishes typically served around 9pm. Think sliders, pizza, or street food to keep the energy going late into the night.

Abbreviations

To help you identify dietary requirements, we've included abbreviations throughout the brochure – here's what they mean: (v) Vegetarian | (ve) Vegan | (gf) Gluten Free | (df) Dairy Free.



RECEPTION

CANAPÉS

'Mix and Match' up to 5 different Canapés from either the Original or our Premium selection.
(3 canapés per person included package)

Original Canapés

Included in package price

Tartlets of confit onion marmalade, feta (v, gf)

Parmesan shortbread, feta mousse (v, gf)

Risotto balls, parmesan cheese (v, gf)

Whipped black pepper goats cheese,
beetroot cracker, beetroot pearls (v, gf)

Tomato, basil, bruschetta (v, ve, gf)

Scorched watermelon, mango and chilli (v, ve, gf)

Chargrilled courgette, sun dried tomato, basil (v, ve, gf)

Cucumber maki roll, wasabi (v, ve, gf, df)

Crispy tofu yakitori, soy glaze (v, ve, df)

Temple of seitan skewer, gochujang sauce (v, ve)

Salt cod croquettes, squid ink crisp (gf)

Gravlax, honey and mustard dressing, oat cracker (gf)

Sea trout ceviche, avocado, lime (gf)

Gressingham duck, prawn cracker, spring onion,
cucumber and hoisin (gf)

Cajun Sutton Hoo chicken skewer (gf)

Crispy chilli beef, sticky soy (gf)

Slow cooked Blythburgh pork cheeks,
bramley apple, crackling (gf)

Premium Canapés

Upgrade option

Salt baked celeriac tartlet, chervil emulsion,
black garlic (v, gf option available on request)

Beetroot tartare on a garlic brioche crostini,
mustard seed mayo (v)

Ahi tuna, crisp nori paper, lime avocado
purée (gf)

Pomme dauphine, black garlic aioli (v)

Tempura oysters, honey, black pepperm,
nasturtium leaf (gf)

Vegetable spring rolls, sweet chilli sauce (v)

Sweet pea and goats curd tartlet (v)

Onion bhaji, mango chilli gel, micro coriander (v, gf)

Gazpacho soup served, cucumber, celery jelly (v, ve, gf)



WEDDING BREAKFAST

— STARTERS —

Choose one Starter from either the Original or our Premium selection.

Original Starters

Included in package price

Mozzarella stuffed arancini basil aioli, parmesan, basil oil (v, gf)

Grilled peaches, burrata, elderflower, tarragon, radish (v, gf)

Whipped goats cheese, elements of beetroot, truffle honey, micro sorrell (v, gf)

Crispy pork belly, apple gel, apple jelly, apple crisps, juniper jus (gf)

Panko breaded cod, pea purée, lemon caper foam, crispy vinegar capers (v, gf)

Lightly spiced butternut squash and sweet potato soup, crunchy cheese scone pieces (v, ve)

Roasted tomato and basil, confit tomato, garlic croutons (v, ve, gf)

Chargrilled chicken thigh, katsu curry, pickled red onion, frisée lettuce (gf)

Premium Starters

Upgrade option

Pressed chicken leg & leek terrine, pickled cucumber, leek & pea purée, toasted sourdough (gf)

Gin & beetroot cured salmon, apple, dill oil, fennel frond, salt baked beets (v, gf)

Chinese 5 spice duck breast, plumb & confit leg bon bon, roasted plum gel, rocket (gf)

Heritage tomato, feta, tomato & elderflower consommé, fresh mint(v, gf)



WEDDING BREAKFAST

— MAINS —

Choose one Main from either the Original or our Premium selection.

Original Mains

Included in package price

Beef bourguignon, roasted carrot purée, tenderstem, potato terrine, mushroom, onion, fresh herbs

Roasted pork belly, cauliflower purée, roasted florets, anna potato, apple & wholegrain mustard jus (gf)

Cauliflower steak, mediterranean cous cous, semi blush tomatoes, beetroot hummus, chimichurri dressing (v, ve)

Sunblushed tomato pesto gnocchi, fire roasted peppers, fresh basil leaves, toasted sunflower seeds, gremolata crumb (v)

16-hour slow cooked beef brisket, 3 herb crumb, black garlic pomme purée, torched shallot, bunched carrot, red wine jus (gf)

Pan fried chicken supreme, chive emulsion, charred leek, pomme fondant, red wine jus (gf)

Premium Mains

Upgrade option

Cod loin, buttered spinach, coconut curry sauce, baby roast potatoes, onion bhaji, coconut shavings (gf)

Sticky miso roasted tofu, tempura vegetables, pickled red onions, coriander, pomegranate seeds, coriander oil (v, ve, gf)

Sea bream fillet, crushed saffron Norfolk peer potatoes, buttered samphire, champagne, dill beurre blanc (gf)

Blythburgh pork duo, roasted garlic pomme purée, sticky pig's cheek stuffed roscoff onion, pork puff, bacon lardons, chive emulsion (gf)

Chargrilled sirloin steak, pomme anna potato, chanterell mushrooms, asparagus, mushroom cream sauce (gf)

Braised pork belly, roast crackling, dauphinoise potato, savoy cabbage, apple crisp, spiced apple and quinoa granola, calvados jus (gf)



WEDDING BREAKFAST

— DESSERT —

Choose one Dessert from either the Original or our Premium selection.

Original Desserts

Included in package price

Dark chocolate brownie, chocolate sauce, vanilla ice cream, raspberry gel, freeze dried raspberries (v, gf)

Summer berry meringue, chantilly cream, berry reduction (gf)

Vanilla creme brûlée, blackberry compote, shortbread biscuit (v)

Lemon meringue tart, torched meringue, elements of raspberry (v)

Sticky toffee pudding, maldon flakes, ginger brandy snap, toffee apple, salted caramel sauce (v)

Baked apples, cinnamon, butterscotch sauce, oat crumble, vanilla ice cream (v, gf)

Premium Desserts

Upgrade option

Tonka bean panna cotta, poached rhubarb, crystalised ginger, rhubarb glass shard (gf)

Strawberry cheesecake, white rum jelly, lime marinated strawberries, strawberry powder, lime zest

Dark chocolate, rosemary, miso caramel tart, clotted cream, chocolate ganache

Vanilla genoise sponge, set orange jelly, chocolate diplomat, candied orange, chocolate orange sauce

Pimm's jelly, cucumber sorbet, poached strawberries, apple marigold (v, gf)



UPGRADES & ADD-ONS

The following options are available as add-ons or upgrades that you can choose to include in your menu.

Upgrades

Olive Oil and Balsamic

Replace your bread and butter with Sharing Bread Boards, Olive Oil and Balsamic.

Add-Ons

Amuse-Bouche

Traditionally chosen by the chef and served as a gesture before starters commence, the Amuse-Bouche is a way of giving diners an insight into their chef's style using the best ingredients available locally.

- Peppered venison, rowan berry gel, creme fraise (gf)
 - Burnt butter poached cod, dill oil, campagne jelly, yuzu caviar (gf)
 - Butternut squash verloute, parmesan, crisp capers, toasted pumpkin seeds (gf)
-

Palate Cleanser

Add a touch of refinement to your menu with a palate cleanser course – a light, refreshing bite served between courses to refresh the taste buds and elevate the dining experience.

- Malibu foam - pineapple, mango salsa - yuzu pearls (v, gf)
 - Mojito granite kaffir lime zest, rum gel (v, gf)
-

Additional Dish Option

Treat your guests to a personalised dining experience by offering them a choice of two delicious options per course. Simply select two dishes for each course you'd like to serve.

Assiette Of....

Choose up to three desserts from our menu to create your own trio, beautifully presented as an assiette. It's the perfect way to treat your guests to a variety of flavours. If any of your chosen desserts are from our Premium selection, the Premium upgrade fee will apply in addition to the assiette price.







WEDDING BREAKFAST

— CHILDREN'S MENU —

Choose one Starter, one Main and one Dessert from the following

Children's Starters

Garlic bread, cheese

Mozzarella dippers, tomato salsa

Dough balls, butter

Carrot and cucumber sticks, pitta bread, hummus

Children's Mains

All of the below are served with chips and one side of the following sides: beans, peas or salad

Spaghetti, tomato sauce

Chicken fillet goujons

Breaded cod fillet

Baked cheese, tomato pizza

Beef burger, toasted bun

Children's Dessert

Chocolate chip cookie stack, vanilla ice cream

Strawberries, cream

Mixed ice cream, sauce, sprinkles

Chocolate brownie, chocolate sauce, honeycomb ice cream

Donut, chocolate dipping sauce



WEDDING BREAKFAST

— SHARING PLATTERS —

If you'd prefer a more informal, communal style of dining, you can swap your traditional courses for our sharing platters. Simply choose one sharing starter and one sharing main, then complete your meal with a dessert from our Original menu.

Sharing Starter

Pick one Starter from the following;

Antipasti, prosciutto, milano salami, fire roasted, red peppers, buffalo mozzarella, air dried tomatoes, chilli and mint marinated olives, basil pesto, olive oil, balsamic, lemon hummus, focaccia

Vegetarian antipasti, fire roasted red peppers, buffalo mozzarella, air dried tomatoes, chilli and mint marinated olives, basil pesto, olive oil, balsamic, lemon hummus, focaccia (vegan option available)

Sharing Main

Pick one Main and two sides from the following;

Mains

Sous vide topside of beef, rosemary garlic, thyme (gf)

Whole salmon fillet, crayfish caper beurre noisette (gf)

Slow cooked 16-hour roasted pork belly, chinese 5 spice, asian marinade (gf)

Slow cooked whole butternut squash, chimichurri dressing (gf)

Sides

Tenderstem broccoli, chilli, garlic

Braised carrots, gremolata

Duck fat roast potatoes, garlic, rosemary

Buttered mash



B E S P O K E

— YOUR MENU, YOUR WAY —

While our curated menus offer plenty of choice, we know that sometimes you have something more personal in mind. That's where our bespoke catering service comes in.

Whether you'd like to recreate a meaningful dish, reflect a specific theme, or add an extra course, our chefs are here to collaborate with you. From additional sides and signature mains to handcrafted desserts, late-night bites, or themed drinks, we'll help you shape a menu that truly reflects your day.

You can also build on your menu with bespoke upgrades - thoughtful additions that bring extra flavour, style, and originality to your celebration.

Not sure where to begin? Your wedding planning team will guide you through ideas that suit your taste, your guests, and your vision.

This is your day - and your menu should feel just as personal.

— DRESS THE TABLE —

All of our dishes are designed to look stunning on our signature white crockery, which, along with silver cutlery, is included as standard.

If you'd like to elevate your table styling, our sister company CMA Hire offers a curated selection of upgraded crockery, glassware, cutlery, and linens. From subtle neutrals to bold tones, these options allow you to coordinate your table setting with your flowers, colour palette, or venue décor.

Speak to your wedding planning team to explore what's available and to view our latest Hire Brochure.



EVENING RECEPTION

— EVENING MENU —

Pick any three options from the following Original Evening Menu or select from our Premium Evening Menu. Your options must include any vegetarian/vegan choices you would like to select.

Original Evening Menu

Brioche Sliders *(Allocation is one slider per person plus a cone of chips)*

Korean beef brisket, asian slaw, avocado dressing

Slow cooked pulled pork, chunky apple purée, crackling crumble

Halloumi, smoked tomato salsa, baby gem lettuce (v)

Panko cod, dill tartare, crushed pea (v)

Mini beefburger slider, monterey jack, tomato relish

Mushroom and blue cheese slider, friséé (v)

Street Food Buckets *(Allocation is one portion of street food buckets per person)*

BBQ chicken wings, rustic slaw (gf)

Crispy chicken wings, blue cheese sauce

Mac and cheese, parmesan & thyme crumb (v)

Wild mushroom & truffle mac & cheese, grated parmesan (v)

Harissa butternut squash wedges, pomegranate seeds, greek yoghurt, cilantro oil, roasted chickpeas, fresh mint leaves (v, gf)

Loaded Chips *(Allocation is one portion of loaded chips per person)*

Hickory BBQ smoked crispy pork belly bites, pickled carrot ribbons, sesame seed BBQ sauce (gf)

Bang bang cauliflower, sriracha glaze, micro coriander (v, gf)

Lightly spiced onion bhaji, curry sauce, coconut shavings (v, gf)

Crispy katsu chicken, red onion, lemon and chilli pickle, katsu curry (gf)

Panko breaded cod, tartar sauce, mushy peas (v, gf)



EVENING RECEPTION

— EVENING MENU —

You are welcome to upgrade your evening food to these truly tempting offers. This must include any vegetarian/vegan choices (if applicable). Variations such as Gluten or Dairy free will be on a pre-order only basis. Please speak to our wedding planning team.

Premium Evening Menu



Stone Baked Pizza *(Minimum 80 portions)*

Pick up to 3 toppings

Savoury Options:

- Margherita, fresh basil (v)
- Roasted mediterranean vegetables, pesto (v)
- Pepperoni, garlic oil
- BBQ chicken, sweetcorn, red onions
- Prosciutto, rocket, parmesan, sunblush tomato (v)

Sweet Options:

- Lemon curd, marshmallow fluff (v)
- Winterberry, clotted cream (v)

Hog Roast *(Minimum 100 portions)*

Norfolk half roast hog, served with crispy crackling, pork and herb stuffing, soft white rolls, potato wedges, coleslaw and apple sauce

BBQ *(Minimum 90 portions. One portion of the above per person)*

Chargrilled steak burger slider

Jumbo pork sausage dog , korean chicken yaki, gochujang, chilli

Moving Mountains plant based burger

Moving Mountains plant based jumbo sausage, sticky tofu, aubergine yaki, gochujang, chilli (v)



EVENING RECEPTION

— ADD-ONS —

The following options are available as add-ons for your Evening Menu that you can choose to include in your menu.

Add-Ons

Belgian Loaded Waffles *(50 portions, 75 portions or 100 portions available)*

Served warm and fresh from the kitchen, our Belgian loaded waffles are a fun and indulgent evening treat. You'll select one topping combination for your guests to enjoy.

- Lemon curd, torched Italian meringue, ginger biscuits (v)
 - Blueberry compote, candied bacon, maple syrup (v)
 - Butter-baked cinnamon apples, toffee pieces, crumbled sweet pastry, caramel sauce (v)
-

Cheese Tower *(up to 80 guests)*

Whether you're looking for a modern alternative to a traditional wedding cake or simply want to add something special to your evening food, our cheese towers make a stunning and delicious centrepiece.

We'll create a tower that suits your style, carefully selecting a mix of local and continental cheeses to balance flavour, texture, and presentation. Each tower is served with a generous selection of accompaniments, including figs, strawberries, grapes, homemade chutneys, and savoury crackers.

Cheese Grazing Board *(minimum 80 guests)*

Our beautifully curated Cheese Grazing Board is the perfect way to spoil your guests. Lovingly styled with a selection of cheeses, cured meats, seasonal fruits, chutneys and crackers.



Your Tasting Experience

As part of your planning journey, all UNV couples are exclusively invited to our tasting evenings — a relaxed and fun experience designed just for you. Enjoy drinks and canapés on arrival, live music, and the chance to sample a curated selection of seasonal dishes chosen by our chefs.

You'll be joined by other couples also preparing for their big day, creating a warm, welcoming atmosphere that offers a genuine taste of what's to come.



— DISCLAIMER —

Ingredient & Allergen Guidance

Ingredients

Our menus are prepared using fresh, high-quality ingredients, including produce sourced locally wherever possible. However, to maintain consistency and availability across the seasons, some dishes may contain manufactured ingredients. In certain cases, suppliers may make changes to those ingredients without notifying us in advance. This means there may be occasional variations in components that are beyond our control.

We remain committed to sourcing responsibly and ensuring the overall quality and flavour of each dish, but please be aware that dishes may not always be exactly as described or pictured due to seasonal substitutions or plating preferences.

Allergens

We take allergen awareness seriously and do our best to label allergens as provided by manufacturers and suppliers. Despite these efforts, we cannot guarantee the accuracy of allergen information for all products, particularly where ingredients are sourced from third parties or made in facilities that also handle other allergens.

Our kitchens handle a wide variety of ingredients — including gluten, dairy, eggs, and soy — and while we follow strict hygiene procedures, we cannot guarantee a completely allergen-free environment. We do not use nuts in our dishes as standard, however we cannot guarantee an entirely nut-free kitchen.

If you or your guests have specific dietary requirements or food allergies, please inform your planner as early as possible. Our team will work with you to provide suitable alternatives and offer detailed information where available.

Please note - if you are bringing in your own Wedding Cake, this is required to be nut-free.

PRICING TABLE

	2025/26	2027/28
Wedding Breakfast		
Original Canapés	Included in Wedding Package (3 canapés per person)	
Premium Canapés	£1.25 per canape	£1.30 per canape
Additonal Original Canapés	£5.60 per canape	£5.90 per canape
Additonal Premium Canapés	£6.85 per canape	£7.25 per canape
Original Starters	Included in Wedding Package (1 option per person)	
Premium Starters	£4.90 per person	£5.20 per person
Original Mains	Included in Wedding Package (1 option per person)	
Premium Mains	£9.00 per person	£9.50 per person
Original Desserts	Included in Wedding Package (1 option per person)	
Premium Desserts	£4.90 per person	£5.20 per person
Wedding Breakfast Upgrades		
Olive Oil and Balsamic	£3.10 per person	£3.40 per person
Wedding Breakfast Add-Ons		
Amuse-Bouche	£7.80 per person	£8.50 per person
Palate Cleanser	£4.60 per person	£5.10 per person
Assiette Of....	£7.80 per person	£8.50 per person
Please note: prices may vary depending on the options selected for the assiette.		
Additional Dish (2 options)	£7.80 per person	£8.50 per person
Children - 3 course menu included in Wedding Package (1 option per person)		
Sharing Platter		
Starter	£11.30 per person	£11.90 per person
Mains - Salmon, Butternut, Squash, Pork Belly	£10.20 per person	£11.20 per person
Mains - Beef	£10.20 per person	£12.50 per person
Desserts	Pick from Original Desserts Option	

Evening Reception

Original Evening	Included in Wedding Package (1 option per person)	
Premium Evening - Pizza	£18.80 per person	£20.60 per person
Premium Evening - Hog Roast	£13.00 per person	£13.60 per person
Premium Evening - BBQ	£25.20 per person	£26.00 per person

Evening Reception Add-Ons

Belgian Loaded Waffles	£14.45 per person	£15.20 per person
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Belgian Loaded Waffles must be ordered in multiples of 25, with a minimum order of 50.

Cheese Tower up to 80 guests	£900	£990
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Cheese Grazing Board (minimum of 80 guests)	£15.00 per person	£16.50 per person
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Your Catering Package Includes

The following is included as part of your wedding package, selected from our Original Menu:

3 Canapés per guest — served during your drinks reception

3-Course Meal — a single choice of starter, main, and dessert for all guests

1 Evening Light Bite per guest — served during your evening reception

Looking to personalise your day? Discover our range of upgrades, add-ons, and bespoke options throughout the brochure.

Bespoke Pricing

From elegant canapés to rustic sharing feasts, we'll work closely with you to design a menu that captures the mood, complements the setting, and delights every guest. Choose from seasonal favourites, themed cuisine, or something completely unexpected. Our chefs love a challenge and are happy to accommodate dietary requirements, personal preferences, or even a cherished family recipe. Pricing is bespoke and based on each client's individual requirements.

If you're interested in a quote, please contact us on 01553 348003 or speak to your wedding planning team.

WE ARE WEDDINGS

UNIQUE
NORFOLK VENUES

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Updated 26th June 2025