MAIDS HEAD
HOTEL

WEDDINGS · NORWICH, SINCE 1287

A table worth *gathering* around.

From arrival drinks and canapés to wedding breakfasts and evening receptions, menus are carefully crafted using seasonal ingredients and the same attention to detail found throughout the WinePress Restaurant.



i.

WEDDING MENU SELECTION

Starters

Amuse bouche

- Heritage carrot & dill soup
  Crème fraîche, pickled vegetable
- Broccoli & blue cheese soup
  Pickled cucumber
- Butternut squash soup
  Truffle oil, toasted pumpkin seeds
- Cream of button mushroom & tarragon soup
- Tomato & basil soup
  Crème fraîche, pickled onion
- Cauliflower & brie soup
  Pickled courgette, natural yoghurt

£2.50 per person supplement

Fish starter

- North Sea cod cake
  Dill & fennel salad, lemon vinaigrette
- Smoked salmon tartare
  Avocado purée, radish, cucumber, wholemeal breadcrumb, olive oil
- Cromer crab fishcake
  Mango, chilli, lime & coriander salsa, red pepper purée, frisée salad
- Atlantic prawn & crayfish cocktail
  Spicy Marie Rose sauce, herb croutons
- Gin salmon gravlax
  Watercress mayonnaise, pickled cucumber & sourdough croûte
- Cromer crab & prawn rillettes
  Pickled cucumber, dill mayonnaise, fennel & radish salad, samphire

i.

WEDDING MENU SELECTION

Starters, continued

Meat starter

- Confit Norfolk chicken & pistachio ballotine
  Orange & carrot chutney, brioche
- Confit duck croquette
  Daikon, pickled carrot, miso aubergine, soya gel, coriander cress
- Dingley Dell ham hock pie
  Pea velouté, egg yolk purée, pickled vegetables, mustard cress, mint oil
- Slow-cooked Norfolk pork belly
  Apple & ginger purée, baby cornichon & pickled radish salad, puff crackling
- Home-made corned Dedham Vale beef brisket
  Wasabi mayonnaise, pickled onion & shimeji, celeriac rémoulade, sourdough croûte, burnt onion powder
- Dingley Dell pork bonbon
  Pineapple chutney, coriander mayonnaise, beer mustard dressing

Vegetarian starter

- Marinated buffalo mozzarella
  Radicchio & mango salad, brioche, basil & olive sauce vierge
- Halloumi fritters
  Red onion & pepper marmalade, cherry tomatoes, mustard dressing
- Sautéed creamy wild mushrooms & tarragon
  Toasted brioche
- Waldorf salad
  Blue cheese, pickled celery, poached apple, grapes, walnuts, brioche
- Beef tomato & buffalo mozzarella
  Basil mayonnaise, sourdough crumb, olives, basil cress
- Duo of beetroot
  Egg yolk purée, brie mousse, toasted hazelnuts, ruby chard cress
- Hummus · *Vegan*
  Avocado, roasted spiced butternut squash, toasted walnuts, sauce vierge, fresh herbs

ii.

WEDDING MENU SELECTION

Main *course*

Meat main course

- Roasted sirloin of Dedham Vale beef
  Roast potatoes, glazed carrot, braised red cabbage, red wine sauce
- Seared duck breast & confit leg bonbon
  Wasabi mashed potato, salt-baked carrots, pickled kohlrabi, jus
- Roast supreme of chicken
  Thyme potato croquette, sautéed green bean & carrot fricassée, jus
- Marinated lemon & rosemary lamb rump
  Minted mashed potatoes, shallot & garden pea fricassée, jus
- Duo of English lamb
  Rump & bonbon, minted mashed potato, pea fricassée, jus
- Dingley Dell pork saltimbocca
  Sage mashed potato, white wine poached apple, mustard vinaigrette, carrot, puff crackling, jus
- Slow-cooked pork belly
  Mustard & chive mashed potato, seasonal vegetables, apple purée, cider jus
- Medallion of English beef *· £5 supplement*
  King oyster mushroom, fondant potato, carrot, shallot purée, jus

Fish main course

- Fillet of sea bass
  Chive crushed new potatoes, buttered spinach, cherry tomatoes, butter sauce
- Pan-fried fillet of sea bream
  Saffron mashed potato, fennel & leek fricassée, dill butter sauce
- Oven-baked fillet of salmon
  Harissa crushed new potatoes, buttered spinach, broccoli purée, beurre blanc
- Fillet of salmon
  Olive gnocchi, tomato & smoked paprika ratatouille, beurre blanc
- Salmon & dill fishcake
  Spinach, poached egg, sauce vierge
- Fillet of sea trout
  Samphire & baby gem fricassée, dill potato croquette, carrot purée, beurre blanc
- Seared fillet of cod
  Fondant potato, caramelised cauliflower purée, pickled cauliflower, curry sauce

ii.

WEDDING MENU SELECTION

Main *course*, continued

Vegetarian main course

- Creamed leek & wild mushroom gnocchi
  Sautéed salsify, carrot purée, toasted pumpkin seeds, cress
- Roasted tomato
  Pepper & camembert orzo cake, pickled yellow courgette, sauce vierge
- Hazelnut gnocchi
  Norfolk Copys Cloud cheese, glazed onion, kohlrabi, smoked beetroot, vinaigrette
- Salt-baked celeriac
  Celeriac purée, potato galette, pickled carrot, hazelnut & rosemary crumb, butter sauce
- Heritage tomato assiette · *June to September*
  Goats' cheese mousseline, herb crust, white balsamic & chive dressing
- Ratatouille-stuffed pepper · *Vegan*
  Thai polenta cake, spinach, sauce vierge
- Slow-roast aubergine · *Vegan*
  White bean cassoulet, salsa verde
- Roasted cauliflower · *Vegan*
  Chickpea & sweet potato curry

iii.

WEDDING MENU SELECTION

Dessert

Dessert

- Warm ginger cake
  Banana ice cream, white chocolate, toffee sauce
- Blackberry bavarois
  Cider jelly, poached apple, granola, blackberry ripple ice cream
- Set chocolate & hazelnut mousse
  Yoghurt purée, honeycomb, mango, salted caramel sauce
- Vanilla & passion fruit parfait
  White chocolate crémeux, pineapple carpaccio, pistachio
- Braised pineapple
  Spiced rum cake, lime gel, stem ginger ice cream
- Chocolate tart
  Orange & golden raisin compote, marshmallow
- White & dark chocolate mille-feuille
  Caramel sauce, hazelnut, mandarin sorbet
- Poached peach in elderflower consommé · *Seasonal*
  Vanilla ice cream, raspberry gel
- Poached pear in white wine · *Vegan*
  Raspberry sorbet, shortbread
- Selection of local cheeses · *£3.50 supplement*
  Biscuits & chutney

iv.

WEDDING MENU SELECTION

Menu *packages*

PLEASE SELECT

Set menu package

- 1 × Starter
- 1 × Main course
- 1 × Vegetarian main course
- 1 × Dessert

PLEASE SELECT

Choice menu package

- 3 × Starters
  1 meat, 1 fish, 1 vegetarian
- 3 × Main courses
  1 meat, 1 fish, 1 vegetarian
- 3 × Desserts

Every wedding is catered by our own kitchen, the team behind the two AA Rosette WinePress Restaurant — from canapés and the wedding breakfast to the evening buffet.

Our events team replies within four working hours during the week.

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