



# THE VENUE

AT

*Kersey Mill*

## *Menu Choices*

Jamie Lee Smith Catering is our inhouse Caterer at The Venue and offers an incredible choice of food for your wedding day. Once your booking has been confirmed, you'll be invited to a free tasting session with Jamie to discuss the menu for your day. Below is a sample menu, full menus will be provided at your tasting session.

### **Canapés**

Mini burgers / Individual chicken Fajitas / Mini battered sausage in beer batter / Mini pizzas /  
Mini Shepherds pies / Pork meat balls with chilli and coriander served on lolly stick /  
Mini Yorkshire puddings with beef and horseradish / Mini bangers and mash /  
Welsh rarebit with tomato concasse/ Shot glass of gazpacho soup / Breaded tiger prawns in chilli /  
Smoked salmon and horseradish on a seasalt and black pepper croute / Bruschetta topped with  
chicken and pesto with flaked Parmesan / Sweet potato fries served in a shot glass /  
Mini fruit scones with clotted cream and jam/ Seasonal fruit skewers/ Milk shakes

### **Wedding Breakfast**

When choosing your wedding breakfast menu, the chef is happy for you to give your guests a choice 2 starters, 3 main courses (including vegetarian option) and 2 puddings at no extra cost. All main courses come with fresh vegetables and potatoes. All main dishes are plated to ensure great presentation. If there is something that you would like and it is not above then please ask and we will be happy to work with you.

### **Starters**

Indonesian style chicken sate with sate sauce and fresh leaves  
Smoked salmon and prawn croquette served on chunky Salsa  
Goats cheese, red onion chutney and spinach tart with a tomato relish  
Fishcakes flavoured with lemon and basil on a tomato Carpaccio and aged Olive Oil  
Butternut squash and sage soup drizzled with Suffolk Honey  
Baked potato skins filled with roasted tomato and gorgonzola and served with a crisp apple and  
pear salad  
Bruschetta of roasted vegetables and Suffolk gold cheese drizzled with balsamic dressing  
Breaded Brie served with apple and cider chutney and warm bread  
Antipasto starter either as an individual or sharing platters on tables  
Chunky vegetable and pearl barley soup topped with garlic and rosemary

### **Main Courses**

Jerk chicken served on a sweet potato mash and drizzled with a pineapple mash  
Sliced rump of lamb infused with rosemary and garlic with apricot and red onion stuffing and natural juices  
Roulade of chicken, leek and pancetta with a creamy wild mushroom sauce  
Posh fillet of beef and Suffolk Ale pie infused with root veg and herbs and topped with a Puff pastry frisbee  
Trio of pork, loin of pork, belly of pork and a croquette of pork with an apple and nutmeg stuffing and a cider gravy  
Chicken, smoked bacon & asparagus wellington with a sparkling wine and herb sauce  
Breaded cod fillet served with chunky chips and a drizzled pea puree  
Roast sirloin of beef or leg of English lamb or roast Suffolk turkey all served with traditional accompaniments  
Trio of Suffolk sausages on a root vegetable mash topped with crispy onions and parsnips and a lovely thick  
homemade Jus  
Butternut squash and zucchini risotto with a Tarragon and Parsley vinaigrette  
Roasted vegetable gateau with Mozzarella and Basil

[www.thevenueatkerseymill.co.uk](http://www.thevenueatkerseymill.co.uk)

01473 823 380



**THE VENUE**

AT

*Kersey Mill*

## *Menu Choices*

### **Desserts**

Fruity Summer pudding with fresh cream  
Lemon chiffon with fresh berries and raspberry coulis  
Sticky toffee pudding with butterscotch sauce  
Victoria sponge cheesecake  
Chunky apple pie with a soft topping  
Ginger and lemon cheesecake with mango coulis  
Raspberry roulade filled with fresh cream and fresh raspberries  
Summer fruits crème Brule with a brown sugar crust  
Continental cheese platter  
Individual chocolate brownie with locally made Vanilla ice cream

All wedding breakfast meals are served with tea and coffee, crockery, cutlery, staffing and laundry

### **Evening Ideas**

All buffets comes with a selection of open and closed sandwiches on various breads with various fillings.  
You can then choose items from the list below:

Onion bhajii/ Chicken, pineapple and red onion kebabs/ Duck and Hoi Sin in pastry cups/  
Baby fish croissants/ Spinach and feta goujons/ Chicken sate/ Barbequed chicken wings/ Selection of pizza slices/  
Cheese and bacon pastry wraps/ Locally sourced honey sausages/ Breaded herb mushrooms/ Lamb kofte/  
Breaded Brie wedges/ Salmon and dill quiche topped with smoked cheese/ Sweet pimento, Mozzarella and red  
onion quiche/ Breaded prawn tails/ Mini spring rolls/ Vegetable or meat samosas/  
Breaded lemon chicken pieces/ Homemade Scotch eggs

### **Evening BBQ**

Local sausages, beef burgers, Chicken breast pieces, 3 salads, cheese, fried onions, breads and dressings

### **Hog Roast**

Slowly cooked pork served with fresh apple sauce, crackling, stuffing and 3 salads, vegetarian option and breads

### **Other Evening Foods**

Sausage or bacon baps with cones of wedges / Curry night – 2 curries with rice, Poppadums, Naan bread / Mexican night – Chilli and rice with nachos, salad, breads and potato wedges / Spanish Paella

### **Jamie Lee Smith Catering**

Tel: 07715 427421

Email: [enquiries@jamieleesmithcatering.co.uk](mailto:enquiries@jamieleesmithcatering.co.uk)

[www.jamieleesmithcatering.co.uk](http://www.jamieleesmithcatering.co.uk)

[www.thevenueatkerseymill.co.uk](http://www.thevenueatkerseymill.co.uk)

01473 823 380