

BRUISYARD
COUNTRY
ESTATE
SINCE 1354

Corporate ESTATE MENUS

Breakfast & Brunch PREPARED BY OUR CHEFS AND SERVED PLATED OR SHARING STYLE

SUFFOLK COOKED BREAKFAST SERVED WITH TEA AND COFFEE WITH A SELECTION OF JUICES

2024 £17.50 | 2025 £18.00 | 2026 £19.50

Suffolk pork sausage, dry cure back bacon, free range fried egg, grilled tomato, garlic and thyme roasted Portobello mushroom, toasted sourdough

(v) Vegetarian sausages, pan-fried halloumi, wilted baby spinach, free range fried egg, grilled tomato, garlic and thyme roasted Portobello mushroom, toasted sourdough

CONTINENTAL BREAKFAST SERVED WITH TEA AND COFFEE WITH A SELECTION OF JUICES

2024 £14.50 | 2025 £15.00 | 2026 £15.50

Selection of freshly baked pastries (v)

Toast and preserves (v)

Fresh fruits (v)

Greek set yoghurt (v)

Selection of cereals (v)

THE BRUNCH GRAZER SERVED SHARING STYLE FOR GUESTS TO ENJOY

2024 £14.00 | 2025 £15.00 | 2026 £16.00

Waffles (v)

Selection of bagels (v)

Selection of pastries (v)

Muffins (v)

Natural Yoghurt (v)

Dill cream cheese (v)

Smashed avocado (v)

Smoked salmon

Sliced Suffolk ham

Parma ham

Local preserves (v)

Local honey

Maple syrup (v)

Crispy bacon

Homemade granola pots (v)

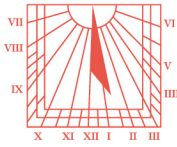
Fresh fruits (v)

PRICES ARE PER PERSON EXCLUDING VAT
MINIMUM OF 12 GUESTS FOR ALL BREAKFAST AND BRUNCH OPTIONS



TIME TO TREASURE *Time for pleasure*

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BRUISYARD
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Lunchtime

PREPARED BY OUR CHEFS AND SERVED PLATED OR SHARING STYLE

GRAZING MENUS

SERVED AS GRAZING TABLES OR AS INDIVIDUAL GRAZE BOXES FOR GUESTS TO ENJOY

2024 £15.00 | 2025 £16.00 | 2026 £17.00

The Suffolk Picnic

Suffolk Dingley dell pork homemade scotch eggs
Apple and pork puff pastry sausage rolls
Suffolk cheese board, figs, grapes, artisan crackers,
homemade chutney (v)
Honey and mustard glazed Suffolk roast ham
Local Dingley dell charcuterie
Seasonal vegetable quiche (v)
Homemade breads (v)
Bruisyard beetroot cured salmon
Seasonal vegetable pasta salad (v)
Pickles, crudities, hummus (v)
Fresh fruits (v)
Lemon posset pots (v)
Brownie bites (v)

The Mezze Grazer

Greek feta salad pots (v)
Grilled halloumi (v)
Homemade falafels (v)
Marinated artichokes (v)
Sundried tomatoes (v)
Figs with local honey and Parma ham
Olive and sundried tomato focaccia (v)
Homemade flatbreads (v)
Mixed olives (v)
Dressed rocket (v)
Hummus (v)
Tzatziki (v)
Fresh fruits (v)
Dried fruits and nuts (v)

SHARING MENU

SERVED SHARING STYLE FOR YOUR GUESTS TO ENJOY AT THE HALL OR BARN

2024 £26.00 | 2025 £27.00 | 2026 £28.00

Coronation chicken filled lettuce cups
Crispy pancetta Caesar salad
Seasonal vegetable quiche (v)
Bruisyard Estate foraged wild garlic pesto and spinach pasta salad (v)
Roasted squash, roast and feta salad, Bruisyard Estate honey and chilli dressing (v)
Coriander and lemon couscous, paprika and chilli marinated king prawns
Pork and apple sausage rolls
Crusty artisan bread rolls (v)
Dipping oils (v)

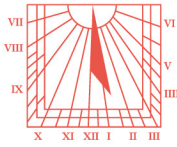
Sharing menu served with sparkling local cordials

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PICNIC MENU SERVED IN BRUISYARD DISPOSABLE PICNIC BOXES FOR GUESTS TO ENJOY AT THE ESTATE OR OFF SITE
2024 £20.00 | 2025 £21.00 | 2026 £22.00

Original

Pork and apple sausage roll
Thick cut Suffolk ham
Suffolk Cheddar (v)
Suffolk pork scotch egg
Bruisyard Chutney (v)
Crusty artisan bread roll (v)

Vegetarian

Suffolk beetroot and goats cheese tartlet (v)
Roasted squash, feta and pine nut sausage roll (v)
Mozzarella, tomato and pesto salad (v)
Suffolk Cheddar (v)
Bruisyard Chutney (v)
Crusty artisan bread roll (v)

Afternoon Snacks SERVED MID AFTERNOON WITH TEA & COFFEE FOR GUESTS TO ENJOY

2024 £6.00pp | 2025 £6.50pp | 2026 £7.00pp

SAVOURY SNACKING CHOOSE ONE SAVOURY OPTION TO BE SERVED

Suffolk cheddar & chive cheese straws (v)
Local pork & apple sausage rolls
Squash, sage & chestnut sausage rolls (v)

Pancetta & parmesan pinwheels
Wild mushroom pâté crostini (v)
Smoked salmon & dill cream cheese on rye bread

SWEET SNACKING CHOOSE ONE SWEET OPTION TO BE SERVED

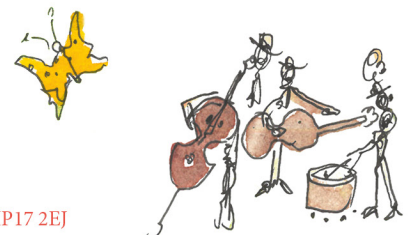
Homemade lavender shortbread (v)
Blueberry Muffins (v)
Date & pumpkin seed flapjacks (v)

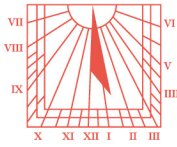
Chocolate chip muffins (v)
Chocolate brownie bites (v)
White chocolate & raspberry cookies (v)

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Afternoon Tea & Cream Tea SERVED IN THE HALL OR BARN FOR GUESTS TO ENJOY

CREAM TEA TWO SCONES SERVED PER PERSON WITH TEA & COFFEE

2024 £10.00 | 2025 £10.50 | 2026 £11.00

Sweet: Homemade sultana and orange zest scones, clotted cream, Bruisyard preserves (v)

Savoury: Suffolk cheddar scones, onion marmalade (v)

AFTERNOON TEA SERVED WITH TEA & COFFEE

2024 £26.00 | 2025 £27.00 | 2026 £28.00

Finger sandwiches

Suffolk cheddar, Bruisyard chutney (v)

Chive cream cheese, pickled cucumber (v)

Homemade Coronation chicken

Smoked salmon, lemon and dill cream cheese

Savoury

Suffolk cheddar scones, onion marmalade (v)

Pork and apple sausage rolls

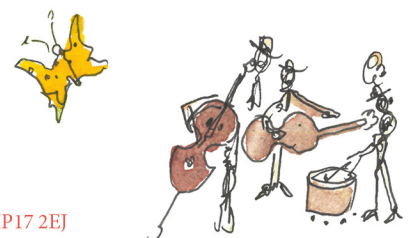
Sweet

Homemade sultana and orange zest scones, clotted cream, Bruisyard preserves (v)

Mini lemon drizzle cakes (v)

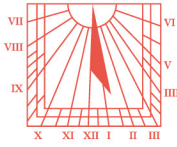
Brownie bites (v)

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Evening Dining

VARIOUS INFORMAL OR FORMAL DINING OPTIONS FOR YOUR GUESTS

BRUISYARD 'TAKEAWAY' DINING DELIVERED TO THE HALL READY TO SERVE

2024 £19.50 | 2025 £20.00 | 2026 £20.50

Mains CHOOSE TWO SHARING MAINS

Classic beef lasagne
Local pork sausages, caramelised onion gravy
Aromatic Thai green curry
Moroccan spiced lamb tagine
Slow cooked shin of beef in red wine sauce
Truffled mac n cheese (v)
Roasted butternut squash, chickpea and spinach curry (v)
Chicken and chorizo paella

Sides CHOOSE TWO SHARING SIDES

Dressed rocket salad (v)
Steamed white rice (v)
Bombay potatoes (v)
Couscous, apricot and almond (v)
Buttered seasonal greens (v)
Grilled flatbread (v)
Roasted Mediterranean vegetables (v)
Buttered mashed potato (v)

BBQ MENU SERVED SHARING STYLE FOR YOUR GUESTS TO ENJOY AT THE HALL OR BARN

2024 £20.00 | 2025 £20.50 | 2026 £21.00

BBQ Items CHOOSE THREE BBQ ITEMS TO SERVE

Woodland pig sausages
Woodland pig pork and apple burgers
Red poll beef burgers
Red Poll garlic and thyme marinated rump steak*
Estate venison spiced koftas
Estate venison burgers
Suffolk Cajun and Bruisyard honey chicken thighs

BBQ Sides MENU SERVED WITH ALL THE FOLLOWING SHARING SIDES

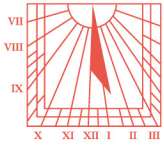
Local new season potato salad (v)
Estate foraged wild garlic pesto pasta salad (v)
Bruisyard coleslaw (v)
Roasted squash, rocket and feta salad (v)
Dressed mixed leaves (v)
Crusty artisan bread (v)
Dipping oils (v)
Brioche buns (v)

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ESTATE GROUP SHARING MENU SERVED SHARING STYLE IN THE GRAND DINING ROOM, OR AL FRESCO IN THE ESTATE

Two Course 2024 £48.00 | 2025 £49.50 | 2026 £51.00
Three Course 2024 £57.00 | 2025 £59.00 | 2026 £61.00

Starters CHOOSE ONE SHARING STARTER FOR THE WHOLE GROUP

BRUISYARD MEZZE

Moroccan spiced lamb koftas, coriander and mango falafel, tzatziki, red pepper hummus, charred garlic and herb yoghurt flat breads

BRUISYARD CHARCUTERIE

Local Suffolk charcuterie meats, garlic and chilli marinated olives, Bruisyard estate wild garlic pesto marinated burrata, roasted peppers, rosemary and garlic focaccia

BRUISYARD FARM SHOP

Suffolk butchers Honey and mustard chipolatas, quail's black pudding scotch eggs, truffle buttered duck liver parfait, garlic and herb marinated olives, Homemade chutney, Bruisyard pickles, charred sourdough

ORFORD SEAFOOD PLATTER

House beetroot salmon Gravlax, garlic and lemon shell-on King pawns, torched chilli and lime mackerel fillet, dill creme fraiche dressed crab croute, Bloody Mary prawn cocktail lettuce leaf, salt and pepper squid, rye with parley and lemon whipped butter

BRUISYARD TAPAS

Suffolk chorizo in red wine, garlic and lemon shell-on prawns, pan con tomate, Manchego and Bruisyard estate honey, marinated olives, Suffolk ham croquetas with aioli, crusty bread

BRUISYARD VEGETARIAN ANTIPASTI

Marinated Grilled Mediterranean vegetables, falafel, tzatziki, Bruisyard estate wild garlic pesto marinated burrata, red pepper hummus, Baba ghanoush, marinated olives, homemade breads (v)

Mains CHOOSE ONE MEAT AND ONE VEGETARIAN OPTION FOR THE WHOLE GROUP

Shredded slow cooked marinated shoulder of Suffolk lamb, rasal hangout grilled halloumi, homemade garlic and yoghurt flat breads, tzatziki, roasted vegetable, raisin and coriander Israeli couscous salad

Bruisyard estate rare breed steak and ghost ship Suffolk ale stew, thyme and horseradish suet dumplings, buttered mash, maple glazed carrots

Suffolk chicken, tarragon, leek and bacon puff pastry pot pie, creamed mash, wilted greens

Slow cooked garlic, lemon and thyme chicken thighs, steamed white rice, seasonal wilted greens

Whole side of chilli, lime and coriander marinated salmon cooked En papillote, charred tender stem broccoli, steamed basmati rice

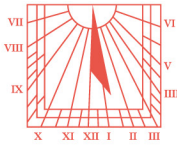
Smoked haddock and cod fish pie topped with dill mash and Suffolk cheddar served with seasonal greens

Chilli and coriander marinated butternut squash, roast cauliflower and spinach curry, homemade coriander and garlic naan breads, coriander and mint yoghurt, mango chutney (v)



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Desserts CHOOSE ONE DESSERT FOR THE WHOLE GROUP

- Tuscan lemon saffron tartlet, raspberry compote (v)
- Dark chocolate torte, rum cream (v)
- Roasted almond, spiced fig tart, clotted cream (v)
- Chocolate and blackberry brioche bread pudding (v)
- Hibiscus rose and ginger mascarpone cheesecake, white chocolate truffle

FINE DINING MENU SERVED BANQUET STYLE IN THE GRAND DINING ROOM, OR AL FRESCO IN THE ESTATE

2024 £49.00 | 2025 £51.00 | 2026 £53.00

Starters CHOOSE ONE MEAT/FISH AND ONE VEGETARIAN STARTER FOR THE WHOLE GROUP

- Truffle buttered duck liver parfait, plum chutney, toasted sourdough
- Beetroot cured salmon Gravlax, horseradish creme fraiche, toasted rye
- Seared scallops, black pudding, parsnip purée, julienne Granny Smith apple*
- Crispy slow pulled pork shoulder and apple croquettes, Dijon mustard mayonnaise, chorizo oil
- Braised caramelised shallot and Bingham blue tart, crispy shallot rings (v)
- Pesto marinated burrata, heirloom tomatoes, garlic and rosemary sourdough croute (v)

Mains CHOOSE ONE MEAT/FISH AND ONE VEGETARIAN STARTER FOR THE WHOLE GROUP

- Garlic and rosemary roasted lamb rack, crispy lamb shoulder and mint croquette, braised red cabbage, buttered greens, red currant jus*
- Pancetta and Dijon wrapped fillet of pork, champ pomme purée, charred tender stem broccoli, baked apple sauce, Suffolk cider jus
- 28 day matured Suffolk charred ribeye, thyme and beef dripping hassle-back potatoes, maple glazed carrot, brown butter shallot purée, pan jus
- Pan fried sea bass, chilli and garlic pak choi and tender stem broccoli, sautéed potatoes, butternut squash and ginger purée
- Pan fried fillet of cod, dill and caper potato croquette, wilted spinach, lemon and parsley butter sauce
- Curried cauliflower steak, wilted spinach, onion bhaji scraps, burnt onion purée, Bruisyard Bombay mix (v)

Desserts CHOOSE ONE DESSERT FOR THE WHOLE GROUP

- Passion fruit, white chocolate Madeleine, Crème Pâtissière, chocolate bark
- Caramel apple tarte tatin, salted popcorn, vanilla bean ice cream
- Amaretto tiramisu, clotted cream, chocolate shards, orange oil
- Belgian Chocolate mousse, hazelnut crumb, shortbread
- Coffee bean torte, rum cream
- Zabaglione poached pear, olive oil cake

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*ADDITIONAL SUPPLEMENT - POA



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