

BRUISYARD
COUNTRY
ESTATE
SINCE 1354

The 'Night Before' Dining

MENUS AVAILABLE FOR THE 'NIGHT BEFORE' YOUR WEDDING AT THE ESTATE

DROP OFF MEALS

Prepared by Bruisyard chefs and served cooked and ready to self-serve in the Hall on the kitchen island

MAIN COURSES CHOOSE TWO MAINS FOR WHOLE GROUP

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 and cheese
Roasted butternut squash, chickpea and spinach curry
Chicken and chorizo paella

SIDES CHOOSE TWO SIDES FOR WHOLE GROUP

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

2024 £19.50

2025 £20.00

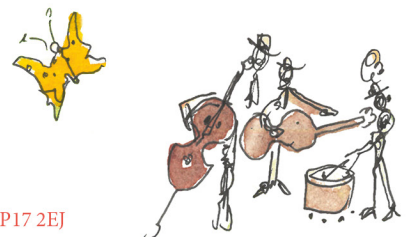
2026 £20.50

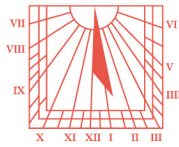
Minimum 20 people

Prices are per person excluding VAT

TIME TO TREASURE *Time for pleasure*

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GRAZING MENUS

Prepared by Bruisyard's chefs and served grazing style for your guests. Perfect for pre or post wedding dining.

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
Honey and mustard glazed Suffolk roast ham
Local Dingley dell charcuterie
Seasonal vegetable quiche
Homemade breads
Bruisyard beetroot cured salmon
Seasonal vegetable pasta salad
Pickles, crudities, hummus
Fresh fruits
Lemon posset pots
Brownie bites

THE MEZZE GRAZER

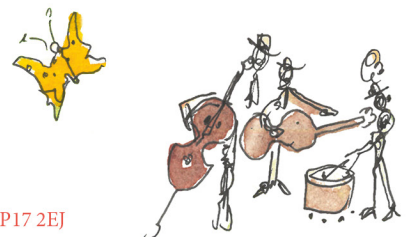
Greek feta salad pots
Grilled halloumi
Homemade falafels
Marinated artichokes
Sundried tomatoes
Figs with local honey and Parma ham
Olive and sundried tomato focaccia
Homemade flatbreads
Mixed olives
Dressed rocket
Hummus
Tzatziki
Fresh fruits
Dried fruits and nuts

2024 £15.00 per person | 2025 £16.00 per person | 2026 £17.00 per person

Prices are per person excluding VAT

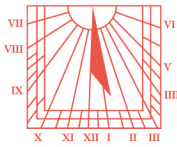
Minimum of 20 guests

Catering for more than 40 guests may require the hire of a marquee or Bruisyard barn.



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DESSERT GRAZING MENU

Prepared by Bruisyard chefs and served grazing style for your guests. A perfect informal dessert option.

THE DESSERT GRAZER

Chocolate meringue kisses
Toffee banana tartlets
White chocolate, orange and cranberry truffles
Millionaires' shortbread
Rocky road squares
Orange mascarpone carrot cake bites
Filo, almond and raspberry tarts
Double chocolate brownie bites
Chocolate dipped seasonal fruits
Chocolate tiffin slices

2024: £12.00 per person

2025: £12.50 per person

2026: £13.00 per person

Why not add...

WELCOME COCKTAIL HOUR

Add a night before welcome cocktail hour for your guests served either in the entrance hall or Drawing Room. Minimum order of 20 cocktails. Specific cocktails available on request, subject to additional cost.

Espresso Martini | Negroni | Old Fashioned | Apple Pie-Tini

2024: £9.00 per person

2025: £10.00 per person

2026: £11.00 per person

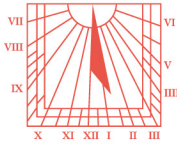
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Minimum numbers of 20 guests for both grazing table & cocktails.



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FINE DINING MENU

Prepared by Bruisyard chefs and served at the Hall, either in the grand dining room, or al fresco in the estate grounds.

STARTERS CHOOSE ONE MEAT 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 AND ONE VEGETARIAN MAIN 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

2024 £49.00 per person | 2025 £51.00 per person | 2026 £53.00 per person

Prices are per person excluding VAT

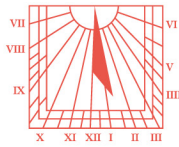
*Additional supplement - POA

Minimum of 20 guests. Catering for more than 30 guests may require the hire of a marquee or Bruisyard barn.

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WELCOME BBQ MENU

Prepared by Bruisyard chefs and served at the Hall al fresco in the estate grounds, either on the kitchen terrace, side lawn or Byre courtyard.

MENU ONE

Beef burger, brioche bun
Local pork sausage
Jerk marinated chicken thighs

BBQ SIDES:

Potato and chive salad
Dressed leaves
French bread

MENU TWO

Cheeseburger, brioche bun
Local pork and apple sausage
Jerk marinated chicken thigh
Moroccan lamb and green pepper skewer
Tiger prawns marinated in garlic, lime and chilli

BBQ SIDES:

Caesar salad, croutons, parmesan and anchovies
Roasted Mediterranean vegetable couscous
Dressed leaves
Coleslaw and roasted sunflower seeds
Potato salad

BBQ MENU ONE:

2024 £20.00 per person | **2025** £20.50 per person | **2026** £21.00 per person

BBQ MENU TWO:

2024 £28.00 per person | **2025** £28.50 per person | **2026** £29.00 per person

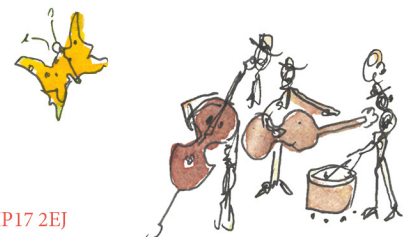
Prices are per person excluding VAT

Minimum of 20 guests.

Both BBQ menus include condiments.

All dietaries (i.e. Vegetarian, Vegan, Gluten Free etc) are catered for within the menu cost.

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