

UNV
KITCHEN

CATERING BROCHURE

EXECUTIVE HEAD CHEF

KEITH MCDOWELL

UNV Kitchen has been under the guidance of Executive Chef Keith McDowell since 2013. With over 30 years of experience in Michelin-starred and AA Rosette establishments across the country, Keith has a profound culinary background. Before joining Unique Norfolk Venues, he spent six years in senior roles in Norfolk, allowing him to develop an extensive knowledge of the local produce and suppliers at our disposal. Keith takes pride in having assembled a formidable UNV Kitchen team, with chefs who have held prestigious positions in both the South of England and Norfolk.

With fresh produce from Norfolk's own fields and delectable seafood from the East and North Norfolk Coasts, there will be something perfect at every event! Our menus are carefully designed by Keith and the UNV Kitchen team to provide high quality restaurant standard food on a banqueting scale.



COME JOIN US!

Before you make any decisions, we think it is important that you sample the delicious food that our Executive Head Chef, Keith and his team create for you on your special day. You will both be invited to a wonderful tasting event!

As soon as you arrive, you'll be greeted with a canapé reception. This is the perfect opportunity to mix and mingle with your fellow wedding couples while you enjoy some drinks. The dining room will be set up for a wedding reception and you'll be given your seats at a group table. The tasting is the perfect opportunity to see the venue decorated and full of people, emulating your wedding day as closely as possible.

We will then serve you a delicious sharing menu that has been thoughtfully chosen by Keith and his catering team.

Our house wine will be provided at the table for you to taste and our wine expert will also be available with a selection of speciality wines for you to try.

The events team will be on hand throughout the tasting to answer any questions and offer advice.



A close-up photograph of a person's hands holding a large, rustic wooden board. The board is laden with a variety of appetizers, including small round fried items, bite-sized sandwiches, and small tarts. The background is a soft-focus green, suggesting an outdoor setting. The word 'CANAPÉS' is overlaid in white, bold, sans-serif capital letters in the center of the image.

CANAPÉS



CANAPÉS

You'll choose up to 5 of the following:

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, GF, VE)

Scorched Watermelon, Mango and Chilli (V, VE, GF, DF)

Chargrilled Courgette, Dried Tomato, Basil (V, VE, GF, DF)

Cucumber Maki Roll, Wasabi (V, VE, GF, DF)

Crispy Tofu Yakitori, Soy Glaze (V, VE, DF)

Temple of Seitan Skewer, Gochujang Sauce* (V, VE, DF)

Salt Cod Croquettes, Squid Ink Crisp (GF, DF)

Gravlax, Honey and Mustard Dressing, Oat Cracker (GF)

Sea Trout Ceviche, Avocado, Lime (GF, DF)

Gressingham Duck, Prawn Cracker, Spring Onion, Cucumber and Hoisin* (DF, GF)

Cajun Sutton Hoo Chicken Skewer (GF, DF)

Crispy Chilli Beef with Sticky Soy* (DF, GF)

Slow Cooked Blythburgh Pork Cheeks, Bramley Apple, Crackling (GF, DF)

***Chef's recommendation**

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free

PREMIUM CANAPÉS

Whipped Goats Cheese, Truffle Oil, Crostini (V, GF)

West Norfolk Potted Brown Shrimp, Cayenne Butter (GF)

Tiger Prawn Tempura with a Sweet Chilli Dipping Sauce (GF, DF)

Lamb Shawarma, Babaganoush, Pomegranate (GF, DF)

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free



UNIQUE CANAPÉS

Oat Cake, Binham Blue Cheese, Raisin Purée (V, GF)

Brancaster Smoked Salmon Roulade, Keta Caviar (GF)

Native Oysters with Shallot Vinegar (GF, DF)

Tempura of Native Oysters with Sweet Chilli Dipping Sauce (GF, DF)

Morston Crab Beignets, Honey and Sesame Dip (GF)

Key: (V) Vegetarian | (VE) Vegan | (GF) Gluten Free | (DF) Dairy Free





WEDDING
BREAKFAST

ABOUT OUR FOOD

At UNV Kitchen, we pride ourselves on the quality of our creations, made possible by our trusted suppliers who provide us with outstanding local ingredients. Our commitment to using organic meat, locally sourced seasonal crops, East Coast seafood and growing some of our own herbs and flowers in the beautiful gardens of Oxnead Hall, ensures the finest dining experience.

While we prioritise local and sustainable sourcing in our catering, please understand that ingredient availability may vary with the seasons. Rest assured, we remain committed to delivering the highest quality dishes, regardless of seasonal or sourcing challenges. Thank you for your understanding and support.

CHOOSING YOUR MENU

You will be requested to select one Starter, one Main course, and one Dessert, in addition to any personalised dishes like an Amuse Bouche or Pre-Dessert, along with your selected Evening Food. After you have received your RSVPs you'll be asked to provide information about any guests with specific dietary requirements. After you've made your selections, the kitchen will be alerted, and they will carefully consider any necessary adjustments to your dishes for these guests whilst prioritising food safety and quality.



ORIGINAL MENU

INCLUDED IN PACKAGE PRICE

Starter Option

You'll choose one starter from the following:

Sutton Hoo Chicken and Smoked Streaky Bacon

Parmesan, Aioli's, Barbequed Gem Lettuce, Toast (GF)

Heirloom Tomato

Feta, Mint, Elderflower (GF, V)

Blythburgh Pork Belly Rilette

Beetroot Chutney, Black Garlic and Cox Apple Puree, Toast, Nasturtium (GF, DF)

Heritage Beetroots

Whipped 'Norfolk Mardler' Goats Curd, Truffle Honey (GF)

East Coast Monkfish Scampi

Pea Purée, Pea Shoots, Tartare Espuma (GF)

Mozzarella Stuffed Arancini

Aioli, Parmesan, Basil Oil (GF)

Your Choice of Soup (GF bread available)

Main Option

You'll choose one main from the following:

English Label Chicken Breast Bourguignon

Pommes Boulangere, Roasted Carrot and Charred Tenderstem, Sauce Bourguignon (GF, DF)

Blythburgh Confit Pork Shoulder

Pommes Anna, Braised Red Cabbage, Glazed Shallot, Grain Mustard Jus (GF)

Ash Farm Slow Braised Beef

Sauté Norfolk Peer Potatoes, Glazed Carrot and Parsnip, Roasted Red Onions, Braising Liquor Reduction (GF)

Sutton Hoo Chicken Leg Ballotine

Confit New Potatoes, Cavolo Nero, Pea and Mint Puree, Jus (GF, DF)

Barbeque Blythburgh Pork Belly

Hasselback Potatoes, Chargrilled New Season English Corn, Crunchy Slaw, Corn Salsa (GF, DF)

Dessert Option

You'll choose one dessert from the following:

Milk Chocolate Brownie

Honeycomb Ice Cream, Honeycomb, Chocolate Soil, Chocolate Sauce (GF)

Pavlova

Berry Compote, Sharrington Berries, Chantilly (GF)

Vanilla Creme Brulee

Candied Orange Biscotti (GF)

Sicilian Lemon Tart

Torched Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel

Sandringham Cox Apple Tarte Tatin

Vanilla Ice Cream, Cinnamon and Brown Sugar Caramel

Tiramisu

Coffee Soaked Savoiardi, Mascarpone, Chocolate Coin (GF)



PREMIUM MENU

Starter Option

You'll choose one starter from the following:

Blytheburgh Pork Belly

Sweet Pea Velouté, Black Truffle, Crackling (GF)

Tandoori Sutton Hoo Chicken

*Curried Cauliflower Purée, Mango Pickle,
Coriander Oil (GF)*

Salt Baked Cod Arancini

Pea Purée, Crispy Shallots, Lemon (GF)

Beetroot and Gin Trout Gravlax

Baby Beetroot, Horseradish Creme Brûlée (GF)

Norfolk Game Terrine

Black Pudding Crumb, Chilli Tomato Chutney

Caprese Salad

Bocconcini, Pesto, Balsamic Gel (GF)

Gressingham Duck Breast

Peach, Honey Lavender & Orange Purée (GF)

Main Option

You'll choose one main from the following:

Braised Pork Belly

*Roast Crackling, Dauphinoise Potato, Savoy Cabbage, Apple
Crisp, Spiced Apple and Quinoa Granola, Calvados Jus (GF)*

Fillet of Black Bream

*Pak Choi, Shitake and Enoki Mushrooms, Asian Broth,
Crispy Shallots (GF, DF)*

Roast English Lamb Rump

*Braised Shoulder Bon Bon, Fondant Potato,
Carrot Purée, Broad Beans, Peas, Pan Gravy (GF)*

Parmesan Crusted Cod

*Spiced Onion and Potato Fritter, Curried Cauliflower, Coconut,
Coriander, Lime Emulsion (GF)*

Pan Roast Chicken Breast

*Panko Breaded Confit Leg, Fondant Potato, Braised Savoy Heart,
Roast Cauliflower, Cauliflower Purée, Chicken Jus (GF)*

Roast Topside of Beef

*Thyme and Garlic Roast Potatoes, Cauliflower Purée, Yorkshire
Pudding, Roast Gravy. Served with sharing platters of Roast Carrot
and Parsnips, Cauliflower Cheese and Braised Red Cabbage*

Dessert Option

You'll choose one dessert from the following:

Espresso Martini

*Coffee Jelly, Kahlua Cream, Cocoa Nibs,
Espresso Sugar Tuile (GF)*

Rum Baba

*Chantilly, Clementine Curd, Rum Syrup,
Vanilla Tuile*

Sticky Toffee Pudding

*Roasted Banana Ice Cream, Butterscotch
Sauce, Caramelised Banana (GF)*

Chocolate Mousse

*Chocolate Chilli Cake, Creme Fraiche,
Lime, Chocolate Soil (GF)*

Chocolate Ganache

*Vanilla Ice Cream, Candied Chocolate
Orange, Orange Gel (GF)*



UNIQUE MENU

Starter Options

You'll choose one starter from the following:

Pork Shoulder Scotch Egg

Truffle Mayonnaise, Watercress (GF, DF)

Morston Crab Benedict

English Muffin, Hollandaise, Confit Egg Yolk

Crispy Glazed Pork Belly

Dashi Panna Cotta, Umami Cracker, Soy and Wasabi Jelly (GF, DF)

King Prawns, Ras El Hanout

Toasted Chickpeas, Pomegranate, Lemon Yoghurt (GF)

Cured Norfolk Quail Breast

Quail Leg Lollipop, Scotch Quail Egg, Black Pudding Crumb, Juniper Jus

Brancaster Smokehouse Salmon

Chive Crust, Beetroot, Carrot, Cucumber, Yuzu Pearls, Dill Emulsion (GF, DF)

Main Options

You'll choose one main from the following:

Griddled Hereford Sirloin

Pressed Potato Terrine, Griddled Asparagus, Crispy Onion Rings, Green Peppercorn and Brandy Sauce (GF)

Sea Bass Fillet

Anna Potato, Wilted Spinach, Crayfish Tails, Bouillabaisse Sauce (GF)

Pan Seared Scallops

Crispy Blythburgh Pork Belly, Pea Puree, Shallot and Bacon Sauce, Saute New Potatoes (GF)

Blythburgh Pork Duo

Black Garlic Pomme Puree, Sticky Pig's Cheek Stuffed Roscoff Onion, Pork Puff, Bacon Lardons, Chive Emulsion (GF)

Gressingham Duck

Confit Breast, Duck Leg Faggot, Fondant Potato, Balsamic Glazed Onions, Smoked Bacon, Peas, Duck Gravy (GF)

Dessert Options

You'll choose one dessert from the following

Custard Panna Cotta

Poached Rhubarb, Rhubarb Gel, Rhubarb Powder, Shortbread Crumb, Passionfruit Broth (GF)

Brown Sugar Tart

Stem Ginger Ice Cream, Gingerbread Crumb, Glazed Fig

Apple and Tonka Bean Bavaois

Blackberry Sorbet, Apple Jelly, Pickled Blackberries, Granola (GF)

Milk Chocolate Marquise

Sea Salt Caramel, Cherry Jelly, Cherry Liquor Reduction (GF)



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.

Your Wedding Planner can guide you as to what is available seasonally and locally. (additional fees apply).



BREAD AND OILS

Replace your bread and butter with Sharing Bread Boards, Olive Oil and Balsamic (+£3.50pp)

BESPOKE MENU

Our menus are just a sample of what we can produce for your special event. If you would like to create a bespoke menu to match your wedding theme, recreate your favourite dish or extra courses, please speak to your wedding planner. (Additional fees will apply)

Choice Menu

You can give your guests a choice of two options for your menu for an extra £7.00pp. Please choose two dishes per course.

Assiette Of....

Speak to your planner and let them know a couple of your favourite flavour combos or desserts, and we will design a dish around your choices.

Additional £5.00pp (Additional fees may apply)



SHARING MENU

A FEAST FOR THE TABLE

A great interactive and fun experience for you and your guests!



Starter Option

You'll choose 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)

Main Option

You'll choose one main from the following:

Sous Vide Hereford Silverside

Barbeque Beef and Onion Suet Pudding, Smoked Mini Jackets, Burnt Hispi Cabbage, Barbeque Sauce

Bone Roasted Norfolk Pork Rib

Truffle and Parsley Mash or Duck Fat Roast Potatoes, Confit Shallots, Buttered Seasonal Greens, Crispy Crackling, Bramley Apple Sauce, Roast Gravy

Whole Roasted Norfolk Lamb Shoulder

Dauphinoise Gratin or Duck Fat Roast Potatoes, Braised Red Cabbage, Buttered Seasonal Greens, Garden Mint Sauce, Lamb Gravy

Dessert Option

You'll choose one dessert from the following:

Apple, Cinnamon and Granola Crumble

Vanilla Ice Cream

Lemon Tart

Italian Meringue, Raspberry Sorbet, Raspberry Tuile, Raspberry Gel Meringue, Berry Compote, Fresh Berries, Chantilly

Meringue and Berry Compote

Fresh Berries, Chantilly

CHILDREN'S MENU

Starter Option

You'll choose one starter from the following:

Garlic Bread with Cheese

Mozzarella Dippers
with Tomato Salsa

Dough Balls with Butter

Carrot and Cucumber Sticks
with Pitta Bread and Hummus

Main Options

You'll choose one main from the following:

Spaghetti with Tomato Sauce

All of the below are served with chips. Please choose one of the following sides: beans, peas or salad

Chicken Fillet Goujons or Breaded Cod Fillet

Freshly Baked Cheese and Tomato Pizza

Beef Burger in a Toasted Bun

Dessert Options

You'll choose one dessert from the following:

Chocolate Chip Cookie Stack,
Vanilla Ice Cream

Strawberries and Cream

Mixed Ice Cream with Sauce
and Sprinkles

Chocolate Brownie, Chocolate
Sauce, Honeycomb Ice Cream

Donut, Chocolate Dipping Sauce



A chef in a white uniform is captured in the middle of throwing a piece of dough into the air. The dough is suspended in the air, showing its texture and shape. The chef is looking up at the dough with a focused expression. In the background, another chef in a white uniform is visible, working at a wooden table. The setting appears to be an outdoor kitchen or a food market, with a building and some potted plants in the background. The overall atmosphere is one of active food preparation.

EVENING FOOD

ORIGINAL EVENING MENU

You'll choose three options from the Evening Food Original Menu. 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 Planning Team.

Brioche Sliders

Allocation is one slide per person plus a cone of chips

Crispy Buttermilk Chicken

Korean Gochujang, Asian Slaw

Charred Chorizo and Halloumi,

Gem, Tomato, Hummus

Panko Breaded Fish Fingers

Pea Shoots, Tartare

Pulled Pork

Herb Stuffing, Crackling, Apple Sauce

Falafel

Gem, Lime and Tomato Salsa (V)

Halloumi

Chilli Jam, Harissa and Honey Yoghurt (V)

BBQ Jackfruit

Texas Slaw, Barbeque Sauce (V)

Street Food Bucket

Allocation is one portion of street food buckets per person

Blackened Miso Corn Ribs

Lime, Togarashi (3 Per Portion) (VE)

Nachos

*Sour Cream, Pico De Gallo, Jalapenos,
Guacamole, Monterey Jack Cheese (V, GF)*

Halloumi

Chilli Jam, Harissa and Honey Yoghurt (V, GF)

Sticky Pork Ribs

Korean BBQ Sauce

Classic Mac and Cheese

*Parmesan and Thyme Crumb Choose
from the following toppings:*

1. As It Comes, Plain and Simple (V)
2. Truffle Oil, Onion Jam, Shaved Parmesan (V)
3. Beer and Treacle Bacon, Crispy Onions

Loaded Chips

Allocation is one portion of loaded chips per person

Crispy Katsu Chicken

*Red Onion, Lemon and
Chilli Pickle, Katsu Curry*

Smoky Beef Brisket

Chillies, Texan Slaw, Garlic Sauce

Panko Breaded Cod

Tartar Sauce, Mushy Peas (GF, DF)

Boneless Korean Fried Chicken

Wings Gochujang
Asian Slaw (DF)

**Crispy Fried Salt and Pepper
Cauliflower Wings**

Garlic and Ginger (DF, VE)

PREMIUM EVENING MENU

Stone Baked Pizza

(Minimum 80 portions)

You will choose 3 toppings. This must include any vegetarian/vegan choices (if applicable). Variations such as Gluten or Dairy free will be on a pre-order only basis and cooked from our kitchen. Please speak to our Planning Team.

Goats Cheese, Red Onion, Beetroot Chutney (V)

Margherita, Tomato and Basil, Fiorelli Mozzarella, Fresh Basil (V)

Pepperoni, Chilli Oil

Pulled Pork and Chorizo, Sweet Peppadew Peppers

Barbeque Jackfruit, Corn, Crispy Fried Onion (V)

OR

Norfolk Half Roast Hog

(Minimum 100 portions)

Served with Crispy Crackling, Pork and Herb Stuffing, Soft White Rolls, Potato Wedges, Coleslaw and Apple Sauce



UNIQUE EVENING MENU

BBQ - FRESH FROM THE GRILL

Chargrilled Steak Burger Slider, Jumbo Pork Sausage Dog and a Korean Chicken Yakitori, Gochujang, Chilli

OR

Moving Mountains Plant Based Burger, Moving Mountains Plant Based Jumbo Sausage and a Sticky Tofu and Aubergine Yakitori, Gochujang, Chilli

Includes; New Potato Salad, Gherkins and a choice of Branded and Homemade Sauces

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



WAFFLE STICKS

You will choose 3 toppings. Variations such as Gluten or Dairy Free will be on a pre-order only basis and cooked from our kitchen. Please speak to our Planning Team.

Allocation is one stick per person

Smashed Biscoff, Malteser, Biscoff Sauce

**Lemon Meringue - Lemon Cream, Marshmallows,
Ginger Biscuits, Lemon Curd**

Blueberry Compote, Candied Bacon, Maple Syrup

**Apple Pie - Butter Baked Cinnamon Apples, Toffee Pieces,
Broken Sweet Pastry, Caramel Sauce**

50 portions, 75 portions or 100 portions available



CHEESE WEDDING TOWER

With a selection of traditional accompaniments such as figs, strawberries, chutneys and crackers, we can't wait to help you create a custom table that suits your needs!

We have so many options and styles available. Contact your wedding planner to find out what we have to offer, and create the ideal cheese tower grazing table for your big day!

DISCLAIMER REGARDING DIETARY REQUIREMENTS

Our menus are prepared using fresh raw ingredients. Some dishes may however contain a manufactured ingredient. We label all stated allergens by the manufacturer. Due to availability issues we are all facing, our suppliers may source and supply manufactured products that deviate from our allergen advice without prior notice. Therefore we can not guarantee the accuracy of the allergen advice given regarding these food products. In turn we can not guarantee the accuracy of each food item on the menus. Please also keep in mind that some of these ingredients may have been made in facilities that contain other allergens, and that our own kitchens also contain other allergens. For any concerns and more detailed information on a food product, please speak to your planner. Dishes may not appear as images due to different plating options.

WE LOOK FORWARD TO CREATING YOUR SPECIAL MENU

We look forward to collaborating with you to create a memorable experience. We really hope this brochure inspires you and we can't wait to see what you create.

Executive Head Chef

Keith McDowell

Operations Director

Lucy Rhodes

