



HENSTEAD PAVILION

Events & Receptions

Evening Menu Samples

Ranging from £14-£40 per head

Sharing Platters

Selection of dry cured meats, a range of cheeses, falafels, sea salted crackers, stuffed vine leaves, crusty breads, olives, sundried tomatoes, homemade garlic hummus, fresh minty tzatziki dip, sweet pickle, roasted red peppers, dried apricots, smoked almonds & crudités.

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Homemade Pizzas

A selection of homemade pizzas with a variety of toppings. Classic margherita or spicy pepperoni or why not create your own pizzas with a bride & groom special!

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Hog Roast

Hog roast pork served in a brioche bun, apple sauce and a side of crackling. Why not add salads and sides to build your menu.

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Luxury Buffets

Hot and cold finger buffet. Choose your own menu from a range of options.

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Barbeque

A selection of locally sourced barbecued meats, such as beef burgers, pork hot dogs, Harissa flat-iron steaks, with fresh bread rolls, side salads and sauces.

Extras can include garlic king prawns, halloumi and Mediterranean vegetable skewers & chilli butter corn on the cob.

Please note this are only examples and menus can be adapted and created to suit your palette.

**Please contact Henstead Pavilion to discuss any allergen information, dietary requirements or specialist menus in advance.*



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