

BRUISYARD  
COUNTRY  
ESTATE  
SINCE 1354

# Bruisyard Country Estate Break Menus

## DROP OFF MEALS

Prepared by Bruisyard's chefs and served in the dining room  
Please choose 2 mains plus 2 sides

### MAIN COURSES

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

### SIDES

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

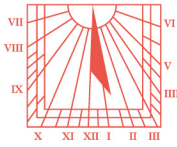
Minimum 20 people

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

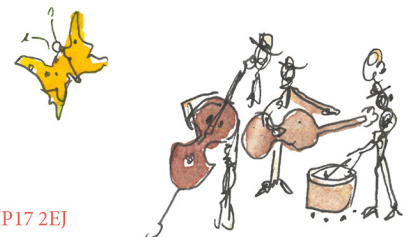
Greek feta salad pots  
Grilled halloumi  
Homemade falafels  
Marinated artichokes  
Sundried tomatoes  
Figs with local honey and Parma ham  
Olive and sundried tomato focaccia  
Homemade flatbreads  
Mixed olives  
Dressed rocket  
Hummus  
Tzatziki  
Fresh fruits  
Dried fruits and nuts

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

Prices are per person excluding VAT

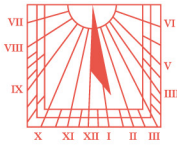
Minimum of 20 guests

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



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# BBQ MENU

Served sharing style for your guests to enjoy at the hall or barn

## 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)

2024 £20.00

2025 £20.50

2026 £21.00

Prices are per person excluding VAT

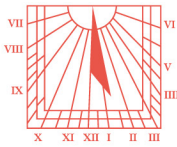
Minimum of 20 guests.

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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 on the side lawn, rear garden or Byre courtyard.

## 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 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

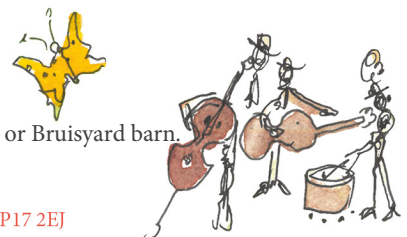
Prices are per person excluding VAT

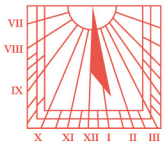
\*Additional supplement - POA

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

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# ESTATE SHARING MENU

Prepared by Bruisyard chefs and served sharing style at the Hall, either in the grand dining room, or al fresco on the side lawn, rear garden or Byre courtyard.

## *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

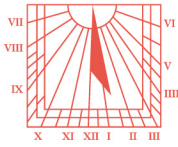
### *Bruisyard Vegetarian Antipasti*

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



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## *Mains* CHOOSE ONE MEAT & ONE VEGETARIAN MAIN 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)

## *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

**2024:** £48.00 per person Two Course | £57.00 per person Three Course

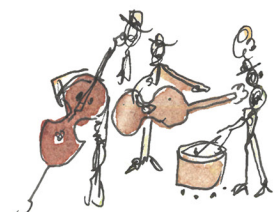
**2025:** £49.50 per person Two Course | £59.00 per person Three Course

**2026:** £51.00 per person Two Course | £61.00 per person Three Course

Prices are per person excluding VAT

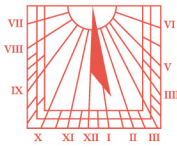
Minimum of 20 guests

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



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# SUNDAY LUNCH MENU

Prepared by Bruisyard chefs and delivered to the Hall with heating instructions, served sharing style or served banqueting style to you and your guests. Perfect for those 'Day After' celebrations.

## MAINS CHOOSE ONE MAIN FOR THE WHOLE GROUP

Whole roast Suffolk chicken, duck fat roast potatoes, honey and mustard glazed carrots, cauliflower cheese, seasonal greens, sage and onion stuffing, truffle bread sauce, chicken gravy

Roast Suffolk pork loin, duck fat roast potatoes, honey and mustard glazed carrots, cauliflower cheese, seasonal greens, sage and onion stuffing, apple sauce, crackling, gravy

Roast sirloin of beef, duck fat roast potatoes, honey and mustard glazed carrots, cauliflower cheese, seasonal greens, beef dripping Yorkshire pudding, gravy\*

Rosemary and garlic roast rolled leg of Suffolk lamb, duck fat roast potatoes, honey and mustard glazed carrots, cauliflower cheese, seasonal greens, homemade mint sauce, gravy

Roasted butternut squash, feta and sage Wellington, olive oil roast potatoes, honey and mustard roast carrot, roast parsnips, vegetarian gravy (v)

## DESSERTS CHOOSE ONE DESSERT FOR THE WHOLE GROUP

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Seasonal hedge row fruit crumble, custard or vanilla ice cream

Lemon tart, raspberries, pouring cream

Warm chocolate brownie, vanilla ice cream

**Delivered** (with heating instructions):

**2024** £12 per person (£16 with dessert) | **2025** £13 per person (£17 with dessert) | **2026** £14 per person (£18 with dessert)

**Served & Cleared** (Sharing style):

**2024** £22 per person (£26 with dessert) | **2025** £23 per person (£27 with dessert) | **2026** £24 per person (£28 with dessert)

**Plated, Served & Cleared** (Banquet style):

**2024** £35 per person with dessert | **2025** £36 per person with dessert | **2026** £37 per person with dessert

Prices are per person excluding VAT

\*Additional supplement - POA

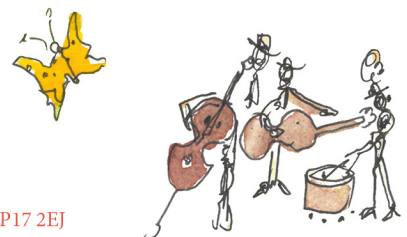
Minimum of 10 guests for Delivered option

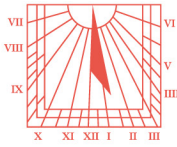
Minimum of 20 guests for Served options

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# HALL BREAKFAST MENUS

Prepared by our chefs and served in the dining room of the hall

## SUFFOLK COOKED BREAKFAST

2024 £17.50 | 2025 £18.00 | 2026 £19.50

Minimum 20 guests

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

Tea and coffee

Selection of juices

## CONTINENTAL BREAKFAST

2024 £14.50 | 2025 £15.00 | 2026 £15.50

Minimum 10 guests

Selection of freshly baked pastries

Toast and preserves

Fresh fruits

Greek set yoghurt

Selection of cereals

Tea and coffee

Selection of juices

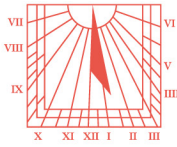
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# GRAZING BRUNCH MENU

Prepared by Bruisyard's chefs and served grazing style for your guests. Perfect for the morning after.

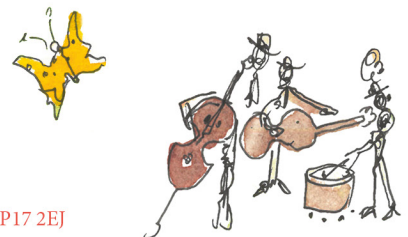
## THE BRUNCH GRAZER

Waffles  
Selection of bagels  
Selection of pastries  
Muffins  
Natural Yoghurt  
Dill cream cheese  
Smashed avocado  
Smoked salmon  
Sliced Suffolk ham  
Parma ham  
Local preserves  
Local honey  
Maple syrup  
Crispy bacon  
Homemade granola pots  
Fresh fruits

**2023** £14.00 per person | **2024** £15.00 per person | **2026** £16.00 per person

Prices are per person excluding VAT  
Minimum of 20 guests

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