

BRUISYARD
COUNTRY
ESTATE
SINCE 1354

The 'Day After' Dining

MENUS AVAILABLE FOR THE 'DAY AFTER' YOUR WEDDING AT THE ESTATE

HALL BREAKFAST MENUS

Prepared by Bruisyard chefs and served in the dining room of the hall.

SUFFOLK COOKED BREAKFAST AVAILABLE PLATED OR BUFFET STYLE

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

2024 £17.50 | 2025 £18.00 | 2026 £19.50

CONTINENTAL BREAKFAST

Selection of freshly baked pastries

Toast and preserves

Fresh fruits

Greek set yoghurt

Selection of cereals

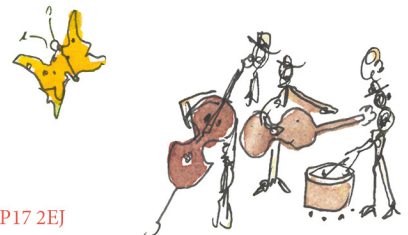
Tea and coffee | Selection of juices

2024 £14.50 | 2025 £15.00 | 2026 £15.50

Prices are per person excluding VAT

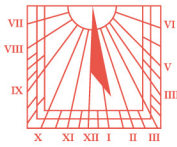
Minimum of 20 guests for cooked breakfast.

Minimum of 10 guests for continental breakfast.



TIME TO TREASURE *Time for pleasure*

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GRAZING BRUNCH MENU

Prepared by Bruisyard 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

2024: £15.00 per person

2025: £16.00 per person

2026: £17.00 per person

Prices are per person excluding VAT

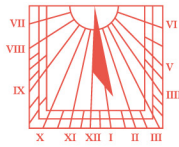
Minimum of 20 guests.

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



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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

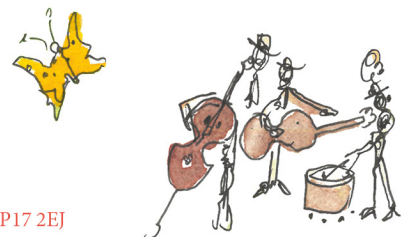
Prices are per person excluding VAT

*Additional supplement - POA

Minimum of 10 guests for Delivered option

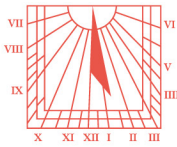
Minimum of 20 guests for Served options

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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 prawns, 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

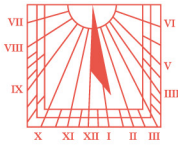
Bruisyard Vegetarian Antipasti

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

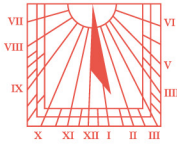
Minimum of 20 guests

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CELEBRATION 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

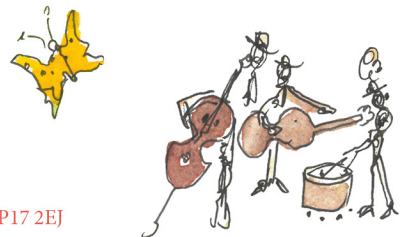
Prices are per person excluding VAT

Minimum of 20 guests.

Both BBQ menus include condiments.

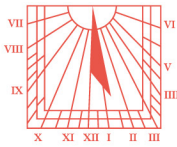
All dietaries (i.e. Vegetarian, Vegan, Gluten Free etc) are catered for within the menu cost.

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GRAZING MENUS

Prepared by Bruisyard 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

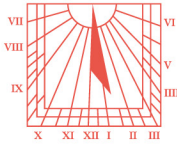
Minimum of 20 guests

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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

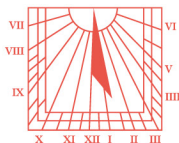
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Minimum numbers of 20 guests for both grazing table & cocktails.



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HOG ROAST

Served at the hall in either the side lawn or courtyard. Served on a spit and carved by Bruisyard chefs.

Traditional 12 hour roasted whole pig

Soft white rolls

Sage & onion stuffing

Baked apple sauce

Crackling

Catering for up to 80 Guests:

2024 £1,150 | 2025 £1,200 | 2026 £1,250

Catering for up to 120 Guests:

2024 £1,800 | 2025 £1,900 | 2026 £2,000

MOROCCAN SPICED WHOLE ROAST LAMB

Served at the hall in either the side lawn or courtyard. Served on a spit and carved by Bruisyard chefs and self-serve accompaniments.

Soft flatbread

Falafel

Mint yoghurt

Red onion salad

Almond & apricot couscous

Coriander potatoes

Catering for up to 40 guests

2024 £1,145 | 2025 £1,200 | 2026 £1,275

Prices are excluding VAT

Minimum of 80 guests for Hog Roast.

Minimum of 40 guests for Roast Lamb.

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

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