

BRUISYARD  
COUNTRY  
ESTATE  
SINCE 1354

## DRINKS PACKAGES

Each package includes 2 reception drinks, half a bottle of wine during your wedding breakfast and a toast drink.  
You can also choose a mocktail to serve during your reception drinks as an alternative

### SELECTION ONE

2024 £28.50 | 2025 £29.50 | 2026 £30.50

Choose a selection of two drinks to serve during your reception drinks from the following:  
Prosecco\* | Peroni | Pimm's

Half a bottle of our house wine to have with your wedding breakfast

1 glass of Prosecco for your toast

### SELECTION TWO

2024 £31.50 | 2025 £32.50 | 2026 £33.50

Choose a selection of two drinks to serve during your reception drinks from the following:  
Prosecco\* | Peroni | Pimm's | Bellini | Mimosa

Half a bottle of wine from our Premium Collection to have with your wedding breakfast

1 glass of Prosecco for your toast

### SELECTION THREE

2024 £38.50 | 2025 £39.50 | 2026 £40.50

Choose a selection of two drinks to serve during your reception drinks from the following:  
Prosecco\* | Peroni | Pimm's | Bellini | Mimosa

Half a bottle of wine from our Exclusive Collection to have with your wedding breakfast

1 glass of Champagne for your toast

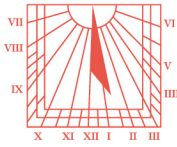
Prices are per person excluding VAT

\* Champagne or Wedding Cocktail reception drinks upgrade available for additional £10.00pp

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# CANAPÉ MENU

For 6pp please select three warm & three chilled | For 4pp please select two warm & two chilled

## WARM

Boneless confit chicken wing, hot sauce, blue cheese mayonnaise  
Mushroom, parmesan and truffle arancini (v)  
Crispy panko crumbed chicken, teriyaki mayonnaise  
Rasel hanout lamb kofta, mint yoghurt  
Chilli and garlic pan fried king prawn skewer  
Sticky hoisin pork belly  
Crispy potato rosti, bravas sauce, aioli (v)  
Salt cod croquette, paprika and roasted red pepper aioli  
Tempura courgette, sriracha mayonnaise (v)  
Tempura king prawn, lemon and dill mayonnaise  
Pulled ham hock, rosti, pineapple jam  
Maple glazed cocktail sausage  
Oriental spring roll, sweet chilli sauce  
Tempura halloumi, sour cream, chilli jam (v)

## CHILLED

Coronation chicken in cucumber cup, black onion seed  
Garlic and thyme marinated bavette steak, aioli  
Suffolk gold cheese, compressed pineapple (v)  
Mushroom and tarragon pate, croute (v)  
Sun-dried tomato and pesto puff pastry tartlet (v)  
Rare roasted beef, creamed horseradish, Yorkshire pudding  
Whipped feta and mint tartlet (v)  
Smoked salmon blini, dill creme fraiche  
Goat cheese mousse crostini, pickled beetroot puree (v)  
Stilton and pear tartlet (v)  
Smoked chicken, garlic and tarragon creme fraiche tartlet  
Burrata, black olive tapenade, truffle crostini (v)  
Red pepper hummus, coriander and garlic yoghurt flatbread (v)

2024 4 canapés per person £9.50 | 6 canapés per person £11.50

2025 4 canapés per person £10.00 | 6 canapés per person £12.00

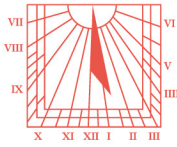
2026 4 canapés per person £10.50 | 6 canapés per person £12.50

Prices are per person excluding VAT



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# ROKE MENU

Select one option from each course and one vegetarian option from our separate menu

## STARTERS

Chicken liver parfait, homemade chutney, toasted ciabatta, dressed leaves  
Pulled ham hock, crispy potato rosti, confit free range hens' yolk, pineapple jam  
Beetroot and goat cheese arancini, wild garlic pesto, dressed pea shoots (v)  
Torched mackerel, pickled beetroot and walnut salad, horseradish cream

## MAIN COURSES

Pan-fried chicken supreme, herbed sautéed new potatoes, charred courgette with minted peas, whipped feta, estate foraged wild garlic pesto  
Pan-fried chicken supreme, crispy potato rosti, wilted spinach, mushroom and tarragon sauce  
Slow roasted belly of pork, new potato and leek terrine, seasonal greens, homemade apple sauce, jus  
Twelve-hour braised beef brisket, creamed horseradish pomme purée, maple glazed carrot, crispy kale  
Baked fillet of hake, paprika roasted red pepper and butter bean cassoulet, garlic aioli, pea shoots  
Thyme roasted butternut squash, feta and spinach tart, dill marinated courgette ribbons, frisée and herb salad, Dijon vinaigrette, roasted hazelnut (v)

## DESSERTS

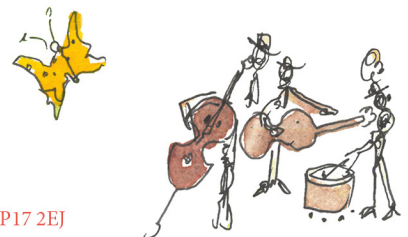
Classic lemon tart, zested clotted cream, lemon basil (v)  
Sticky toffee pudding, salted caramel sauce, vanilla ice cream (v)  
Bruisyard Country Estate honey crème brûlée, spiced poached pear, lavender shortbread biscuit (v)  
White chocolate and stem ginger cheesecake, raspberry coulis, fresh raspberries (v)

2024 £49.00

2025 £51.00

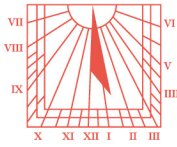
2026 £53.00

Prices are per person excluding VAT  
2 course menu price available



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# ABBHEY MENU

Select one option from each course and one vegetarian option from our separate menu

## STARTERS

- Carpaccio of beef, caper, cornichons, creamed horseradish dressing, leaves
- Beetroot cured salmon, pickled cucumber, dill and lemon creme fraiche, dressed pea shoots
- Chicken and chorizo terrine, roasted red pepper, wild garlic and tarragon aioli
- Pan fried herb and ricotta gnocchi, whipped ricotta, pesto, micro basil (v)
- Warm salad of charred courgette, peas, whipped lemon and dill feta, micro leaves (v)

## MAIN COURSES

- Garlic and rosemary roasted lamb rump, minted new potato terrine, wilted greens, pea and shallot purée, lamb sauce\*
- Pan fried duck breast, crispy potato rosti, wilted spinach, carrot and ginger puree, jus
- Pan fried Suffolk pork fillet, Dijon and thyme potato gratin, braised red cabbage, roasted cauliflower purée, jus
- Roasted loin of Bruisyard country estate venison, sage duck fat confit potatoes, wilted greens, roasted parsnip puree, pickled blackberries, redcurrant jus\*
- Baked fillet of hake, paprika roasted red pepper and butter bean cassoulet, garlic aioli, pea shoots
- Pan fried cod fillet, dill and caper potato croquette, sautéed spinach, saffron herb butter sauce, charred lemon, dressed pea shoots

## DESSERTS

- Zesty lemon posset, shortbread (v)
- Dark chocolate torte, clotted cream, raspberries (v)
- Warm Estate hedge row berry and almond frangipane tart, vanilla ice cream (v)
- Saffron and calvados poached pear, cardamon creme fraiche, sesame brittle (v)
- Steamed rum baba, torched pineapple, clotted cream (v)

2024 £59.00

2025 £61.00

2026 £63.00

Prices are per person excluding VAT

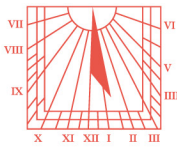
2 course menu price available

\*Additional supplement - POA



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# ABBAY MENU SHARING DISHES

These dishes are alternatives to the dishes on the Abbey Menu

We suggest having one course as a sharing menu, and the remainder plated

Suitable for a maximum of 80 guests, with a maximum of eight guests per round table

Vegetarian/Vegan alternative choices for guests served plated

## STARTER BOARDS

Two boards per table, each serving up to four guests per board

### ANTIPASTI

Marinated artichokes, roasted red peppers, mixed olives, sundried tomatoes, Parma ham, salami, taleggio, mizuna, focaccia

### MEZZE

Lamb kofta, falafel balls, red pepper hummus, tzatziki, grilled aubergine, dolmades, pitta bread

### PLOUGHMAN'S

Smoked ham hock terrine, Suffolk Gold cheddar, pickled onions, pork and apple sausage roll, piccalilli, radish and celery salad, crusty bread

## MAIN COURSES

Select one main course and three side dishes

Roasted sirloin of beef, salsa Verde

Baked local ham, glazed with honey and mustard

Blythburgh pork loin, sage and onion stuffing, apple sauce, gravy

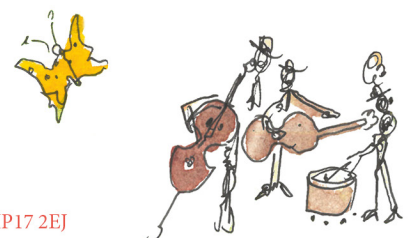
Slow cooked shoulder of lamb, marinated in Moroccan spices

Hot smoked fillet of salmon, horseradish sauce

Chickpea, butternut squash & spinach tagine (v)

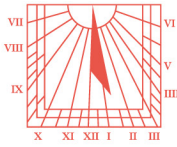
Roasted turkey crown, lemon, garlic and thyme, pigs in blankets

Baked wild mushroom, brie and celeriac tart, truffle dressing (v)



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## SIDES

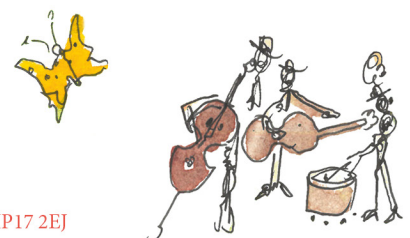
Select one chilled & two warm sides

### CHILLED

Tabouleh salad  
Baby gem lettuce, ranch dressing  
Rocket salad, shaved parmesan, balsamic dressing  
New potatoes, creme fraiche, chives  
Marinated artichoke hearts, red pepper and feta salad  
Couscous with apricot and toasted almonds

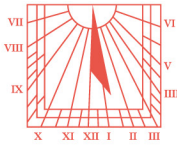
### WARM

Buttered seasonal greens  
Roast root vegetables, maple syrup glaze  
Herbed new potatoes  
Dauphinoise potatoes  
Roasted squash, rosemary and garlic  
Duck fat roast potatoes  
Tenderstem broccoli, walnut butter  
Truffled mashed potatoes



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# CARVERY MENU

Suitable for a maximum of 80 guests, with a maximum of eight guests per round table

Vegetarian/Vegan alternative choices for guests served plated

## MAIN COURSES

Select one option. Served for your guests to carve themselves at the table

Blythburgh roast pork, sage and onion stuffing, apple sauce, gravy

Roasted sirloin of beef, horseradish sauce, red wine gravy\*

Baked honey and mustard ham, gravy

Roasted leg of lamb, marinated in rosemary and garlic, mint sauce

Roasted fillet of salmon, pickled fennel, lemon butter sauce

Wild mushroom, chestnut and red lentil nut roast, vegetarian gravy (v)

## SIDES

Select one chilled & two warm sides

### CHILLED

Roasted Mediterranean couscous salad

Potato salad, shallots, chives

Baby gem lettuce, Caesar dressing

Pasta salad, sunblush tomatoes, olives, parsley

Mizuna, shaved parmesan, olive oil,

Marinated artichoke, roasted red pepper, courgettes

Green salad, feta cheese

### WARM

Roasted duck fat potatoes

Mashed potatoes

Buttered seasonal greens

Roasted root vegetables

Herbed new potatoes

Truffled cauliflower cheese

Sautéed broccoli, shallots and almonds

Whole roasted celeriac, garlic and thyme butter

Dauphinoise potatoes

## DESSERTS

Sticky toffee pudding, salted caramel, vanilla ice cream

Vanilla panna cotta, poached rhubarb, ginger crumble

Dark chocolate cheesecake, orange and yoghurt

2024 £45.00 | 2025 £47.00 | 2026 £49.00

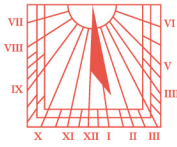
\*£2.50pp supplement for Beef main

Prices are per person excluding VAT



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# WINTER MENU

Select one option from each course and one vegetarian option from our separate menu

## STARTERS

Smoked ham hock terrine, piccalilli, crusty bread

Cream of mushroom soup, truffle oil, chives (v)

Grilled fillet of mackerel, celeriac and wholegrain mustard remoulade, dressed leaves

Beetroot and goat's cheese risotto, watercress salad (v)

## MAIN COURSES

Local pork sausages, mashed potato, seasonal greens, onion gravy

Braised chicken leg, savoy cabbage and bacon, roast potatoes, red wine sauce

Baked fillet of cod, herbed new potatoes, tenderstem broccoli, lemon butter sauce

Wild mushroom and parsnip ragu, greens, parmesan polenta (v)

## DESSERTS

Vanilla crème brûlée

Warm chocolate brownie, vanilla ice cream

Eton mess, raspberry sauce

2024 £45.00

2025 £47.00

2026 £49.00

Prices are per person excluding VAT

Minimum three courses

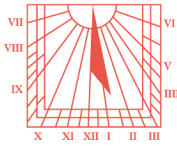
Available November, December, January and February only



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# WEDDING BREAKFAST BBQ MENU

## MAIN COURSES

Select 5 BBQ options (to include at least 1 vegetarian option)

All served with a selection of breads

Local pork sausage

BBQ pork spare ribs

Chargrilled beef burgers

Surf 'n' Turf skewers

Lamb and mint burger

Marinated lamb skewers

Vegetarian skewers

Roasted peppers stuffed with couscous

Corn on the cob

Grilled Portobello garlic mushrooms

Cajun spiced chicken

Sweet chilli chicken

Salmon Teriyaki & honey skewers

Spicy marinated king prawns

## SALADS

Select 3 options

Mediterranean vegetable couscous

Homemade coleslaw

Sliced mozzarella, tomato and basil

Chicken Caesar

Potato and shallot

Wild rocket, beetroot & feta

Italian pasta

Traditional niçoise

## DESSERTS

Select 1 plated dessert option

Triple chocolate brownie, vanilla ice cream

Lemon tart, raspberry sorbet

Summer fruit Eton mess

Blueberry fool

Caramel profiteroles, pouring cream

White chocolate cheesecake, fresh raspberries

Strawberry shortcake

2024 £41.00

2025 £43.00

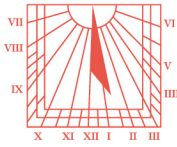
2026 £45.00

Prices are per person excluding VAT



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# CHILDREN'S MENU

Children's Menu (age 12 and under)

One choice of starter, main and dessert (vegetarian choice available in addition to main choice)

## STARTERS

Garlic bread

Roasted plum Tomato soup

Mini cheese and tomato tart

BBQ chicken wings and salad

## MAIN COURSES

Pork sausages, mash and peas

Chicken goujons, chips and beans

Battered Haddock, chips and peas

Penne pasta, tomato sauce, meatballs

Macaroni cheese

## DESSERTS

Strawberry and chocolate ice cream sundae

Chocolate brownie, vanilla ice cream, raspberry sauce

Jelly and ice cream

2024 One course: £12 | Two courses: £17 | Three courses: £22

2025 One course: £12.50 | Two courses: £17.50 | Three courses: £22.50

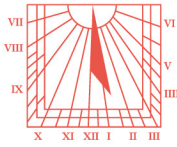
2026 One course: £13 | Two courses: £18 | Three courses: £23

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# BANQUETING MENU UPGRADES

## ARTISAN BREAD & OILS

Upgrade your bread rolls included in the Roke & Abbey menus to one of the below, all served with olive oil and balsamic vinegar.

- Garlic and rosemary focaccia (v)
- Olive and sun dried tomato focaccia (v)
- Mixed seed farmhouse (v)

2024 £2.50 per person  
2025 £2.75 per person  
2026 £3.00 per person

## FLAVOURED BUTTERS

Upgrade your butter included in the Roke & Abbey menus to one of the below flavoured options.

- Thyme, lemon and parsley butter (v)
- Rosemary and Maldon sea salt butter (v)
- Chilli and coriander butter (v)

2024 £1.00 per person  
2025 £1.25 per person  
2026 £1.50 per person

## CHEESE COURSE

Add a cheese course to your dining experience with a chef's choice selection of the below. Served as sharing boards per table with grapes, artisan crackers and homemade estate chutney.

*Cheddar | Brie | Blue or Goats*

2024 £10.00 per person  
2025 £10.50 per person  
2026 £11.00 per person

## AFTER DINNER COCKTAIL HOUR

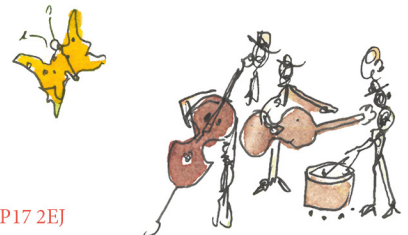
Add a post dinner cocktail hour for your guests served either in the Medieval Hall or barn front lawn/courtyard. Minimum order of 50 cocktails. Specific cocktails available on request, subject to additional cost.

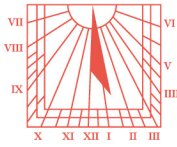
*Espresso Martini | Negroni | Old Fashioned | Apple Pie-Tini*

2024 £9.00 per person  
2025 £10.00 per person  
2026 £11.00 per person

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# WEDDING EVENING MENUS

## Artisan Sandwiches

Tray served around the venue to guests. Choose one meat and one vegetarian option to be served.

Pulled pork, BBQ sauce, root vegetable slaw, brioche bun  
Seared hanger steak, stilton, onion jam, toasted ciabatta

Grilled halloumi, roasted red pepper, chipotle mayo, toasted ciabatta (v)  
Falafel, iceberg lettuce, mint yoghurt, tahini sauce, pitta bread (v)

2024 £10.50 per person | 2025 £11.00 per person | 2026 £11.50 per person

## Wood Fired Pizza

Wood Fired Pizzas cooked from our own pizza oven in the courtyard. Served from the barn courtyard pizza bar and served around the venue. Choose up to four choices from the below pizza menu.

Suffolk salami, estate chilli honey  
Gorgonzola, goats cheese, pecorino (v)  
Walnut pesto, rocket, chicken breast, honey, manchego  
Fruit pig black pudding, caramelised red onion, thyme  
Garlic pizza bread (v)  
Anchovy, caper, olive  
Estate foraged wild garlic pesto, burrata, charred seasonal vegetables (v)  
Suffolk garlic sausage, spinach, chilli  
Ricotta, prosciutto, mushroom, mozzarella  
Salami, roasted onions, jalapeños  
Suffolk wild mushroom, rosemary, truffle (ve)  
Margherita (v)  
Suffolk charcuterie

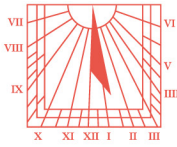
2024 £11.50 per person | 2025 £12.00 per person | 2026 £12.50 per person

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## Hog Roast

Served on a spit in the barn courtyard and carved by Bruisyard chefs

Traditional 12 hour roasted whole pig  
Soft white rolls  
Sage & onion stuffing  
Baked apple sauce  
Pork 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

Also available: Gluten free rolls and stuffing, vegetarian options

## Cheese Tower

Served either cheese board style or as a cheese tower for guests to enjoy in the barn annex.

To include five local cheese types as below:

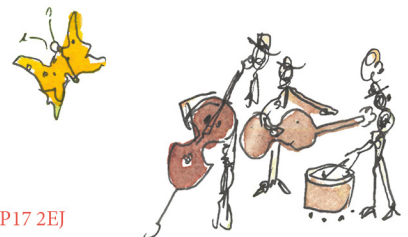
*Brie | Cheddar | Blue | Goats | Smoked*

Includes a selection of artisan crackers, grapes and homemade estate chutney. Minimum 80 guests.

Specific cheeses available on request, subject to additional charge.

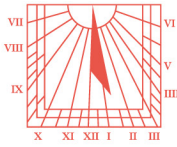
2024 £6.00 per person | 2025 £6.50 per person | 2026 £7.00 per person

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# STREET FOOD EVENING MENUS

## Loaded

Served in eco-friendly bowls to guests. Choose one meat and one vegetarian option to be served.

Mac & cheese topped with crispy bacon lardons, homemade BBQ sauce, parmesan and truffle crumb  
Mac & cheese topped with crispy mozzarella and basil pesto (v)

Skin on fries topped with slow cooked brisket chilli, sour cream and Suffolk cheddar  
Skin on fries topped with mozzarella, aioli, homemade BBQ sauce (v)

2024 £10.00 per person | 2025 £10.50 per person | 2026 £11.00 per person

## From the Coals

Cooked from our own charcoal oven in the courtyard.

Served in eco-friendly bowls to guests. Choose one meat and one vegetarian option to be served.

Local butchers sausage cooked over charcoal, brioche roll, caramelised onions  
Vegetarian sausage, brioche roll, caramelised onions (v)

Slow cooked pulled spiced lamb shoulder in a homemade yoghurt flatbread, tzatziki, dressed rocket  
Pulled jackfruit in a homemade yoghurt flatbread, tzatziki, dressed rocket (v)

2024 £10.00 per person | 2025 £10.50 per person | 2026 £11.00 per person

## From the Grill

Served in eco-friendly bowls to guests. Choose one meat/fish and one vegetarian option to be served.

Garlic and thyme marinated hanger steak, aioli, skin on fries  
Bruisyard crispy chicken, blue cheese mayo, hot sauce, skin on fries  
Suffolk beer batter tiger prawns, Bruisyard tartar sauce, skin on fries  
Halloumi fries, sweet chilli jam, sour cream, skin on fries (v)

2024 £12.50 per person | 2025 £13.00 per person | 2026 £13.50 per person

Prices are per person excluding VAT



TIME TO TREASURE *Time for pleasure*

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