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## Refreshments

	Minimum Order	Price
Tea & coffee Traditional, fruit and flavoured teas Roots fresh brewed filter coffee	5	£2.30
Water Still and Sparkling filtered chilled water	1	£3.00
Cordial (serves up to 5) Wild elderflower   Strawberry & lime   Rhubarb, orange & ginger	1	£5.00
Juice (serves up to 5) Orange   Apple	1	£5.00
Biscuits Border's biscuits	1	£1.50
Dietetic biscuits Suitable for Vegan, Dairy Free & Gluten Free	1	£1.50
Morning pastries Pain au chocolat   croissants with jam   Vegan croissant	5	£2.50





Breakfast	Minimum Order	Price
Tea & coffee Traditional, fruit and flavoured teas Roots fresh brewed filter coffee	5	£2.30
Bacon sourdough baguette Smoked back bacon with Stokes tomato or brown sauce	5	£3.50
Vegan sourdough baguette  Vegan sausage with Stokes tomato or brown sauce	5	£3.25
Sausage sourdough baguette  Local pork sausage with Stokes tomato or brown sauce	5	£3.35
Morning pastries Pain au chocolat   Croissants with jam   Vegan croissant	5	£2.00
Fruit platter (serves up to 5) Melon, pineapple and mango with granola, honey & natural yoghurl	1	£20.00
Whole fruit Apples   Bananas   Easy peelers   Pears   Grapes	5	£0.85





Brunch	Minimum Order	Price
Wild Mushrooms Sauteed wild mushrooms, red onion chutney, chives, English muffin	5	£9.00
Eggs Florentine Poached free range eggs, baby spinach, hollandaise, English muffin	5	£10.00
Eggs Benedict Poached free range eggs, smoked ham, hollandaise, English muffin	5	£10.00
Eggs Royale Poached free range eggs, smoked salmon, hollandaise, English mufi	5 fin	£12.00



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Lunch Platter	Minimum Order	Price
Sourdough baguettes Meat   Vegetarian   Fish   Vegan	10	£5.60
Filled tortilla wraps Meat   Vegetarian   Fish   Vegan	10	£5.00
Salad bowls & home baked breads Vegetarian   Vegan	10	£5.50
Crisps Sea salt   Cider vinegar & sea salt   Chorizo   Cheddar & onion	5	£1.50
Sausage roll Hand crafted sausage roll	5	£2.50
Vegan savoury pastry Vegan spicy mexican bean roll	5	£2.20
Vegetable sticks Houmous & avocado dip	5	£2.00
Fruit platter Melon, pineapple and mango	5	£4.50
Whole fruit Apples   Bananas   Easy peelers   Pears   Grapes	5	£0.85
Prices exclude VAT. Non-UEA events will be charged at current rate.	L	IODERN IFE CAFÉ



Savoury Bites	Minimum Order	Price
Marinated olives   Sun-blushed tomatoes   Mozzarella & pesto (serves up to 5) Artisan bowls with homebaked focaccia bread	1	£25.00
Vegetable samosas   Spiced pakoras   Onion bhaji (serves up to 6) Mango chutney, sweet chilli & tomato relish dips	1	£10.00
Charcutterie board (serves up to 5) Sliced parma ham, chorizo, salami	1	£18.50
Norfolk cheese board Norfolk cheeses, biscuits, grapes, chutney, celery	1	£10.00
Quiche Individual home baked vegetarian tart	5	£1.85
Vegetable sticks Houmous and avocado dips	5	£2.00
Cheese twist Baked puff pastry and cheese	5	£2.80
Sausage roll Hand crafted sausage roll	5 <b>MO</b>	£2.50
Prices exclude VAT. Non-UEA events will be charged at current rate.	LIF CA	



# **Savoury Bites**

Caroni Direct	Minimum Order	Price
Vegan sausage roll Vegan spicy mexican bean roll	5	£2.50
Chicken skewer Sweet chilli chicken	5	£2.50
Mediterranean skewer  Mozzarella & tomato with basil pesto	5	£2.50
Panko prawn Breaded prawns with sweet chilli dip	5	£2.50
Tortilla chips Gucamole and salsa dips	5	£2.00
Vegetable samosa Spicy vegetable samosa	5	£2.50
Spiced pakora Indian potato and pea pakora	5	£2.50
Onion bhaji Spiced onions fried in gram flour batter	5	£2.50



## Homebakes

	Order	Price
Traybakes Brownie & flapjack bites	5	£2.00
Cookies Home baked chocolate cookie	5	£1.10
Fruit scones Clotted cream, fruit jam	5	£3.50
Cheese scones Cheddar scone with butter	5	£3.50
Cupcakes Selection of victoria, chocolate fudge, gluten free banoffee	6	£2.00
Regular celebration cake (serves up to 8) Victoria   Chocolate fudge   Gluten free banoffee	1	£15.00
Large celebration cake (serves up to 24) Victoria   Chocolate fudge   Gluten free banoffee	1	£60.00





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### Afternoon Tea

Traditional afternoon tea

Tea & coffee, sandwiches, fruit scones with clotted cream & jam, lemon custard tart, early grey fruit cake, vanilla cupcake, caramel Paris Brest

Sparkling wine, serves up to 6
Adnams Prosecco DOC

1 £25.00

Price

£18.00

Minimum

Order

20





Gourmet Dining

Minimum Price Order Mains

25 £25.00 Ras el hanout chicken

Spiced Morrocan chicken fillet

Panko prawn Breaded prawns with sweet chilli dip

Binham Blue and broccoli tart

Binham Blue, roasted broccoli, short crust pastry

Vegan butternut, sage, vegan cheese flatbread Vegan butternut, sage, vegan cheese flatbread



#### Salads

A selection of four seasonal salads. Sample:

Moroccan cous cous (veta)

Giant couscous, courgette, aubergine, tomato, peppers, sultanas, mint, parsley

Greek salad

Feta, tomato, cucumber, red onion, peppers, lemon oil dressing

Squash, chickpea & avocado salad

Roasted squash, chickpea, avocado, baby spinach, pomegranate, sumac dressing

Mixed leaves

Lemon and herb dressing

#### **Desserts**

Lemon tart

Sweet pastry, lemon custard, torched meringue

Fruit platter

Freshly cut fruit

Vegan brownie (vegan)

Vegan and gluten free chocolate brownie, fresh berries

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### **Bowl Food**

Choose up to 3
We recommend choosing a vegan option for you 3rd choice.
Dinner rate will be applied for events that take place after 5pm

Minimum

Order

25 Lunch £12.50

Dinner £15.00

**Price** 

Meat

Thai style beef salad, chilli, coriander, mint, lime, peanut Confit duck, celeriac mash, braised red cabbage, Stokes marmalade glaze Slow cooked pork belly, mustard mash, burnt apple puree, thyme jus Asian fried chicken, katsu sauce, jasmine rice, pickled vegetables

#### Fish

Seared tuna, Asian slaw, peanut & tamarind dressing
Pan fried sea bream, baby potato, green bean salad, saffron mayonnaise
Beer battered cod, chips, minted pea puree
Baked hake, chorizo, tomato, cannellini beans, roasted peppers

#### Vegetarian

Mushroom risotto, Grana Padano cheese, truffle oil Tikka paneer, chickpea dahl, bhuna sauce, saffron rice Roast cauliflower tagine, cous cous, smoked almond, pomegranate, houmous, flatbread

### Vegan (Man)

Thai green tofu curry, sticky rice, chilli, ginger Asian vegetable spring rolls, papaya salad, dipping sauce Roasted beetroot falafel, black bean stew, zhoug, flatbreads





# Canapes

Choose up to 5 options
we recommend 5 canapes per person

Order

Minimum

**Price** 

Meat 150 £3.50

Thai seared chicken, red pepper mousseline, yellow salsa Duck parfit, rhubarb & ginger jam Smoked chicken mousse & grapes, bagel Parma ham, mixed peppers, parsley, puff pastry

#### Fish

Smoked trout, avruga, potato cake Californian seared tuna & mango sushi, wasabi, soy dip Beetroot marinated smoked salmon, avruga, rye bread Potted shrimps, toasted bread

#### Vegetarian

Goats cheese log, beetroot, paprika, shortbread biscuit, yellow salsa Stilton mousse, pecan nut, fig puree, blini Parmesan shortbread, mozzarella, sun blushed tomato, pesto Half quail egg, spicy mayo, leek, French bread

#### Vegan / gluten free 666

Asparagus sushi, nigri, wasabi, soy dip Carrot cup, celeriac salad, red pepper Roasted vine tomato, pesto & shallot salsa, grilled zucchini Caviar d`aubergine, rosti potato

#### Sweet

Orange & cranberry brownie

Macaron

Mini opera gateau

Lemon curd tart

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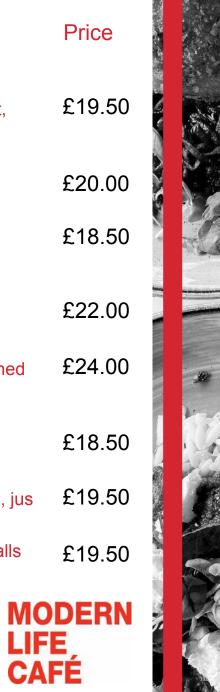
# Formal Dining Starters

Choose up to 2 options we recommend choosing a vegan option for your 2nd choice	Price
Meat	£8.00
Pressed duck, red onion, lentil vinaigrette, herb salad	
Diaper Farm chicken, pancetta, pistachio terrine, red onion marmalade, s	•
Smoked venison, spiced plum chutney, charred pear, roasted walnut, Bir	nham Blue £9.00
Pea & smoked ham hock soup, focaccia	£6.50
Fish	
Smoked salmon, salmon rillette, mustard creme fraiche, rye bread wafer	£8.50
Thai crab cake, sweet pickled vegetable Asian salad, chilli jam	£8.00
Smoked haddock & cauliflower soup, focaccia	£6.50
Chapel & Swan smoked salmon, beetroot relish, wasabi, pickled fennel	£8.00
Vegetarian	
Roast and pickled beetroot, whipped goats` cheese, salad, crisp wafer	£7.50
Burnt Norfolk apples, goats` cheese, pistachio, watercress	£6.50
Wild mushroom arancini, truffle aioli, rocket, parmesan	£7.00
Broccoli & Binham Blue cheese soup, focaccia	£6.50
Vegan (vegan)	
Chargrilled asparagus, roasted garlic, toasted sourdough, spring onion, b	pasil oil £7.75
Celeriac and wild mushroom soup, focaccia	£6.50
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# Formal Dining Mains

Choose up to 2 options we recommend choosing a vegan option for your 2nd choice	Price
Meat Gressingham duck, shredded confit leg and red onion bonbon, potato fondant, roast butternut puree, tender-stem, golden raisin jus	£19.50
Beef cheek in ale jus, creamed potato, honey carrots & parsnips, watercress	£20.00
Butter roasted cornfed chicken, risotto verdi, baby leaves, tomato, truffle oil vinaigrette	£18.50
Slow cooked beef brisket, pommes anna, kale, baby carrots, red wine jus	£22.00
Moroccan spiced Compton Hall Farm lamb rump, apricot puree, saffron poached potato, green beans medjool date jus	£24.00
Diaper farm chicken, mash, asparagus, baby leeks, roast chicken jus	£18.50
Confit Gressingham duck, savoy cabbage, celeriac dauphinoise, baby carrots, jus	£19.50
Pork belly, butternut squash puree, sprouting broccoli, fondant potatoes, Aspalls cider jus	£19.50





Lormal	Dining	
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Choose up to 2 options we recommend choosing a vegan option for your 2nd choice	Price
Fish	
Seared sea bass, potato tartar, pea puree, aspargus, herb beurre blanc	£19.00
Sweet-cured roast salmon salad, avocado creme fraiche, slow roast tomato, grilled asparagus, lemon confit potatoes	£20.00
Sea bream fillet, potato, savoy, shrimp butter ragout	£20.00
Oven baked salmon, spring onion mash, sprouting broccoli, pea & bean fricassee	£20.00
Cod loin, crispy hens` egg, crushed new potatoes, chive butter sauce	£19.50
Vegetarian	
Wild mushrooms, baby leeks, asparagus, rocket, crispy hens' egg, hollandaise, filo	£17.50
pastry	£17.00
Tikka paneer, chickpea dahl, bhuna sauce, saffron rice	
Red onion marmalade, pear & cheese tart, truffle fries, baby rocket salad	£17.00
Vegan (vešin)	
Puy lentil, wild mushroom pithivier, leek ribbons and baby carrots, truffle rosti, red wine reduction	£17.00
Roast butternut squash, beetroot & spinach wellington, fondant potato, asparagus,	£18.00
baby leeks	
Portobello mushroom, edamame bean, charred pepper & plum tomato	£17.50
"shakshuka", apricot puree, fondant potato, green beans	£17.50
Tempura courgette flowers, olive oil mash, peas, beans, gremolata	DDERN
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<b>Formal</b>	Dining	Desserts
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Choose up to 2 options we recommend choosing a vegan option for your 2nd choice	Price
Mango and passion fruit delice, coconut cookie crumble, mango sorbet	£8.00
Bailey's choux bun, tourched marshmallow, sable breton, milk chocolate gamish	£7.50
New York Mille-Feuille pastry, Bavarois au Cassis, frozen yoghurt	£8.00
Gooseberry and green apple pie, rose scented strawberry conserve, vanilla ice cream	£7.50
Sticky toffee ginger pudding, caramelised pineapple, gingerbread ice cream	£7.50
Raspberry and elderflower terrine, strawberry ice cream pavlova	£7.50
Dark chocolate brownie, 70% chocolate mousse, orange infused pear	£8.00
Plum tart tatin, star anise syrup, vanilla ice cream	£7.25
Norfolk cheeses, biscuits, grapes, chutney, celery	£10.00
Tea & coffee Traditional, fruit and flavoured teas Roots fresh brewed filter coffee	£2.30
Petit fours	£2.50





## **Drinks Reception**

Minimum Order Price

Nibbles box (serves10)

1 £30.00

Pesto Bocconcini, marinated olives, chorizo, spicy crackers, sea salt pretzels, baked cheese bites.

Rose Bottle

Adnams Pinot Grigio Rose

£20.00

Made from 100% hand-harvested Pinot Grigio grapes, this pale pink rose is a delightfully refreshing mouthful of lively raspberry flavours.

### Sparkling

Adnams Prosecco DOC

£25.00

Made from the Glera grape, it has the aromas of ripe apples and fresh, bright flavours of pears and white peaches and a vivifiying sparkle.

#### **Beers**

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Adnams Ghost Ship 0.5% alcohol free	500ml	£4.30
Adnams Wild Wave Cider	330ml	£3.70
Adnams Kobold English lager	500ml	£4.70
Adnams Ghost Ship	500ml	£4.80

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# **Drinks Reception**

White wine	Bottle
Adnams Pinot Grigio Soft and well-balanced wine with zippy fruit flavours. It's perfect served chilled on it's own or pair with a light meal.	£18.90
Adnams Chardonnay Just what you would expect of a rounded, pure, unoaked Chardonnay. Clean, lively citrus and exotic fruits	£20.00
Adnams Sauvignon Blanc This racy dry white has all the fresh, lively gooseberry flavors typical of the grape variety	£20.00
Red wine	
Adnams Shiraz Characteristic savoury aromas and brooding dark fruit on palate	£18.90
Adnams Malbec Bright and juicy flavours of damsons and violets and the structure and concentration you'd expect from bold Argentine Malbec	£20.00
Adnams Pinot Noir Clear ruby red in colour, morello cherry aromas and marinated fruits with gentle tannins	£20.00



### **Further Information**

To place an order please book <u>online</u>. If you've not ordered before, please <u>create an account</u> before logging in to to choose your menus.

Hire Charges	External (exc VAT)	Internal (excl VAT)
Modern Life Café room hire	£1,000.00	£650.00
The Terrace room hire	£600.00	£400.00
MLC & Terrace Combined Rate	£1,200.00	00.003
Early closure fee per hour (from 3pm – 5pm)	£100.00	£100.00
Security if no room hire (per hour)	£250.00	£250.00
1/3 partitioned room hire (per hour)	£100.00	£70.00
Licensed bar	£65.00	£65.00
Additional service staff/portering (per hour)	£37.50	£37.50
Corkage (per bottle)	£10.00	£10.00
Cake cutting and service (per head)	£3.00	£3.00
Small flower table arrangement (on request)	£5.00	£5.00
Large flower table arrangement (on request)	£10.00	£10.00
Microphone	£50.00	£50.00
Dance floor	£200.00	£200.00
PA system	£40.00	£40.00
Food and beverage	as agreed with client	

If your event requires, we will close the restaurant early from 3pm for a charge of £100 per hour (usual closing times are midweek 6pm, weekends 5pm)





## Terms & Conditions

Service	Minimum booking requirement prior to function	Minimum cancellation requirement prior to function*		
Coffee/Tea Reception	Three working days	Three working days		
Gourm et Lunch	Two weeks	Two weeks		
Formal Dining	Two weeks	Two weeks		
Canapes / Bowl Food	Two weeks	Two weeks		
* Cancellation must be confirmed by email and charges incurred are as follows:				
More than one week		no charge		
Between one week and two working days		50% charge		
Less than two working days		100% charge		

#### **Final Numbers**

We understand that things can change and we will try to accommodate where possible. However, amendments to final numbers may incur an additional charge.



