





## Memories last a life time

Thorpeness Country Club is an utterly unique and charming beachside hideaway, just a pebble's throw from the sea on the Suffolk coast. Nestled in the heart of Thorpeness village, the Country Club is cosseted by history, beauty and coastal charm.

The building is set over two floors, making it ideal for hosting your entire day.

The beautifully intimate ground floor room makes the perfect location for your ceremony. Upstairs greets you with vaulted ceilings, wooden floors and boasts stunning views of the sea.











# Welcome to the beginning

From the moment you book your celebration until the day you say 'I do', our dedicated wedding specialists are on hand to help you organise your day from start to finish. They'll make sure that everything happens just as you want it to.

Our bespoke menus allow you the flexibility to create your perfect meal, simply make your selections to determine your menu price.

If you are looking for something 'different' simply let us know and our chef will create a menu especially for you.











# Exclusively yours

Create the most wonderful memories that will last a lifetime and transform your wedding day into something extraordinary with our exclusive hire.

April ~ October From £1500 November ~ March From £750





### Canapés

Select 4 for £8 | Select 6 for £11

Parma ham, tomato & mozzarella skewers

Smoked trout, beetroot & wasabi dressing

Chicken yakitori skewers

Beef yakitori skewers

Tartlet of goat's cheese, red onions & pears

Salmon & coriander Fish Cakes,

lemon and ginger Dip

Mozzarella Arancini's

(risotto balls crumbed)

Millefeuille of Smoked salmon,

cream cheese & pesto

Sundried tomato,

olives & basil brushetta

Ham, Mustard & rocket Roll

Smoked mackerel & chive croutes

Gravadlax & avocado blinis

Roasted vegetables & thyme pasties

Wild Mushroom, walnut & tofu tartlet

Smoked trout & celeriac mousse

Shrimps, dill & apple toast

Bacon & brie tartlet

Citrus & herbs Marinated scallop's skewers

Green asparagus & bacon dust shooter

Crispy polenta cube,

Parmigiano reggiano espuma

Prawns & avocado, lime mayo choux

Stilton & bacon crostini

Local sausage, honey & mustard roll

Courgettes, pancetta & feta crumble

Please ask for more information regarding Canapes serving options'

Nibbles

Marinated Olives - £2.85 per person | Tapenade, humus Palmiers - £2.85 per person Selection of Crudités with Various Dips - £3.00 per person



### Starters

Home-cured Gravadlax, avruga caviar, apple & celery remoulade, herb croutes, rocket leaves £8 Duck liver terrine, apple and pear chutney, toasted brioche £9

Citrus cured sea trout, asparagus and coriander pannacotta, lemon gel £7

Smoked duck breast salad, toasted walnuts, prunes, marinated mushrooms, cherry tomatoes confit, rocket & spinach leaves £8

Camembert, figs and red onion tart, baby leaves £6

Corn-fed chicken and ham hock terrine, wild mushrooms, tarragon & grain mustard dressing £6

Warm tart fine of Goat cheese, honey, olives and pear, toasted sunflower seeds £7

Seared scallops, toasted chorizo, candied carrots & a lemon and coriander dressing £9

Seared beef Carpaccio, celeriac crisps, smoked beetroot puree, toasted garlic & herbs dressing £7

salmon tartare, Dill & lime gel, shrimps in lemon emulsion, crunchy radish seaweed caviar, sourdough melba £8

Suffolk meat board (pastrami, chorizo, salami, cured ham) served with cornichons,

balsamic baby onions, stuffed red peppers & sourdough £6

### Mains

Braised chuck of beef, Berny potatoes, glazed root vegetables, red wine and thyme jus £24

Roasted duck breast, crushed parsnip & parsley cress, seasonal vegetables raspberries and honey jus £23

Slow roasted pork belly glazed with honey and grain mustard, fondant potatoes & seasonal vegetables £21

Slowly roasted lamb leg, garlic and rosemary infused, lemon risotto tube, seasonal vegetables, light jus £24

Roasted veal loin, carrot and cumin puree, crispy polenta, seasonal vegetables, Arabica jus £26

8 oz Beef wellington, sautéed wild mushrooms, creamy potato and garlic mash, buttered baby vegetables £29

Corn-fed Chicken breast, crispy bacon, herb and garlic mash, seasonal vegetables, goose liver cream sauce £19

Braised shoulder of beef, adnan ale jus, rosti potatoes, glazed beets and fine green beans bunch £23

Grilled Scottish salmon fillet, celeriac puree, roasted cherry tomatoes and Savoy cabbage, lime flavoured "beurre blanc" £19

Grilled seabass fillet, crispy pancetta, sautéed new potatoes and chestnut mushrooms, roasted carrot, red wine jus £19

Sautéed cod loin, potato gnocchi, mini ratatouille & bouillabaisse jus £19

Broad beans, peas and leek pie, cheddar cream sauce, roasted baby potatoes and cherry tomatoes confit £17

Wild mushrooms, chestnuts & potato tort, served with seasonal greens £17

Roasted artichokes, peas & mint risotto, topped with rocket and parmigiano reggiano shavings £17





Dessert

Passion fruit cheese cake, red fruit coulis

Double chocolate and hazelnut torte, vanilla pods crème anglaise

Banoffee tart, whipped vanilla cream

Dark chocolate and salted caramel tort

Raspberry, mascarpone & speculos parfait

Griottine cherries tart, White chocolate mousse

Valrhona chocolate brownie and hazelnuts, Chantilly cream and berries

Suffolk cheese board, chutney, celery & grapes, savoury biscuits

All desserts

PER PERSON



Toulouse sausage

Chipotle Barbecued chicken Drumsticks

Homemade Barbecued Ribs

BBQ pulled pork

Beef burgers

Floured baps & brioche buns

Potato wedges

Homemade coleslaw

Mixed leaf

Potato salad

Tomato, cucumber, olives and red onion salad Selection of dips and condiments





Finger Buffet

Selection of mini rolls (smoked salmon and cream cheese, smoked Suffolk ham and grain mustard, egg mayonnaise and cress)

Gin & citrus cured sea trout, chives crème fraiche, sourdough

The slate of Charcuteries: Suffolk salami, chorizo & ham served with pickles and bread rolls

Bacon wrapped prunes & chipolatas

Taboule salad in a glass

Mini prawn & fish cakes, lime and coriander mayonnaise

Greek salad on a skewer

Goat's cheese tartlet

Mini Baked potatoes, chutney & cheddar

Chipotle Barbecued Meatballs

Sandwiches (selection of 4 fillings)

Cakes (selection of 4)

Scones with clotted cream and jam

(sandwich fillings and cake options can be discussed to create your perfect menu)



## Picnic by the Sea

A selection of bread rolls, baguette, gluten free rolls & sourdough

Hummus & olive tapenade

Pork pies

Duck rillette

Vegetables dip jars

Sliced parma ham

Selection of fresh sandwiches on white or granary bread

Suffolk charcuterie (salami, chorizo & cured ham)

Cheese board, chutneys, celery and grapes

Fish platter with Smoked trout, Mackerel pate, gin and citrus cured salmon

Vegetarian wraps

Scallop and chorizo skewers

Soya, honey & sesame chicken skewers

Heritage tomato salad (served in jars)

Quinoa Greek style salad (served in jars)

Cajun chicken Caesar salad (served in jars)

Summer's Eton mess

Rainbow fruit salad

Fresh vanilla filled Choux

Wagon wheels brownie













#### THORPENESS GOLF CLUB & HOTEL

The 1920's Thorpeness Golf Club & Hotel offers a variety of rooms and an award-winning 18 hole James Braid golf course. It has a unique location next to the famous Thorpeness Meare, and is only a 10 minute's walk to the Country Club.

www.thorpeness.co.uk

#### WHITE LION HOTEL, ALDEBURGH

Find wonderful sea view accommodation in the centre of the lovely seaside town of Aldeburgh. The White Lion is a traditional hotel offering cosy and comfortable accommodation, directly opposite the shingle beach, where wooden huts line the shore

www.whitelion.co.uk

#### BRUDENELL HOTEL, ALDEBURGH

In a breath-taking location by the sea, with stunning views across Aldeburgh's shingle beach and countryside views over the River Alde, the Brudenell Hotel offers 4 star accommodation and an award-winning dining experience, boasting a vibrant menu of fresh local seafood and free-range meats. www.brudenellhotel.co.uk







The Benthills, Thorpeness IP16 4NU 01728 451021 events@thorpeness.co.uk

