

Functions at High Lodge

High Lodge can cater to all different types of functions, from private family meals to the grandest of celebrations. We pride ourselves in offering a tailored service by being flexible on individual requirements. If there is something else you had in mind for the menu, please inform the Events Coordinator and they will be happy to work with the Chef to come up with some great ideas for your menu. If you do have any questions or queries relating to the brochure please feel free to contact the Events Coordinator on 01986 784347 or email laura@highlodge.co.uk

The Setting

Set amongst 100 acres of Suffolk Countryside close to the Suffolk Coast we pride ourselves in offering a unique venue which gives exclusive use to you and your guests at exceptional value.

This is very much a family run business very focused on providing a very high standard for your function or event. The principle aim of our caring and professional team is to ensure that you and your guests are able to simply relax and enjoy the celebration secure in the knowledge that every detail of the celebration will have been taken care of exactly as planned.

Great Location just off the A12 between Aldeburgh & Southwold

The Champion Suite

Offers the flexibility to accommodate both large numbers, upto 220 seated and 300 for an evening reception, and intimate gatherings. It offers a modern feel with restrooms, bar lounge and patio area.

Photo Opportunities

Our venue is adjacent to our golf course & lakes which provides a lovely setting for photography.

Flexible Menu Options

From traditional to more modern foods, tailor your own package – we are flexible, just ask!

Car Parking

Ample space for 200 cars, also suitable for coaches and limos.

On-site Accommodation

Luxury Lodges offer a relaxing retreat.

Superb contacts available for all requirements

Venue Dresser, Balloonist, Florist, Photographer and Cakes

Deciding and Booking your Function

We would like to provide you with all the help you require to make your function exactly the way you deserve, so the Event Coordinator will be able to advise on anything that may not have been covered in this pack. A visit to our venue is highly recommended to enable you to appreciate the complete package that we are able to offer.

If you would like to make a provisional booking we are able to hold a date for a maximum of 14 days, after which a non-refundable deposit of £500.00 is required to confirm. Please take the time to visit our website www.highlodge.co.uk which offers a feel to the type of venue as well as providing further information.

Room Hire

There are 2 options for holding a function at High Lodge a daytime function from 12 noon to 5:00pm or an evening function – 7:30pm till 12 midnight, we also charge the room hire fee slightly differently, with or without food details as below:

2012 Room Only Fee (with No Food Ordered): **£1260.00**
Room Hire Fee (with Food Ordered): **£787.50 plus food option**

2013 Room Only Fee (with No Food Ordered): **£1323.00**
Room Hire Fee (with Food Ordered): **£825.00 plus food option**

Room Hire fees include the following:

- * Background Music if required
- * Complimentary use of Cake Base & Knife
- * Linen White Table Cloths
- * Ample Parking
- * All staff including bar staff
- * Bar License till 12midnight – Last orders 11.40pm
- * Table Plan and set up of Suite
- * Extensive choice of menus
- * Stage and electric for a chosen band or disco
- * Set up and clear down of the room.

2013 prices will incur a 5% increase unless otherwise stated.

Formal Seated Menu

This menu is perfect for a traditional seated function offering a wide selection of dishes. You can pick the same dishes for everyone; or you can ask your guests to pre-order what they would like on the day by choosing 2 starters, 2 main courses, a vegetarian option and 2 desserts for all your guests to choose from. The Events Coordinator needs all the pre-orders in at least 2 weeks before your function. This menu comes complete with pre-dinner breads, coffee and luxury chocolate mints to finish.

Formal Seated Menu Continued

To Start

Cream of Tomato soup with a Swirl of Basil Pesto served with Croutons

Ardennes Pate with Toast

Melon and Citrus Fruit Timbale with Smoked Salmon and a Dash of Single Malt Whisky

Tomato and Buffalo Mozzarella Salad with Basil Oil

Atlantic Prawns in Andalouse Sauce with Buttered Brown Bread

All above at £6.75 pp

Thai Style Salmon Fish Cakes and a Sweet Chilli Dip

Baked Field Mushroom and Roast Garlic Compote

Char-grilled Vegetable Puff Pastry Parcels with a Roasted Red Pepper Coulis

Crispy Duck Confit with Noodles, Spring Onion and Sesame Dressing

Marinated Chicken Skewers with Sweet Chilli, Sour Cream and Salad

All above at £7.60 pp

Main Dishes

Honey Baked Gammon with Yorkshire pudding, Sage Mash and Suffolk Cider Gravy

Supreme of Chicken in a White Wine and Mushroom sauce served with Vegetables and New Potatoes

Roast Pork with Bramley Apple Sauce and Whole Grain Mustard Mash with Vegetables

All above at £15.20 pp

Roast Lamb served with Yorkshire pudding, Roast Potatoes, Vegetables, Gravy and Mint sauce

Roast Beef served with Yorkshire pudding, Roast Potatoes, Vegetables, Gravy and Horseradish sauce

Gressingham Duck Breast served with Sweet Potato, Fine Beans, Blackberry Sauce and Celeriac puree

Salmon Supreme with Coriander crushed Potatoes and Seasonal Vegetables

All above at £16.70 pp

Vegetarian Main Dishes

Broccoli and Potato Bake with Garlic Ciabatta Bread

Roasted Mediterranean Vegetable Tart with Wild Rice

Butternut Squash and Toasted Pine nut Risotto Finished with Parmesan Shavings

All above at £15.20 pp

Desserts

Chocolate and Basil Tart with Dairy Cream

Lemon Cheesecake with Cointreau Whipped Cream

Raspberry and Strawberry Meringue Roulade with Berry Coulis

Toffee Apple Crumble Pie served hot with Vanilla Pod Ice Cream

Chocolate Roulade with Raspberry Sauce

All above at £6.70pp

Self Service Menus

These menus have been put together to give your guests a variety of foods to suit most pallets.

Classic Buffet

Self-service Fork Buffet

Sliced Honey Roast Gammon Ham

Sliced Tender Roast Beef

Sliced Roast Leg of Pork

Salmon poached with Capers White & Dill

Homemade Smoked Mackerel Pate

Atlantic Prawns in Mary Rose sauce

Select 2 meats and one fish from the above options

Caramelized Red Onion & Mozzarella Quiche

Broccoli & Stilton Quiche

Tomato & Mature Cheddar Quiche

Traditional Style Pork Pie

Gammon & Leek Puff Pastry Tart

Curried Mince Pastry

Select one from the above options

Traditional Coleslaw

Pasta with Roasted Mediterranean Vegetables

Tomato & Olive Feta Salad

Curried Vegetable Rice

Carrot & Peanut Salad

Couscous with Roast Parsnip & Butternut Squash

Select two from the above options

Hot Roasted garlic and rosemary new potatoes

Hot buttered new potatoes with fresh chopped chives

Spicy Potato wedges

Select one from the above options

Bread Selection & Mixed Green Salad

Menu £28.20 pp

BBQ Menu

Char grilled Steak with Whole Roasted Caramelised Onions

Cajun Style Pork Chops

Chinese Marinated Pork Chops

Marinated Lamb Cutlets with Mint or Garlic and Rosemary

Butterfly Chicken Breast Marinated in Garlic & Ginger, Fresh Lemon & Thyme or Chilli & Fresh Lime

Seafood Kebabs (Salmon, Cod, King Prawn, Red Pepper and Courgette)

Vegetable Kebabs (Red Onion, Peppers, Mushroom, Baby Corn, Courgette & Cherry Tomato)

Sweet Chicken Kebabs (Chicken, Fresh Pineapple, Red Pepper & Red Onion)

Please choose 3 dishes from above options

Steamed Baby New Potatoes with Mint Butter

Roasted New Potatoes with Garlic and Rosemary

Roasted Sweet Potato and Thyme

Oven Baked Potatoes with Sour Cream and Chives

New Potato Salad – (Mayonnaise, Spring Onions and Parsley)

Please choose one potato dish to accompany the meat/vegetarian dish

Homemade Coleslaw

Curried Rice Salad (Rice, Onion, Peppers & Peas in a sweet Curry Dressing)

Fuseli Pasta entwined with Bacon, Mushrooms and Pesto

Roasted Vegetable Cous Cous

Waldorf salad

Classic Caesar Salad

Please choose 2 side dishes from the above options

Menu £20.90 pp

Finger Buffets

Classic Buffet A

Sandwich Selection

White and Wholemeal breads filled with Ham, Egg, Tuna & Mayonnaise, Cheddar & Pickle

Homemade Cocktail Sausage Rolls

Honey and Mustard Chicken

Vegetable Crudities and Dips

Crisps and Nuts

Menu £8.85 pp

Classic Buffet B

Sandwich Selection

White and Wholemeal breads filled with Ham, Egg, Tuna & Mayonnaise, Cheddar & Pickle

Homemade Cocktail Sausage Rolls

Honey and Mustard Chicken

Cocktail Sausages

Vegetable Samosa

Spiced Jacket Wedges and a Soup Cream Dip

Vegetable Crudities and Dips

Crisps and Nuts

Menu £13.40 pp

Luxury Buffet A

A selection of Wraps including: *Chicken and Roasted Pepper, Salami and Salad,*

Prawn and Avocado, Gruyere and Red Onion Marmalade

Pork, Sage and Apple Mini Puff Pastry Sausage Rolls

Mediterranean Vegetable and Basil Quiche

Sweet Potato Wedges with Lemon Grass Crème Fraîche

A Selection of Mixed Olives

Menu £13.10 pp

Luxury Buffet B

A selection of Wraps including: *Chicken and Roasted Pepper, Salami and Salad,*

Prawn and Avocado, Gruyere and Red Onion Marmalade

Pork, Sage and Apple Mini Puff Pastry Sausage Rolls

Mediterranean Vegetable and Basil Quiche

Spiced Pork Empanaditas (Mini Pasty)

Almond and Parmesan Crispy coated celeriac fritters with

Sour Cream and Wholegrain mustard dip

Sweet Potato Wedges with Lemon Grass Crème Fraîche

A Selection of Mixed Olives

Menu £18.85 pp

Evening Extras

Bacon Rolls to finish **£4.15 pp**

Classic Hog Roast – Pork, Rolls, Stuffing and Apple sauce from **£10.50 pp**

Hog Roast and Buffet – includes classic hog roast plus mixed salads **£14.70 pp**

Fresh Fruit Kebabs **£3.25 pp**

Cheese and Biscuits **£6.85 pp**

Reductions

0-5 years free of Charge

6 – 11 years receive a 20% discount off food costs, excluding Finger Buffets and Evening Extras

Drinks

At High Lodge we have a fully licensed and stocked bar, we are happy to stock any drink that you require, subject to availability. We are happy to serve drinks on arrival as well as toast drinks for those really special occasions. Below are some popular options of drinks that we can offer with waiter service.

Bucks Fizz

Pimms

Sparkling Wine

Champagne

Our full Wine List attached details a selection of wines we currently offer but are happy to quote for any alternatives or favourites.

Wine Selection

White Wines

Viura Pleno, Navarra (Spain)

Lightly perfumed, fresh fruit with clean apple skin flavours

Valencia Medium White (Spain)

Soft & Smooth with a hint of grapey sweetness

Pinot Grigio, Delle Venezia, Amanti (Italy)

Crisp, refreshing and unoaked

Tourraine Sauvignon (Loire)

Aromas of Elderflowers and flavours of fresh apples

Semillon Chardonnay, Canoe Tree (Australia)

Fresh, peachy fruit with excellent depth of flavour

Chablis, Henri La Fontaine (France)

Crisp and flirty, mineral aromas and a hint of butter

Red Wines

Pleno Tempranillo, Navarra (Spain)

Pure Tempranillo, plump and ripe

Cabernet Sauvignon, Marcel Hubert (France)

Shiraz Cabernet, Canoe Tree (Australia)

Soft and Ripe with generous fruit and spice

Merlot, Seidelberg Estate, Paarl (South Africa)

Generous full flavour, leather and cherries

Rosé:

Pleno Garnacha Rosado, Navarra (Spain)

Soft red fruit flavours with a clean, dry finish

8. Gallo Shiraz Dry Rosé (United States)

This wine's fruit driven style has fresh cherry and raspberry flavours with delicate hints of spice.

Sparkling:

Canti Prosecco Heritage

Taste of green apples and flowers

14. Adnams Fizz Chardonnay Brut (also available in Pink)

Light, elegant, sparkling chardonnay, appetising,

Crisp and fresh

Champagne:

Adnams Champagne Brut,

Fresh, yeasty aromas with stylish elegance of flavour

Corkage charge applies if you bring your own drinks, charges from £8.40 per bottle