

## High Lodge Functions



### The Champion Suite

**Our New Champion Suite** is the main reception room available at High Lodge and is a self-contained facility with rest rooms, bar lounge and patio garden area. It offers a cosy setting for the smaller party as well as offering seating for up to 220 guests and for the evening reception over 300 guests can be accommodated. Set in 100 acres of Suffolk countryside adjacent to a golf course and lakes makes High Lodge a great location for Xmas Functions, Birthday Celebrations, and Anniversary Meals this all year round facility is ideal for Private or Business functions small or large.

### High Lodge Function Suite Room Tariff

There are 2 options for holding a function at High Lodge:

Room Only Fee (No Food Ordered): £1200.00

Room Hire Fee (Food Ordered): £750.00 plus food option.

Day time functions are from 12noon to 5.00pm

Evening functions are from 7.30pm to 12midnight

Room Hire fees include the following:

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

### Bar Extension

Should you wish we are happy to extend the bar time to finish the reception no later than 1.00am (last orders 12.40am) with an extra charge of **£250.00**.

## Catering Requirements

High Lodge offers a High Standard of home prepared foods for your function and for that reason alone we do not accept outside caterers. Our team of catering staff offer a wide range of menu options to suit every palate from Traditional Roast Dishes, BBQs, Buffets or even theme menus and canapé menus.

Menu's can be tailored to meet your taste's which we are happy to discuss with you and quote accordingly as well as catering for vegetarians, special dietary requirements & children's meals.

Our menus are designed for the host to select **one** starter, **one** main course and **one** dessert for all their guests. If however you wish to give your guests a selection to choose from please ask your personal planner for further details.

All our menu prices and other charges are inclusive of VAT at the Standard Rate.

## Canapés

Canapés are tiny mouthfuls of food designed to stimulate the appetite and are available in a variety of savoury or sweet. If you have decided on a 2 course meal or would like to add that special touch then why not give your guests a selection of canapés on arrival either as an extra or instead of a starter.

## Accommodation

Luxury lodges are available on site offering accommodation for up to 32 people with prices based on a minimum of 3 night's stay, if you decide to take advantage of this convenient facility you are advised to book in advance. Other accommodation is available in the local area details of which are available through your personal planner.

## Children

For children less than 12 years of age we offer 20% discount off the price of the menu selected. Alternatively, we can offer sausage, chips and beans for £5.95. (Other children's options available please ask your personal planner for details)

## Personal Planner

Your personal planner is here to help with the organisation of your function. At High Lodge we will take the time to sit down and go through step by step exactly what you want for your function. Your personal planner will be able to give advice from her knowledge of previous functions as well as help with new ideas.

We can also help you with contact details for balloonists, discos and bands that we recommend. Many of which we use ourselves for functions through out the year.

## Further Information

Please take the time to visit our new website [www.highlodge-functions.co.uk](http://www.highlodge-functions.co.uk) which will offer a feel to the type of venue we are as well as provide further information for you to consider.

Enclosed are further prices on the menu options with costs per head which is additional to the room hire fee. If you prefer, our Function Planners are happy to discuss any alternative requirements that you may like to have for your function or even tailor a package to suit your own requirements.

**\* PRICES ARE FOR 2010 BOOKINGS ONLY, 2011 BOOKINGS WILL INCUR AN INCREASE OF 5%**

## *Canapé Menu*

Canapés can be used for many occasions, whether you decide to offer them on arrival or replace a meal or even offer them to your evening guests. Once you have decided on when you would like the canapés then select your canapé choices from the selection below, all savouries, all sweet or combine the two.

For an appetiser allow 3 pieces per guest and choose 3 different canapés **£5.80ph.**

For canapés served instead of a starter allow 5 pieces per guest and choose 5 different canapés – **£10.00ph**

For canapés only in place of a meal or a stand-up reception, allow 12 pieces per guest and choose 8-10 different savoury canapés and 2 – 4 different sweet canapés - **£32.00ph.**

### *Savoury Canapés*

Drop Scone with Smoked Salmon  
Devils on Horseback  
Mini Savoury Quichettes  
Honey Sesame Glazed Cocktail Sausages  
Mini Vegetable Spring Rolls with Dipping Sauce  
Chicken Satay with Peanut Sauce  
Jalapeno Peppers filled with Shrimp & Cheese  
Vegetable char grilled mini Croustades with Chives  
Mini Toast & Pate  
Tom & Basil Crostini  
Parmesan & Rosemary Shortbreads with Roast Cherry Tomato & Feta Cheese  
Dill Pancakes with Salmon & Lemon Crème Fresh  
Chive Pancakes with Crème Fresh & Red Onion Confit  
Mini Caesar Salad Croustades  
Mangetout – Wrapped Prawn Skewers with Lemon Mayonnaise

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### *Sweet Canapés*

Tiny Cream Tea Scones with Raspberry Conserve  
Mini Eclairs  
Chocolate Cups with Kiwi, Raspberry & Lime Mouse  
Chocolate Cups with White Chocolate Mouse  
Passion Fruit Curd Tartlets  
Summer Berry Tartlets  
Strawberry & Pistachio Mini Meringues  
Mini Apple Tatins

# *Function Menu*

## *STARTERS*

### *Soups*

Cream of Tomato Soup with Croutons  
**£5.55**

Vegetable Soup with Croutons  
**£5.55**

Carrot & Courgette Soup with Croutons  
**£5.55**

### *Cold Starters*

Fan of Melon with Citrus Fruits & Coulis  
**£6.00**

Ardennes Pate with Toast  
**£6.00**

Tomato & Mozzarella Salad with Basil Oil  
**£6.00**

Roast Pepper & Pasta Salad  
**£6.00**

Classic Prawn Cocktail with Buttered Bread  
**£6.00**

Smoked Salmon with a Salad Garnish  
**£6.55**

### *Hot Starters*

Pan Fried Mushrooms in a Cream & Garlic Sauce  
**£7.15**

Mediterranean Roast Vegetable Tartlet with Salad  
**£7.15**

Chicken Cesar Salad  
**£7.15**

Butterfly King Prawns with Sweet Chilli Dip & Garnish  
**£7.15**

## *MAINS*

### *Traditional Roasts*

Roast Supreme of Chicken with Sage & Onion Stuffing  
**£13.50**

Honey Baked Gammon with Yorkshire Pudding & Parsley Sauce  
**£13.50**

Roast Suffolk Turkey with Bacon wrapped Chipolata  
**£13.50**

Roast Pork with Apple & Cider  
**£14.95**

Roast Lamb with Yorkshire Pudding & Mint Sauce  
**£15.25**

Roast Beef with Yorkshire Pudding & Horseradish Sauce  
**£15.95**

### *Mains with a difference*

Supreme of Chicken in White Wine & Wild Mushroom Sauce  
**£13.50**

Gressingham Duck Breast Served with Plum Sauce & Cherry Garnish  
**£15.25**

Pork Loin Medallions Stuffed with Walnuts & Spinach with a Walnut & Cream Sauce  
**£15.00**

Braised Lamb Steak Cooked in a Tomato & Red Wine Sauce  
**£16.00**

Salmon Supreme in Puff Pastry with Hollandaise Sauce  
**£16.00**

### *Vegetarian*

Vegetarian Wellington Spinach & Ricotta with a Tomato & Basil Sauce  
**£13.15**

Stuffed Peppers filled with Pinenut & Currant Rice with a Madeira Sauce  
**£13.15**

Broccoli & Stilton Tart with Jus-de-Crème  
**£13.15**

## *DESSERTS*

Lemon Tart with Contreau & Orange  
**£6.00**

Fresh Fruit Salad with Clotted Cream  
**£6.00**

Raspberry & Strawberry Pavlova with Coulis  
**£6.00**

Profiteroles Served with Chocolate Sauce & Cream  
**£6.00**

Belgian Style Apple Lattice & Ice-Cream  
**£6.00**

Chocolate Roulade with Cherry Sauce  
**£6.00**

Trio of Sorbets in a Touille Basket  
**£6.00**

Blackcurrant & Lime Bavaroise & Cream  
**£7.10**

Cheese Selection with Biscuits & Chutneys  
**£7.10**

**Coffee & Mints are included on all 2 & 3 course menus**

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## *Served Buffet Menus*

If you are looking for an alternative to a served Roast Meal for your reception then why not consider our served Hot & Cold Meat Menu, they offer a selection of meats served to your table with hot potatoes and salad selection placed on your table for your guests to serve themselves.

### *HOT & COLD MEAT MENUS*

#### *Menu A*

A Selection of Cold Meats to include Ham, Chicken & Poached Salmon  
Served with Hot New Potatoes and Mixed Salad

**£14.25**

#### *Menu B*

A Selection of Cold Meats to include Ham, Roast Beef, Dressed Salmon  
& Whole Greenland Prawns  
Served with a Selection of Various Salads & Pickles with Hot & Cold Potatoes

**£17.50**

If you are looking for a 2 or 3 course menu but with the above main menu's the host will be required to select **one** dessert, **one** starter from the main menu selection for all their guests.

**Coffee & Mints are included on all 2 & 3 course menus**

## *Self-Service Buffet Menu*

Our Carved Buffets are designed so that guests are invited a table at a time to go up for their main course where a selection of hot & cold foods are offered whilst the dessert course and coffee is served to the table. The host will be required to choose **one** dessert from the dessert category for all their guests.

**Please choose TWO of the following meats**

Cold Sliced Ham on the Bone  
Cold Sliced Roast Norfolk Turkey  
Cold Sliced Roast Topside of Beef

**Please choose ONE of the following fish**

Cold Poached Salmon  
Smoked Mackerel Fillets  
Royal Greenland Prawns

**Please choose ONE of the following**

Caramelised Red Onion & Stilton Tart  
Pork, Apple & Sage Pie

**Please choose TWO of the following salads**

Greek Style Salad  
Coleslaw with Sultanas  
Couscous with Roasted Mediterranean Vegetables  
Carrot & Peanut Salad  
Tomato, Basil & Mozzarella Salad

**Please choose ONE potato dish**

Warm New Potato Salad with Chives  
Spicy Potato Wedges

Mixed Green Salad

&

Selection of Mini Warm Rolls

**£22.10 pp**

If you are looking for a 2 or 3 course menu but with the above main menu's the host will be required to select **one** dessert, **one** starter from the main menu selection for all their guests.

**Coffee & Mints are included on all 2 & 3 course menus**

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# *Finger Buffet Menu's*

## *Finger Buffet A*

A Selection of Freshly Made Sandwiches  
Homemade Mini Sausage Rolls  
Cherry Tomato, Basil & Stilton Quiche  
Vegetable Crudities & Dips  
Assorted Crisps & Nuts

**£9.45 per person**

## *Finger Buffet B*

Bridge Finger Sandwich Selection  
Savoury Vol-au-Vents  
Sesame Honey Glazed Cocktail Sausages  
Barbeque Chicken Winglets  
Herbie Diced Potatoes with a Stilton Mayonnaise Dip  
Breaded Butterfly King Prawns with Sweet Chilli Dip  
Crunchy Sweet & Spicy Mixed Nuts  
Spicy Tortilla Chips with a Salsa Dip

**£13.15 per person**

## *Finger Buffet C*

Selection of Cheeses:  
Stilton, Mature Cheddar, Red Leicester, Wensleydale with Cranberries, Brie, Garlic & Herb Roulade  
Chunky Cut Rustic Breads  
Biscuits  
Bread Sticks  
Feta & Olive Skewers  
Celery Barquettes with Stilton & Walnuts  
Salami Plate  
Sun Blushed Tomatoes  
Hummus Dip  
Selection of Chutneys

**£16.00 per person**

## *Fresh Fruit Kebabs*

Hand Carved Fresh Fruit Baskets Overflowing with Seasonal Fruit displayed with Fresh Fruit Kebabs for your guests to enjoy

**£2.65 per person\***

\* Fresh Fruit Kebabs are as an extra to accompany either Buffet A, B or C & are not served on their own as a main buffet choice.

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