

## One landmark building – a unique mix of opportunities

The Forum Trust works with a small number of local catering professionals who have been carefully chosen to deliver a range of set and bespoke menus to meet the needs and aspirations of your event. So whether you are planning something *small and intimate* or *big and bold*, we can tailor catering and hospitality packages to meet your needs.

We will always try to meet the needs of guests with special dietary requirements. Please remember to tell us about these when booking your event. **If you have any questions please get in touch.**

	MENU	PRICE (plus VAT)
<b>Continental Breakfast</b>	Selection of Tea & Filter Coffee, Orange Juice and Fresh Pastries	<b>£3.29</b>
<b>Hot Breakfast</b>	Selection of Tea & Filter Coffee, Orange Juice served with Smoked Sweetcure Bacon in crunchy baguette; or Portabello Mushroom served in a toasted sourdough bun.	<b>£4.96</b>
<b>Lunch</b>	<p>Honey Roast Ham and Roast Beef Baguettes, Selection of Cheeses served with Fruit, Mixed Leaf Salad - <b>OR</b></p> <p>Selection of freshly made sandwiches (Four varieties) with Kettle Chips and served with Mixed Leaf Salad - <b>OR</b></p> <p>Chilli / Vegetarian Chilli served with Rice, Tortilla Chips and Mixed Salad</p> <p>All above served with a selection of Tea, Filter Coffee and Orange Juice</p> <p><b>Selection of Lunch Desserts – Additional Charge</b></p> <p><b>A selection of freshly sliced pizzas served with Mini Bruschettas, Dough Balls, Mixed Leaf Salad &amp; Mini Caesar Salad. On application and drinks extra.</b></p>	<p><b>£5.36</b></p> <p><b>£1.00 per head</b></p> <p><b>£5.36</b></p>
<b>Finger Buffet 1 (minimum 10 guests)</b>	<p><b>A mixture of the following will be served</b></p> <p><b>Selection of fresh sandwiches</b> Crayfish and Rocket, Smoked Salmon and Mascarpone, Chicken with Chorizo and Mixed Leaves, Brie and Mango Chutney, Sundried Tomato and Rocket.</p> <p><b>Selection of skewers</b> King Prawns wrapped in Filo Pastry with sweet chilli dipping sauce, Red Thai Chicken Skewers, Paprika and Chilli Cocktail Sausages with Honey Mustard dip</p> <p><b>Baby Baked Potatoes</b> with Sour Cream, Chives and Roast Garlic</p> <p><b>Antipasta</b> – A selection of Mixed Nuts, Marinated Olives, Cured Meats and a variety of Cheeses.</p> <p><b>Fruit Platter</b> – Selection of fresh seasonal fruit</p>	<b>£6.84</b>

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<p><b>Finger Buffet 2 (Expresso)</b></p>	<p>'Mediterranean Style' and traditional sandwiches with meat, fish and vegetarian fillings on ciabatta bread, wraps, baguettes and bagels and granary bread</p> <p>Fillings include a choice of: sweet chilli chicken with mixed cucumbers &amp; spring onion; Emmental cheese, red onion &amp; mango chutney; Mozzarella, oven-roasted tomatoes &amp; pesto; Norfolk ham, cheese &amp; tomato; crayfish or king prawns, rocket/cucumber &amp; lemon mayonnaise; tuna mayonnaise; mature Cheddar, little gem &amp; home-made tomato chutney; brie &amp; home-made grape chutney, home-cured gravadlax (salmon) with honey mustard dressing, Cajun chicken, cheddar &amp; spicy chutney</p> <p>Home-made sausage rolls</p> <p>Home-made Margherita pizza squares</p>	<p><b>£6.84</b></p>
<p><b>Canapés 1</b></p> <p><b>We recommend you select at least one choice from each section.</b></p>	<p><b>Tartlets</b> Crayfish tails &amp; Guacamole; mushrooms with garlic herb and Vermouth; Salt Beef in Dijon mustard mayonnaise with peppers and spring onions; black olive tapenade and cherry tomato; chicken and tomato salsa; roast Mediterranean vegetables with shaved parmesan</p> <p><b>Crostini</b> Smoked salmon with mascarpone and dill; chorizo sausage and fruit chutney; sweet roasted peppers and cream cheese,;pastrami, horseradish cream cheese and gherkin; Gorgonzola and pear; goat cheese and caramelised onion marmalade</p> <p><b>Skewers</b> Baked baby potatoes with sour cream, chives and roast garlic; paprika and chilli spiced cocktail sausages with honey and mustard dip; king prawns wrapped in filo pastry with sweet chilli dip; lamb meatballs with spiced coriander and mint yoghurt; Feta cheese, olives and spicy peppers with lemon and oregano dip; asparagus tips wrapped in Parma ham with balsamic vinegar and extra virgin olive oil</p> <p><b>Dessert</b> Fresh cream profiteroles with chocolate sauce; fresh fruit skewers with toffee dip; Bite size apple tart with cinnamon and calvados crème fraiche; mini chocolate fudge cake</p>	<p>6 canapés at £4.44 per person</p> <p>9 canapés at £6.00 per person</p>

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<b>Canapés 2</b>  <b>(Expresso)</b>  <b>(minimum 20 people)</b>		Minimum selection of 4 canapés per person
	Grilled Mediterranean vegetable mini-bruchetta	£1.25
	Leek & Norfolk Dapple (cheese) tart	£1.45
	Home-made cheese straws	£1.00
	Cromer crab on home-made buckwheat blini	£2.20
	Home-cured salmon (gravadlax) on Rye bread with crème fraiche	£1.80
	Smoked salmon on home-made buckwheat blini with dill cream cheese	£1.80
	Soft Wesh goat cheese and tapenade on savoury scone	£1.30
	Crostini with char-roasted chicken, basil pesto and Parmasan	£1.40
	Crostini with Norfolk grown tomatoes, basil and olive oil	£1.20
	Fresh fig wrapped in San Daniele ham	£1.60
	Cherry tomatoes soaked in Vodka served with Maldon sea salt	£1.40
	Sweet chilli tiger prawn brochette	£1.50
	Thai chicken satay with fragrant peanut sauce	£1.75
Teriyaki salmon skewer	£1.50	
Home-made mini chocolate brownie	£1.20	
	All prices plus vat	

DRINKS MENU	PRICE (plus vat)
<b>Filter coffee or tea</b>	£1.50
<b>Filter coffee or tea with biscuits</b>	£1.96
<b>Jug of fresh orange juice</b>	£5.40
<b>Coke/lemonade</b>	£1.82
<b>Mineral water (1 litre bottle of still or sparkling)</b>	£3.13
<b>Peroni (330ml bottled beer)</b>	£3.07
<b>Bottle of House Wine</b>	£13.00
<b>Bottle of Sparkling Wine</b>	£14.80
<i>A more extensive wine list is available on request.</i>	