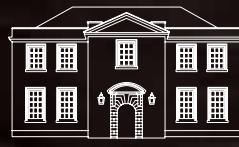


PRIVATE DINING AT THE ASSEMBLY HOUSE



THE ASSEMBLY HOUSE



Welcome to our House... perfectly situated in the heart of Norwich, The Assembly House is the city's most prestigious address and has been the venue for legendary parties, dances, dinners and celebrations throughout its glittering history.

We've hosted Madame Tussaud, composer Franz Liszt and countless lavish balls, including Norfolk's spectacular celebration of Nelson's Trafalgar victory.

For hundreds of years, the elite have entertained at The Assembly House - now you can join their number by hosting your own fabulous event in one - or all! - of our opulent rooms.

There are private dining arrangements to suit your numbers or occasion perfectly where you can experience the same exceptional service, delicious food and glamorous style of the House in a more intimate setting. Or perhaps you'd like to book the whole House for a celebration that you'll remember for a lifetime.

With stunning menus created by Chef Director Richard Hughes, award-winning front of house staff on hand to ensure discreet yet attentive service, 11 of the best bedrooms in Norfolk for guests to stay in, a dedicated events team and a backdrop that sets an enchanting tone, The Assembly House looks forward to helping you celebrate in style.



Perfect menus for every occasion

It's our magnificent venue, but it's your unforgettable party and we have a variety of mouthwatering private dining options that can be tailored to suit any occasion to ensure your event is a delicious success.

Whether you choose our famous Afternoon Tea created and prepared by our Swiss-trained former West End pâtissier Mark Mitson or a seasonal tasting menu designed by Chef Director Richard Hughes, we have the perfect menu for your celebration, function or special event.

From signature dishes to bespoke tasting menus inspired by Richard's time at The Lavender House in Brundall, traditional three-course menus that begin with delicious canapés to the informality and fun of pots and shots shared with colleagues, friends or loved ones, whatever you choose to eat, we will ensure it will be exceptional.

Local and seasonal ingredients are at the very heart of our menus and our relationships with Norfolk suppliers are second-to-none. As a patron of Norfolk Food and Drink, Richard is an ambassador for his home county's larder. And we pride ourselves on going the extra mile for diners who have dietary requirements, particular preferences and special requests.





The House

Passion permeates our building from our luxurious and quirky bedroom suites to the spectacular menus in our restaurant, our sparkling fountain surrounded by flowers in the summer to our red brick mansion house warmed by open fires through winter.

This Georgian gem in the heart of Norwich truly is a House for all seasons and our rooms all offer something different while retaining the same high levels of style and service. Our dedicated events organiser will be available to help you plan every last detail of your special event to create something perfectly tailored to you and your guests.





The Assembly House Rooms

THE GRAND HALL

Glittering chandeliers, heavenly high ceilings, a beautiful balcony and the perfect place to enjoy a drink and canapés, our Grand Hall is a show-stopping space which will set the tone for any event. In the winter, the open fire is lit creating a cosy and festive atmosphere for guests.

THE NOVERRE BALLROOM AND GARDEN

This beautiful ballroom makes a stunning backdrop for larger occasions thanks to its high ceilings, crystal chandeliers and polished wooden floor. One of the largest function rooms in Norwich, it is perfect for parties and boasts staging, a private bar, a private entrance and its very own secret garden, an enclosed space reached through French doors that offers the perfect place for al fresco drinks.

THE MUSIC ROOM

Our light-filled Georgian Music Room is a wonderful space to hold a special event with its spectacular chandeliers, detailed cornicing, beautiful balcony, stage, dance floor, licensed bar, minstrels' gallery and Steinway grand piano. The most regal room in the House.

THE HOBART

With pretty views of our fountain and courtyard, the Hobart is one of our smaller – yet perfectly-formed – rooms. Guests can experience the same exceptional service, delicious food and grand style of The Assembly House in a more intimate setting. It's an exclusive environment which, alongside our specially-crafted menus, will ensure the perfect setting for your event.

PIERCE, SEXTON AND KENT ROOMS

Our trio of beautiful rooms on the first floor overlook the main courtyard and fountain and offer guests and couples a commanding view of the House. Based in one of the most peaceful areas of the building, each room boasts striking architectural features.

Outside Catering

If you can't make it to The Assembly House for your big event, let The Assembly House come to you!

We are now able to offer a bespoke catering service which brings the beautiful food and the award-winning service of our front of house team to your venue.

Our Afternoon Tea is famous in Norfolk and is a spectacular way to celebrate any special occasion, whether it's a wedding, a christening, a birthday or anniversary party, blending an informal way of dining with elegance, high spectacle and tradition. Dainty sandwiches, light-as-air scones, perfect pastries and delicious cakes – enjoy a slice of luxury at your own venue, delivered to your door.

We are also happy to consider other seasonal options or your favourite dishes from our menus to create a bespoke meal for your guests and have a vast variety of canapés that will bring a touch of Assembly House magic to your event. Let us bring our House to your house!



Private Chef Experience

Gather with family and friends for an exclusive experience at The Richard Hughes Cookery School. Richard will prepare dinner for up to eight guests as you sit round the demonstration kitchen table watching him cook up a storm.

You will enjoy a range of sharing starters, a delicious main course and an indulgent dessert while picking up tips and the latest culinary trends from Norfolk's own masterchef.

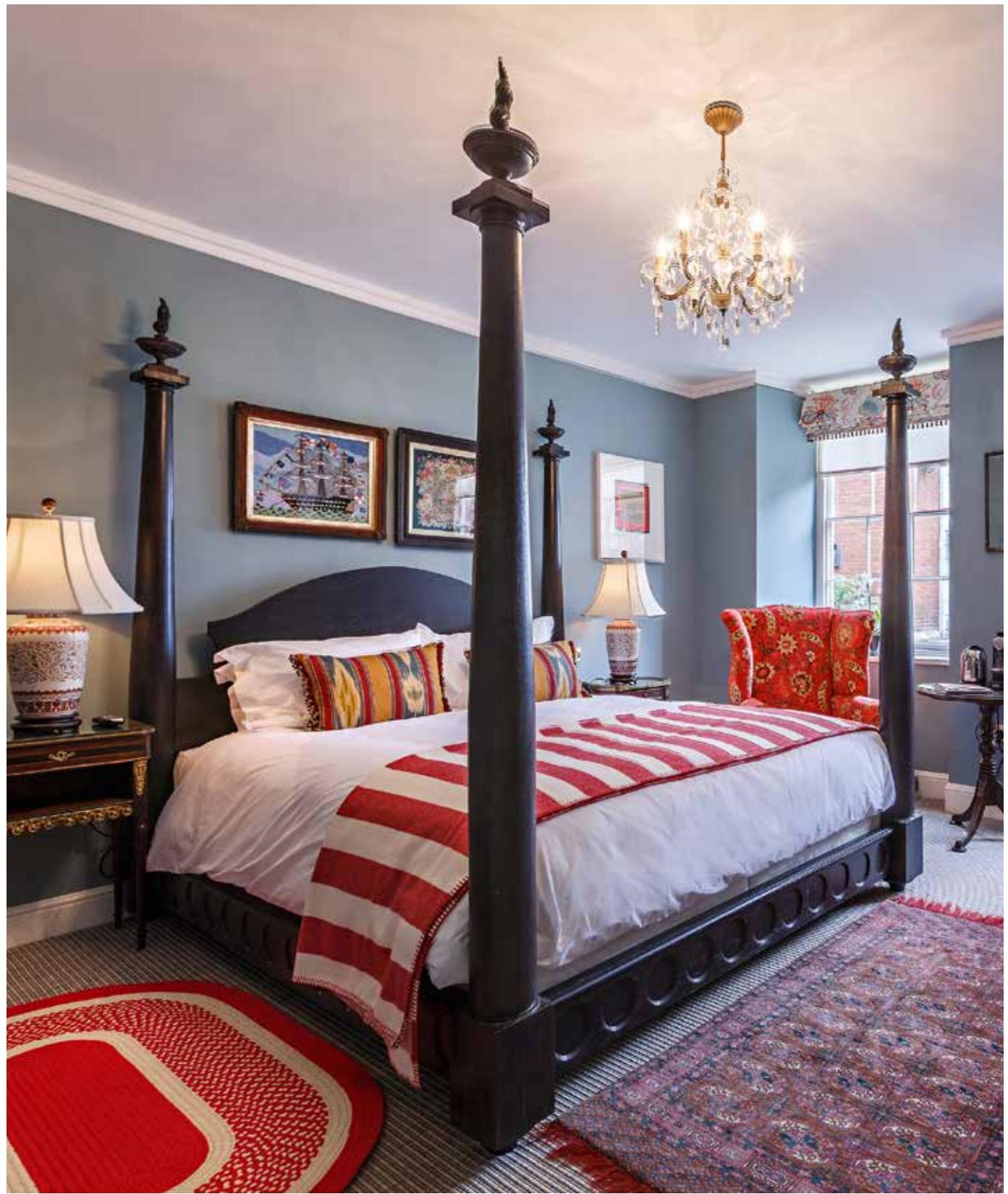
A glass of pre-dinner fizz is included with your meal and a wine flight can be added to your package. POA, minimum numbers apply.

As everyone knows, all the best parties end up in the kitchen!

Perfect for corporate thank yous or a very different kind of hen or stag party.

NEW! Chef for the Day experience: join Richard in the teaching kitchen at The Richard Hughes Cookery School to fine-tune your culinary skills as you make dinner for up to eight of your friends and family. POA.





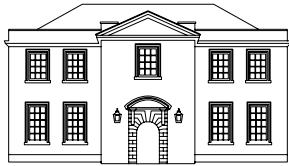
The Assembly House Bedrooms

Immerse yourself in Georgian splendor by booking one of our stunning bedrooms for the night after (or before!) your event at the House.

Our sumptuous House suite is the jewel in The Assembly House's crown with its beautiful luxury bedroom, private lounge, stunning marbled bathroom with freestanding, dual-bathing bath and secret garden and we have another 10 relaxing and opulent rooms to choose from. Each designed with you and your guests' needs in mind.

From romantic garret suites with panoramic views over central Norwich to gorgeous rooms with their own balconies, quirky antique-filled rooms with double aspect views over the gardens and the House and easily-accessible ground-floor rooms, every element of our rooms from décor to ambiance has been designed to ensure the most memorable and elegant stay imaginable.





THE ASSEMBLY HOUSE

TRADITIONAL THREE-COURSE MENUS

We offer traditional three-course dining for private parties of up to 150 diners. Please ask our experienced team to help you plan a bespoke menu which will fit your event, function or celebration perfectly. Costs are from £40.00 per person including room hire and are available for parties of 14 to 150 guests.

The Assembly House, Theatre Street, Norwich, NR2 1RQ
Telephone +44(0)1603 626402 admin@assemblyhousenorwich.co.uk

www.assemblyhousenorwich.co.uk

TO START:

Locally-smoked salmon, salmon mousse, pickled cucumber, green herb mayonnaise, stout and treacle bread GFA

Pressed Norfolk ham hock, Bramley apple chutney, mustard-dressed leaf salad, toasted sourdough GFA, DF

Terrine of smoked chicken, leek and prune, Waldorf salad GFA, DF

Warm leek and goats' cheese tart, sticky fig chutney, watercress V

Sea salt-grilled mackerel fillet, beetroot sorbet, orange, horseradish crème fraiche GF, DFA

Bresaola, shaved Parmesan, rocket, caper berries and truffle mayonnaise GF, DFA

Roasted tomato, red pepper and smoked paprika soup, crème fraiche and chives GF, DFA, V, VnA

Roasted spiced butternut squash, walnut pesto, sultanas and fresh herbs Ve

THE MAIN EVENT:

Rosemary-roasted chicken breast, bubble and squeak cake, stuffed Portobello mushroom, Madeira sauce GF, DFA

Honey-glazed duck breast, tenderstem broccoli, fondant potato, roasted red onion, prune and Cognac GF

Slow-cooked middle neck fillet of lamb, smoked aubergine, black olive, gnocchi, basil pesto GF

Grilled herb-crusted salmon fillet, crushed new potatoes, tenderstem broccoli, orange and chive butter GF

Pan-fried sea bass fillet, crushed celeriac, tomato red pepper fondue, prawn and dill dressing GF

Eight-hour cooked brisket of beef, smoked potato, roasted carrots, rich red wine gravy, caper and parsley dressing GF, DFA

Tenderloin and slow-cooked belly of pork, crackling, roasted pear, seed mustard mash, seasonal greens, sage and cider GF, DFA

Roasted fillet of beef, gratin dauphinoise, roasted red onion, spinach puree, black peppercorn and whisky sauce (£4 supplement) GF, DFA

Roasted rack of lamb, a little shepherd's pie, mint jus, Puy lentils, roasted cherry tomatoes (£4 supplement) GF DF

Beef Wellington, mushroom stuffing, Chateau potatoes, glazed root vegetables, Madeira sauce (£5 supplement)

Parsnip, squash, chestnut and spinach Wellington, roasted pear, tomato and thyme gravy V

Beetroot, apple and artichoke tarte tatin, warm potato tartare, pine nuts, rocket V, DF, VnA

Sun-dried tomato, mozzarella and basil arancini, red pepper and tomato fondue, crème fraiche V

Red lentil, carrot and apple dhal, spiced roasted cauliflower, yoghurt, mango, coriander V, VnA

TO FINISH:

Fresh lemon tart, raspberry sorbet, crème fraiche V

Warm treacle tart with lemon and ginger, vanilla ice cream V

Warm chocolate and almond truffle torte, vanilla Chantilly, seasonal berries V, GF

Raspberry ripple and white chocolate cheesecake, ginger nut crumb, marmalade syrup V

Pavlova of Norfolk Summer berries, fresh cream, elderflower, baby mint (May to September only) V

Spiced Norfolk apple sticky toffee pudding, sea salt caramel, custard V

Roasted fresh pineapple, chilli, lime, mint and ginger, lime sorbet Ve

A trio of our favourite desserts: fresh lemon tart, baked vanilla cheesecake,
rich chocolate truffle cake, raspberry sorbet V

Tea, coffee and Assembly House fudge

AND IF YOU'D LIKE A LITTLE MORE...

Norfolk and beyond cheeseboard: A selection of finest cheeses, purchased from Norwich market. We can offer a purely local selection or perhaps something from a little further afield (or both!) Served with Miller Damsel crackers, apple chutney, grapes and celery, £7.00 per person

Chocolates: A box of Assembly House handmade salted caramel and hazelnut chocolate truffles for each guest at their place setting. Each box contains four truffles, £5.00 per person

Celebration Cakes: We can offer a bespoke cake, whatever the occasion, made by our celebrated West End and Swiss-trained patissier Mark Mitson. From a sponge to an iced and tiered confection, we can work with your ideas or you can leave the design to Mark's expert eye! POA

Show Stopper Statement Cakes by Kate Barmby: Famed for her statement cakes – as seen in the Grand Hall during the themed Assembly House Afternoon Teas– Kate Barmby has taken her experience as a contestant on Great British Bake Off to whole new level. Ideal for corporate and themed events when glitz, glamour and the wow factor is essential. POA.

Contact us for cake consultations with Mark or Kate.

DIETARY SYMBOL GUIDE:

DF: Dairy-free DFA: Dairy-free available

GF: Gluten-free GFA: Guten-free available

V:Vegetarian VnA:Vegan option available Ve:Vegan

CLASSIC COLD BUFFET

Served from a buffet set-up or to the table, £30.00 per person including private room hire.
Available for parties of 20 to 150 guests.

Cold roast rare beef, horseradish GF, DF

Cold roast local pork loin, apple and pear chutney GF, DF

Cold-poached salmon, watercress mayonnaise GF, DF

Tomato, goats' cheese, basil and spring onion tart V

Local cheeseboard of Smoked Norfolk Dapple, Binham Blue,
Mardler goats' cheese, Baron Bigod unpasteurised brie GF

Hot new potatoes House slaw Waldorf salad Tomato and cucumber

Home-made pickles Assorted breads

Apple, cinnamon and sultana crumble, pouring cream V

Fresh lemon tart, berry compote, crème fraiche V

Tea, coffee and Assembly House Fudge

CLASSIC HOT BUFFET

Served from a buffet set-up or to the table, £30.00 per person including private room hire.
Available for parties of 20 to 150 guests.

Fricassee of chicken and ham hock, Fenland leeks, double cream with puff pastry fleurons
Burgundy-style beef, braised with red wine, bacon, baby onion, button mushrooms GF, DF

Aubergine and courgette parmigiani, potato gnocchi, rosemary and olives V

Buttered hot new potatoes Fresh seasonal vegetables

Freshly-baked bread

Apple, cinnamon and sultana crumble, pouring cream V

Fresh lemon tart, berry compote, crème fraiche V

Tea, coffee and Assembly House Fudge

TAPAS

All of these dishes are served directly to your table for your guests to enjoy, which means no lengthy pre-ordering process, just great food to enjoy straight away. Sit back and enjoy dish after dish of our flavoursome favourites for a taste of sunshine at any time of year! Available for parties of 20 to 150 guests, £32.00 per person including room hire.

Spiced chicken thighs, smoked paprika, honey and lime GF, DF

Nonna's meat balls, tomato and red pepper marinara, GF, DF

Continental charcuterie of salamis, hams, potted meats, caper berries GF, DF

Hot chorizo and white bean braise GF

Tiger prawns with chilli, ginger, coriander GF

Baked button mushrooms, garlic, lemon and sherry cream, V, GF

Roasted tomato, olive and roasted pepper, basil, olive oil, pine nuts V, GF, DF

Red cabbage, red onion and fennel seed slaw V, GF

Patatas bravas V, GF

Dressed Continental leaf salad, preserved lemon vinaigrette V, GF, DF

Home-baked Mediterranean breads, olive oil, balsamic vinegar V, DF

Hot Churros with hot chocolate and chilli dip, raspberry puree, white chocolate and pistachio V

Sticky Seville orange and almond cakes V, GF

Tea, coffee and Assembly House Fudge

TASTING MENUS

Something spectacular for special events.

A selection of seasonal six-course tasting menus showcasing the very best in local produce and our favourite Norfolk suppliers is available for £55.00 per person inclusive of private room hire. A selection of five fine wines chosen by our resident wine expert Sam Matthews to accompany your tasting menu is available from £32.00 per person. The Norfolk cheese board is also available at a £7.00 supplement per person. Available for parties of 12 to 150.

All dietary adaptions and alternatives included in price per person.

SPRING

Iced gazpacho, tapenade toast V, DF

★★★

Potted Cromer crab, fennel seed biscuits, avocado and lime

★★★

Truffled mac and Mardler goats' cheese fritter, asparagus, hollandaise V

★★★

Slow-cooked belly of pork, seared scallop, cauliflower, apple, ginger, chorizo oil GF, DF

★★★

Eton Mess of berries, elderflower syllabub, meringue V, GF

★★★

Roasted apple and pear tarte tatin, vanilla ice cream, raspberry puree, toasted marzipan V

★★★

Coffee and petit fours

★★★

SUMMER

Cromer crab rarebit

★★★

Sea-salt grilled mackerel fillet, beetroot sorbet, horseradish crème fraîche GF

★★★

Warm heritage tomatoes, burrata, garlic, olive oil biscuit V

★★★

Roasted rack, slow-cooked neck fillet and pulled shoulder of lamb, gratin dauphinoise, broad beans, tomato and thyme GF

★★★

Pink Champagne sorbet, lemon shortbread V

★★★

Strawberry mille feuille, Grand Marnier syllabub, basil sorbet V

★★★

Coffee and petit fours

★★★

AUTUMN

Cappuccino of wild mushrooms, sherry cream, chives V, GF

Marsh Pig Bresaola, shaved parmesan, rocket, caper berries, truffled mayonnaise GF

Grilled red mullet, Israeli couscous, saffron, sultana, pine nuts, basil dressing DF

Confit leg, treacle-roasted breast of duck, sour cherries, potato rosti GF DF

Lemon posset, St Clement's granita V, GF

Bitter hot chocolate fondant, white chocolate ice cream, orange syrup V

Coffee and petit fours

WINTER

Parmesan custard, Marmite palmiers

Seared tuna loin, sesame, soy, ginger, noodles, seaweed crackers DF

Pressed smoked chicken, Earl Grey tea soaked prunes, pistachio crumb GF, DF

Roasted beef fillet, ox cheek fritter, smoked potato, beetroot, orange

Baron Bigod, unpasteurised brie from Bungay, Suffolk truffle honey, toasted Muesli bread

Our Snickers Bar - Iced peanut butter parfait, sea salt caramel, cinnamon shortbread, dark chocolate V

Coffee and petit fours

CANAPES

We design our canapés with passion, incorporating traditional classics with some our own favourites with a distinctively Norfolk twist.

Below is our canapé menu, but our chefs and event manager are able to work with you to create canapés that not only reflect your personal tastes, but also reflect the theme of your event.

Available for parties of 20 to 250.

Six pieces served to each guest at £8.00 per person. Please enquire about room hire rates

SERVED HOT:

Warm Binham Blue and creamed leek tart V, GFA,

Norfolk three-cheese toastie with tomato chutney V, GFA

Salt cod and parsley croquettes, smoked garlic aioli

Szechwan and garlic crispy squid, lemon and chive crème fraiche

Corn-fed BBQ chicken skewer, satay sauce, lime GF, DF

Chorizo and black pudding sausage roll, homemade brown sauce

Local asparagus tips, Parma ham, tarragon hollandaise (May & June only) GF, DFA

Norfolk rarebit, apple and ale chutney, parsley oil V

Truffled spinach and gruyere arancini

Ham hock goujon, wholegrain mustard and honey mayonnaise DF

Warm Parmesan custard tart with brown butter crumb

SERVED COLD:

Cromer crab crostini, avocado, lemon balm DF

Pork crackling puff, pulled BBQ pork and apple DF, GF

Buffalo mozzarella, heritage tomato and basil bruschetta V, GFA

Smooth chicken liver and port parfait, brioche toast, fig chutney

Seared tuna loin, avocado, grapefruit and chilli DF, GF

Rolled smoked salmon, salmon, crème fraiche and dill mousse GF

Whipped goats' cheese and truffle honey croutes V

Creamed Stilton, celery and caramelized walnut tart V

Feta, mint and black olive tarts V

Coronation chicken, mango and coriander toast DF

Prawn cocktail tart, avocado, dried raspberry, iceberg DF

POTS AND SHOTS

A selection of tasty pots and sweet little shots to delight your guests. Much more substantial and far more fun than a normal canapé reception, this is a fabulous menu to enjoy as you mingle. Simply choose five savoury pots and three sweet shots and enjoy! Great for proms, parties, celebrations and networking events! Available for parties of 20 to 250 at £28.00 per person including room hire.

POTS:

Classic fish pie with Norfolk Smoked Dapple mash

Beer-battered fish and chips, sea salt DF

Gamba prawn tails, lime, coconut and ginger DF, GF

House chilli, rice, sour cream, guacamole and tortilla GFA, DFA

Pickering's sausage, Colman's Mustard mash, Woodforde's Wherry gravy

Slow-cooked chicken Madras, mango and rice DF

Boston baked beans, fried brown butter breadcrumbs V, DF, GFA, VnA

Fried gnocchi, sage butter, crushed amaretti V

Butternut squash, leek and crème fraiche risotto V, GF

Wild mushroom, rosemary and red onion crumble V, Ve, GFA

SHOTS:

Limoncello trifle V

Posh Eton mess V, GF

Millionaire's shortbread mousse V

Chilled apple crumble, custard, caramel V

Passion fruit posset V, GF

Strawberry jelly and vanilla ice cream V, GF

White chocolate and kirsch cherry cheesecake V

AFTERNOON TEA

It's the most regal way to enjoy The Assembly House and the ideal option for a birthday party with a difference, a spectacular anniversary celebration or a sophisticated hen party. Served on traditional tiered cake stands, afternoon tea is what The Assembly House is famous for.

Available for parties of 14 to 150 guests at £28.00 per person, including room hire.

MENU:

A little appetiser soup: choose from - pea and mint
or sweet potato and paprika

Delicate finger sandwiches

Roast beef and horseradish

Coronation chicken

Norfolk ham and Colman's Mustard mayonnaise

Cucumber and cream cheese

Parmesan and poppy seed cheese straws

Black pudding and chorizo sausage rolls

Warm three-cheese toastie served with local tomato chutney

Cheese, Colman's Mustard and chive scone

Fruit scone, strawberry jam and clotted cream

A selection of dainty cakes and pastries to include

Gateau Assembly

Limoncello trifle

Salted caramel macaron

Seasonal fruit tartlet

Vanilla shortbread

Your choice of loose leaf teas and coffee.

Afternoon teas can be adapted for vegetarian, vegan, gluten-free and dairy-free diets

FINGER FOOD

Available from Monday to Friday (please ask about prices for Saturday and Sunday), our finger food menus are absolutely perfect for a less formal occasion. Available for parties of 20 to 300 at £18.00 per person including room hire. Vegan and gluten-free options available.

Chef's selection of sandwiches and wraps to include meat, fish and vegetarian options

For example: Coronation chicken, free-range egg mayonnaise, Cheddar and chutney, ham and mild mustard, Thai style beef, feta, avocado and rocket, hummus and roasted Mediterranean vegetables

Warm sausage rolls

Vegetable crisps

Add three items to the above menu for an extra £4.00 per person

Assembly House chips V GF

Honey and mustard-glazed sausages

Warm cheese, Colman's Mustard and chive scones V

Breaded plaice goujons, tartare sauce

Smoked salmon, dill and crème fraîche tart

Tomato, olive and pesto tart V

Spiced onion bhajis, mint yoghurt V, GF

Lemon and coriander grilled chicken skewers GF

Add on some sweet treats £5.00 per person

Triple chocolate brownie bites, seasonal berry and elderflower pavlovas, key lime pies

BREAKFAST OR BRUNCH

Start the day as you mean to carry on: in style! Whether it's a breakfast meeting for clients or colleagues or a brunch gathering, everyone will be a morning person when they enjoy a fantastic Assembly House breakfast. Available for 20 – 150 guests.

Traditional English breakfast - £20.00 per person including room hire. Served plated to the table or from a buffet- style arrangement. (Buffet style only for 30 guests and above)

The Assembly House Full English

Best Norfolk sausage, dry-cured bacon, black pudding, grilled tomato, flat mushroom, sauté potatoes, herby baked beans, butter-fried free-range egg

The Vegetarian Fry-up V

Flat mushrooms, sauté potatoes, grilled tomato, Norfolk rarebit toast, butter-fried free-range eggs, herby baked beans

White, Granary and sourdough toast, butter and preserves

Royale blend breakfast tea and freshly ground coffee

Freshly squeezed orange juice and Ash Hill Fruit Farm Norfolk apple juice served on arrival and to the table

Add the breakfast counter £6.00 per person

Freshly baked croissants and pain aux chocolat, fruit flapjack bites, blueberry muffins, cereals, homemade granola, fresh fruit selection, Greek yoghurt

Add continental cold meats and cheeses buffet £7.00 per person

Sliced Norfolk ham, chorizo, Italian salamis, ricotta, Emmental, Baron Bigod, Smoked Norfolk Dapple

Add something sweet to finish your breakfast from our sweet buffet £6.00

Warm Belgian waffles, freshly baked fruit scones. All served with, maple syrup, clotted cream, seasonal berries, chocolate and caramel sauces, crème fraîche

GET UP CLOSE AND PERSONAL IN THE RICHARD HUGHES COOKERY SCHOOL

All the best parties start, and finish, in the kitchen!

Gather with colleagues, family or friends for exclusive experience in the Richard Hughes Cookery School. Richard himself will prepare dinner for up to eight guests as you sit round the demonstration table. You will enjoy a range of delicious dishes, including starters, a delicious main course and an indulgent dessert whilst picking up tips and the latest culinary trends from this born raconteur!

Richard will tailor the menu to include your favourite dishes, creating a bespoke event for a really special occasion.

BE THE CHEF FOR THE NIGHT!

You can even assist with the cooking, (maximum of two people to cook) joining Richard for the afternoon to help prepare the delicious food for your guests, ensuring you receive all the plaudits!

A glass of pre-dinner fizz is included with your meal and a wine flight to suit the food you choose is available.

SAMPLE TASTING MENU...

Canapés and a glass of fizz on arrival

Summer Gazpacho, olive palmiers

Seared scallops, Norfolk saffron risotto, parmesan crisp

Roasted rack and slow-cooked shoulder of lamb, rosemary-roasted Norfolk Peir potatoes, ratatouille charlotte, walnut pesto

Apple tarte tatin, vanilla ice cream

Coffee and macarons

From £75 per person,

Wine flight available £35.

Full wine list available

OUTSIDE CATERING
CANAPE RECEPTION

SERVED HOT:

Warm Binham Blue and creamed leek tart V, GFA

Salt cod and parsley croquettes, smoked garlic aioli

Chorizo and black pudding sausage roll, homemade brown sauce

Local asparagus tips, Parma ham, tarragon hollandaise (May and June only) GF, DFA

Norfolk rarebit, apple and ale chutney V

Truffled spinach and gruyere arancini V

Ham hock, parsley and mustard fritters

Warm Parmesan tarts with brown butter crumb

Parmesan and smoked paprika cheese straws

SERVED COLD:

Cromer crab crostini, avocado, lemon balm DF

Buffalo mozzarella, heritage tomato and basil bruschetta V, GFA

Smooth chicken liver and port parfait, brioche toast, fig chutney

Rolled smoked salmon, salmon, crème fraiche and dill mousse GF

Whipped goats' cheese and truffle honey croutes V

Creamed Stilton, celery and caramelized walnut tart

Feta, mint and black olive tarts V

Coronation chicken, mango and coriander toast DF, DFA

Prawn cocktail tart, avocado, dried raspberry, iceberg DF

Choose eight canapés per person, POA

Delivery Only

Your canapé selection delivered to the party venue, with Assembly House napkins and Menu and ingredient notes.

Delivery and set-up

We can arrange your canapés with a touch of Assembly House flair and precision and offer a little advice on creating the perfect atmosphere up until your guests arrive.

Staff and Service

Our award-winning front of house team and talented chefs will look after you and your guests so you can do the important thing – enjoy your event.

Crockery and glass hire

Please ask for a quote, lots of options available bespoke to your event.

OUTSIDE CATERING

AFTERNOON TEA

From our House to your house!

It's the most regal way to enjoy The Assembly House, now available at your venue.

MENU

Delicate finger sandwiches of:

Smoked salmon

Coronation chicken

Norfolk ham and Colman's Mustard mayonnaise

Cucumber and cream cheese

Parmesan and poppy seed cheese straws

Norfolk's own sausage rolls, with Woodforde's Wherry beer, onion marmalade

Cheese, Colman's Mustard and chive scone

Fruit scone, strawberry jam and clotted cream

A selection of dainty cakes and pastries to include:

Gateau Assembly

Limoncello trifle

Salted caramel macaron

Seasonal fruit tartlet

Vanilla shortbread

Loose leaf teas and coffee

POA

Afternoon teas can be adapted for vegetarian, vegan, gluten-free and dairy-free diets

Bespoke afternoon teas available - such as our famous Rainbow Unicorn Afternoon Tea - and themed events a speciality!

Start planning your bespoke event by contacting admin@assemblyhousenorwich.co.uk

Delivery Only

Your afternoon tea delivered to the party venue, with Assembly House napkins and Menu and ingredient notes.

Delivery and set-up

We can arrange your afternoon tea with a touch of Assembly House flair and precision and offer a little advice on creating the perfect atmosphere up until your guests arrive.

Staff and Service

Our award-winning front of house team and talented chefs will look after you and your guests so you can do the important thing – enjoy your event.

Crockery and glass hire

Please ask for a quote, lots of options available bespoke to your event.

HOW TO BOOK

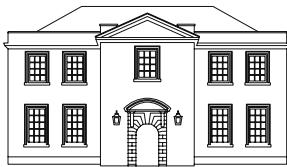
For all enquiries please get in touch with The Assembly House team on 01603 626402 or by email at: admin@assemblyhousenorwich.co.uk.

TERMS & CONDITIONS

Provisional bookings are held for 14 days. Upon confirmation, The Assembly House requires a signed contract together with the requested non-refundable deposit. Full details will be required by The Assembly House ONE CALENDAR MONTH prior to the event. The estimated final invoice will be issued at this time and is payable two weeks in advance of the event. Final numbers must be confirmed TEN DAYS prior to the event. Please consult your contract for further terms and conditions. Please be advised that only food and drink supplied by The Assembly House can be consumed on the premises.

HOW TO FIND US

CAR PARKING - The Assembly House has its own car park at the rear of the building with space for up to 40 cars. The car park operates on a 24-hour pay and display basis and includes two disabled parking spaces. The car park can be reached via Chapelfield Road, just off Theatre Street which runs in front of the main Assembly House entrance and the nearby Norwich Theatre Royal.



THE ASSEMBLY HOUSE

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