

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 Assembly House has been the first choice for the best events held in Norwich, 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, 15 gorgeous, luxury bedrooms 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.

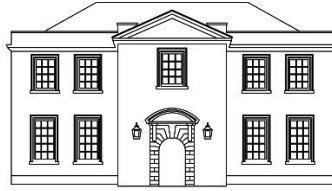
Perfect menus for every occasion

It's our magnificent venue, but it's your unforgettable party and we have a variety of mouth-watering 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. 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.



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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 covered in twinkling lights and Christmas finery in 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 team 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

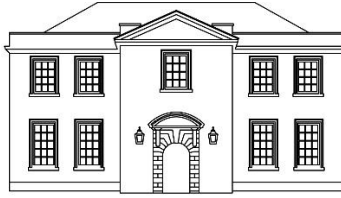
Our light-filled Georgian Music Room is a wonderful space to hold a special event with its spectacular chandeliers, detailed cornicing, beautiful balcony, stage, dance floor, licensed bar, minstrels' gallery and Steinway grand piano. The most regal room in the House.

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.



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 suit your event, function or celebration perfectly. Please pick two dishes per course, to include a vegetarian option, for your starter, main course and dessert. Then present these two dishes to your guests to choose from.

Costs are from £40.00 per person including room hire and are available for parties of 14 to 150 guests.

TO START:

Locally-smoked salmon, salmon mousse, pickled cucumber, green herb mayonnaise, GFA

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

Warm leek and goat's cheese tart, sticky fig chutney, beetroot dressing V

Terrine of smoked chicken, Parma ham, leek and prune, Waldorf salad, toasted sourdough

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, VGA

Roasted spiced butternut squash, Moroccan couscous, date ketchup, flaked almonds, saffron oil VG

Persian hummus, pistachio, pomegranate and orange, rocket, flat bread VG

THE MAIN EVENT:

(Please choose one dish and a vegetarian alternative for your party)

Rosemary-roasted chicken breast, bacon, stuffed Portobello mushroom, sea salt Parmentier potatoes, fine beans and petit pois, tarragon and sherry cream GF, DFA

Sauté chicken breast with white bean, spinach, chorizo and roasted red pepper

Soy-glazed peppered duck breast, pak choi, fondant potato, Seville orange sauce GF, DF

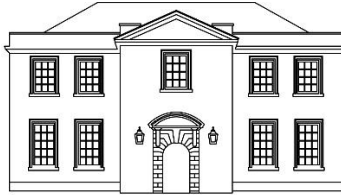
Roasted salmon fillet, crushed new potatoes, tenderstem broccoli, orange and chive butter GF

Grilled sea bass fillet, crushed celeriac, red pepper fondue, wilted spinach, warm prawn and dill dressing

Classic Beef Bourguignon; slow-cooked beef daube in red wine, smoked bacon, button mushrooms and baby onions, smoked mash, fine beans and petit pois

Tenderloin and slow-cooked belly of pork, warm apple chutney, seed mustard mash, French-style peas and courgette, cider sauce GF, DFA

Roasted rack of lamb, lamb shoulder fritter, ratatouille, herbed gnocchi, basil pesto (£4 supplement)



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Roasted fillet of beef, gratin potato cake, roasted red onion, spinach puree, Chasseur sauce (£4 supplement)

The Roasts; Choose from roast loin of pork, roast free range chicken or roast sirloin of beef (£3 supplement) Served with roast potatoes, Yorkshire puddings, seasonal vegetables, all the trimmings. Classic Cranks recipe nut roast for vegetarians/vegans

Vegetarian and Vegan Options

Beetroot, apple, cherry tomato and artichoke tarte tatin, warm potato tartare, pine nuts, rocket V, VGA

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

Red lentil, carrot and apple dhal, spiced roasted cauliflower, mango, coriander VG

Classic Cranks Nut Roast, roast potatoes, roasted root vegetables, tomato and thyme sauce VG

Butternut squash, spinach, sage, onion and chestnut Wellington, apple sauce, beetroot and lentil gravy VG

TO FINISH:

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

Fresh lemon tart, raspberry sorbet, fresh raspberries, crème fraiche V

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

Italian soft chocolate cake, honeycomb, fudge, sea salt caramel sauce V, GF

Raspberry ripple and white chocolate cheesecake, orange syrup V

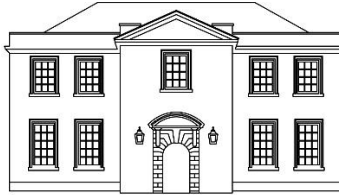
Pavlova of Norfolk Summer berries, elderflower syllabub, raspberry sauce (May to September) V

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

Roasted fresh pineapple, chilli, lime, mint and ginger syrup, coconut cream VG

Fresh Fruit Platter, elderflower syrup, lemon sorbet VG

Tea, coffee and Assembly House fudge



THE ASSEMBLY HOUSE

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, £6.00 per person

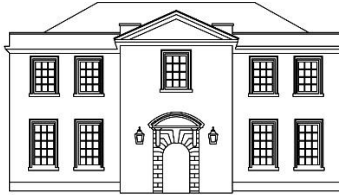
Celebration Cakes: We can offer a bespoke cake, whatever the occasion, made by our celebrated West End and Swiss-trained pâtissier Mark Mitson. From a sponge to an iced and tiered confection, we can work with your ideas or you can leave the design to Mark's expert eye! POA

DIETARY SYMBOL GUIDE:

DF: Dairy-free DFA: Dairy-free available

GF: Gluten-free GFA: Gluten-free available

V: Vegetarian VGA: Vegan option available VG: Vegan



THE ASSEMBLY HOUSE

CLASSIC COLD BUFFET

Served from a buffet set-up or to the table, £35.00 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, goat's cheese, basil and spring onion tart V

Local cheeseboard of Smoked Norfolk Dapple, Binham Blue, Baron Bigod unpasteurised brie GF

Hot new potatoes. House slaw. Waldorf salad. Tomato and cucumber.

Chutneys and 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, £35.00 per person including private room hire.

Available for parties of 20 to 150 guests.

Fricassée 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 parmigiana, potato gnocchi, rosemary and olives VG

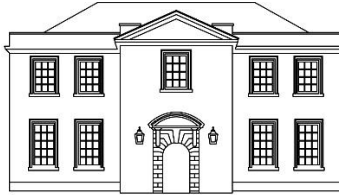
Buttered hot new potatoes. Fresh seasonal vegetables

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



THE ASSEMBLY HOUSE

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, £35.00 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 VG, GF

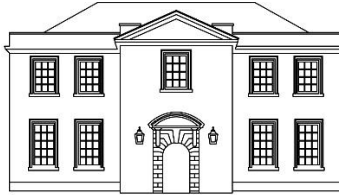
Dressed Continental leaf salad, preserved lemon vinaigrette VG, GF, DF

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

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

Sticky Seville orange and almond cakes V, GF

Tea, coffee and Assembly House fudge



THE ASSEMBLY HOUSE

CANAPES

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

Below is our canapé menu, but our chefs and event team 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 cheddar and leek tart V, GFA,

Norfolk three-cheese toastie with tomato chutney V, GFA, VGA

Salt cod and parsley croquettes, aioli

Norfolk pork and onion marmalade sausage roll GFA

Squashage Roll with onion marmalade VG

Warm chorizo and tomato chutney tarts GFA VGA

Truffled spinach and gruyere arancini V VGA

Ham hock and wholegrain mustard croquettes

SERVED COLD:

Buffalo mozzarella, heritage tomato and basil bruschetta V, GFA, VGA

Smoked salmon, cream cheese and dill roulade, granary toasts GF

Whipped goat's cheese and truffle honey tart V

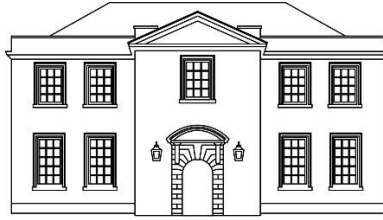
Creamed Binham Blue, celery and chive tart V

Feta, mint and ratatouille tart V, VGA

Hummus, roasted red pepper and black olive tart VG

Coronation chicken, mango and coconut, mini poppadom DF

Classic prawn cocktail vol-au-vent with guacamole DF



THE ASSEMBLY HOUSE

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:

Smoked haddock, potato and gruyere gratin GF

Beer-battered fish and chips, sea salt DF

Gamba prawn tails, lime, coconut and ginger GF

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

Norfolk chipolatas, Colman's Mustard mash, Woodforde's Wherry and onion gravy

Slow-cooked chicken Madras, mango and rice DF

Boston baked beans, fried brown butter breadcrumbs VG, DF, GFA

Fried gnocchi, roasted red pepper, sage butter, crushed amaretti V VGA

Butternut squash, leek and crème fraiche risotto V, GF

Wild mushroom, rosemary and red onion crumble VG, GFA

SHOTS:

Limoncello trifle V

Posh Eton mess V, GF

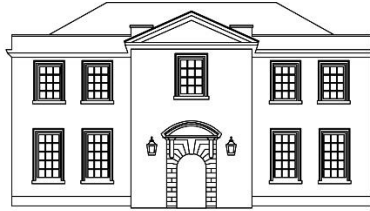
Millionaire's shortbread mousse V

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



THE ASSEMBLY HOUSE

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 £32.00 per person, including room hire.

MENU:

A little soup appetiser; choose from either roasted tomato and red pepper (VG DF) or cream of cauliflower with sweet sherry (V)

A selection of delicate finger sandwiches to include:

Free-range egg mayonnaise and mustard cress

Roasted ham and seed mustard

Poached salmon, lemon and chive and cream cheese

Cheddar cheese with Bramley apple chutney

Warm Assembly House pork sausage roll

Parmesan, smoked paprika and pistachio shortbread

Coronation chicken bridge roll with mango and coconut

Cheese, Colman's Mustard and chive scone

Classic fruit scone, strawberry jam and clotted cream

Our signature cake Gateau Assembly, layer-upon-layer of triple chocolate with vanilla butter cream, flavoured buttercream

Raspberry ripple cheesecake macaron

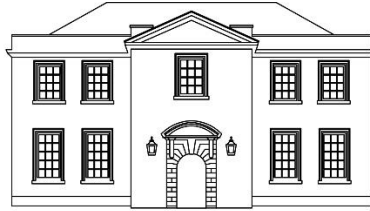
Seasonal fruit tart with vanilla pastry cream

Lemon meringue pie shot glass

Carrot and cinnamon loaf cake, iced mascarpone frosting

Our Special Assembly House English Breakfast Blend from Wilkinson's Norwich

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



THE ASSEMBLY HOUSE

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.

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

Norfolk pork and onion marmalade sausage roll

Squashage Roll with onion marmalade

Assembly House Fries and sauces

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

Honey and mustard-glazed chipolatas

Warm cheese, Colman's Mustard and chive scones V

Smoked salmon, dill and crème fraiche tart

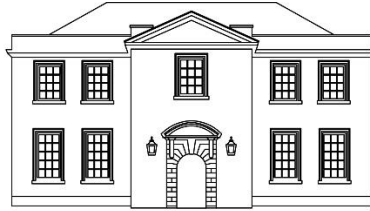
Norfolk three-cheese toastie with tomato chutney V, GFA

Warm chorizo and tomato chutney tarts

Add on some sweet treats: £5.00 per person

Triple chocolate brownie bites, mini lemon tarts, mini treacle tarts, mini fruit and vanilla tarts

Vegan and gluten-free options available.



THE ASSEMBLY HOUSE

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 - £18.00 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 au chocolat, fruit flapjack bites, blueberry muffins, cereals, homemade granola, fresh fruit selection, Greek yoghurt

Add continental cold meats and cheeses buffet: £6.00 per person

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

Add something sweet to finish your breakfast from our sweet buffet: £5.00 per person

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