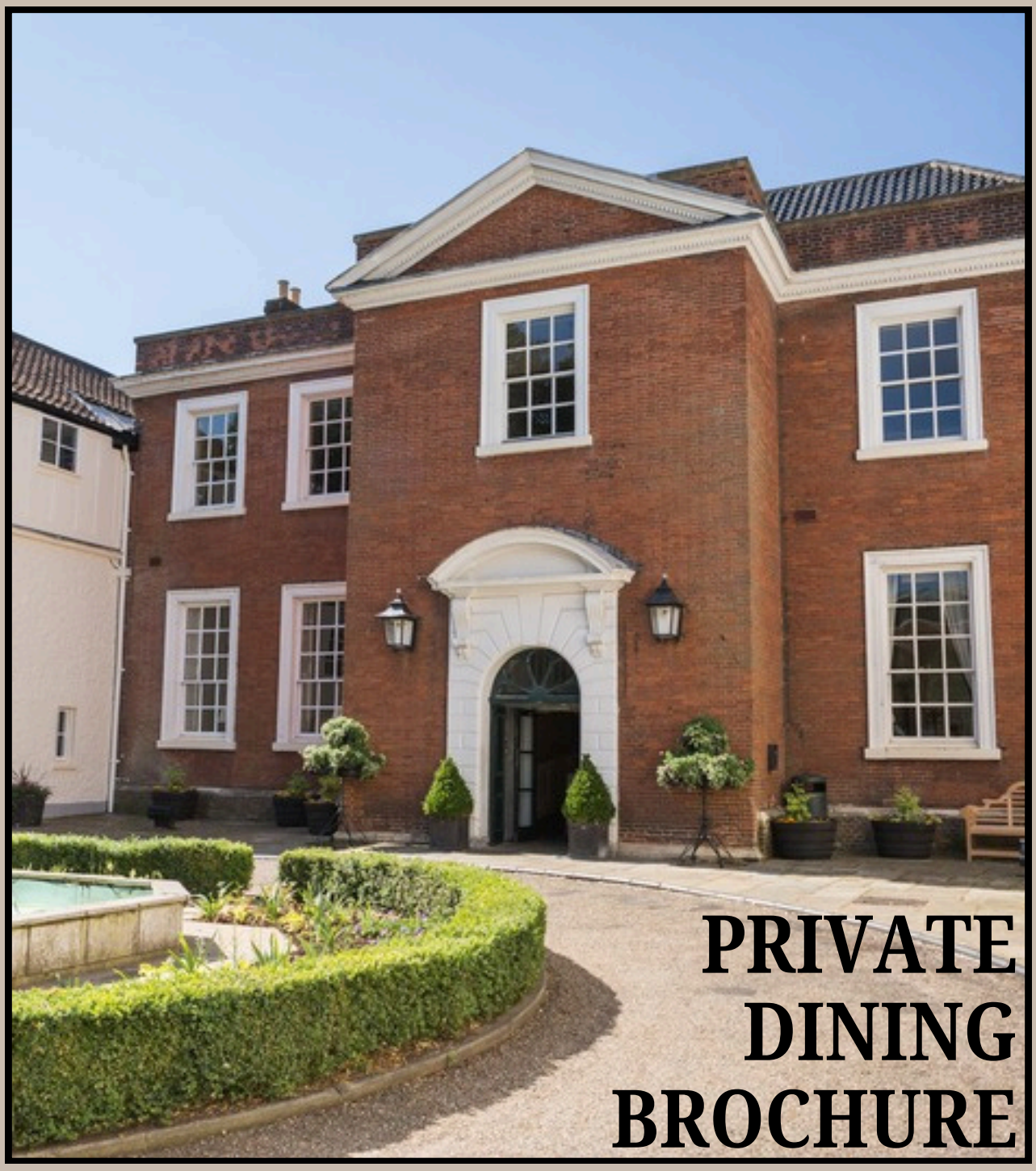
THE ASSEMBLY HOUSE



PRIVATE DINING BROCHURE

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Welcome

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 patissier Mark Mitson or a seasonal tasting menu created by our much-missed 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 canapes 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 was 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.

Please note, we handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know when booking and before ordering so we can provide you with an allergy information in relation to the 14 legally-defined allergens.

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.

Function Rooms

The Grand Hall



Glittering chandeliers, heavenly high ceilings, a beautiful balcony and the perfect place to enjoy a drink and canapes, our Grand Hall is a showstopping 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.

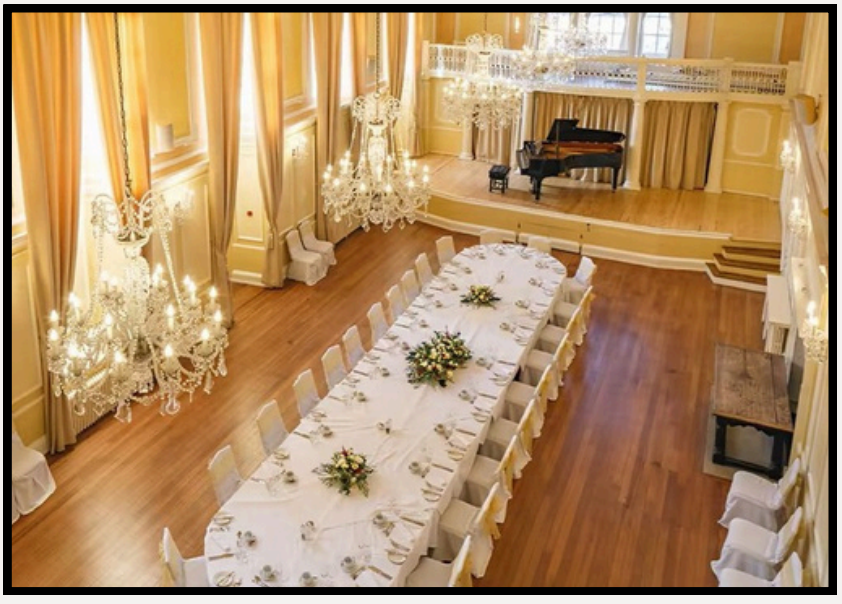
The Noverre Ballroom and Garden

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 alfresco 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 Room



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.

Our Private Dining Menus

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DIETARY SYMBOL GUIDE:

DF: Dairy-free

DFA: Dairy-free available

GF: Gluten-free

GFA: Gluten-free available

V: Vegetarian

VG: Vegan

VGA: Vegan option available

Traditional Three Course Menu

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.

£48.50 per person to included 2 starters, 2 mains and 2 desserts. Room hire is included and is available for parties of **14 to 150 guests.**

Starters

(Please choose 2 starters comprised of a meat and a vegetarian dish, there is the option to add an additional starter at £5.00 per person)

Smoked ham hock, a parsley and cider terrine, with Bramley apple chutney and seed mustard dressing, served with a side of sourdough crispbread **GF DF**

Smoked salmon, poached salmon, with a lemon and chive mousse, sides of pickled cucumber, herb yoghurt, pea shoots and treacle bread **GFa DFa**

Leek, Cheddar and onion tart, topped with fig chutney and frissee, and served with a seed mustard dressing **VGa GFa**

Prawn and crayfish cocktail, with a Bloody Mary Marie-Rose dressing, served with avocado, baby gem, cherry tomato and cucumber salad, and granary toast **GF DF**

Hummus, Turkish aubergine and courgette, with pistachio and mint falafel, sun blush tomato, basil and olive dressing, rocket, served with flatbread **VG GFA**

Twice-baked mature Cheddar cheese and mustard soufflé, topped with Bramley apple chutney and chive cream **V** (Please note; Not available in the Noverre Ballroom, subject to 15 minutes wait after guests are seated)

Roasted tomato and red pepper soup, with a pesto dressing **VG GF DF**

Spiced sweet potato soup, and a coconut cream **VG GF DF**

Cauliflower, apple and white onion soup, topped with toasted flaked almonds **VG GF DF**







Mains

(Please choose 2 mains comprised of a meat and a vegetarian dish, there is the option to add an additional main at £5.00 per person)

Rosemary roasted farm-assured chicken breast, a chipolata with bacon, sides of sage and onion stuffing, roast potatoes, Maple glazed carrots, and dressed with watercress, and a roast chicken gravy **GFa DFa**

Sauté breast of farm-assured chicken, a chorizo dressing, served with roasted new potatoes, wilted spinach, ratatouille, and a pesto dressing **GF DF**

Slow cooked Norfolk beef, on a bed of smoked mash potato, a Bourguignon garnish of bacon lardon, baby onion, button mushroom and red wine, served with glazed carrots and petit pois, and topped with watercress **GF DF**

Local fillet of beef, a slow cooked beef shin croquette, served with dauphinoise potato, glazed carrot, and roasted red onion, dressed with a béarnaise and port wine sauce **GFa DFa** (£12 supplement)

Tenderloin of Norfolk pork, a pulled pork fritter, a side of mustard seed mash potato, courgette, sage and onion, topped with Bramley apple and ale chutney and crackling, served with a cider cream gravy, **DFa GFa**

Grilled sea bass fillet, on a crushed new potato tartare, served with roasted cherry tomatoes, peas, spinach and baby onions, dressed with a lemon and chive hollandaise **GFa DFa**

Herb baked salmon fillet, with puff pastry and roasted new potatoes, served with roasted Provencal vegetables, and dressed with salsa Verde **GFa DFa**

Cranks Nut Roast, served with roasted potatoes, glazed carrot, roasted red onion, tomato and lentil gravy, and a watercress garnish **VG DF**

Spiced, roasted cauliflower, served over a red lentil, carrot and apple dhal, topped with mango chutney, coriander, yoghurt and a poppadom **VG GFa**

Butternut squash, sage and chestnut Wellington, with apple sauce, and sides of roasted new potatoes, Maple glazed carrots, beetroot and served with lentil gravy **VG DF GFa**

Caramelised beetroot, artichoke, new potato, served with apple and red onion tarte tatin, dressed with warm mustard, pine nut and raisin vinaigrette, and wilted spinach **VG DF GFa**







Desserts

(Please choose 2 desserts to offer your guests)







Soft Italian chocolate cake, decorated with a sea salt caramel sauce, honeycomb chunks, white chocolate fudge, a garnish of fresh raspberries, and a serving of crème fraiche **V GF DFA**

Spiced Norfolk apple sticky toffee pudding, served with a sea salt caramel and custard **V**

Pavlova of Norfolk Summer berries, an elderflower syllabub, and a raspberry dressing **GF VGa DFA**

Passion fruit tart, served with mango sorbet and fresh raspberries, and an orange syrup **V**

Baked vanilla cheesecake, with a raspberry ripple ice cream, and garnished with fresh raspberries **V**

Blueberry Frangipane & Coconut Tart, served with blueberry compote and crème fraiche **V**

Roasted spiced pineapple tarte tatin, with vegan vanilla ice cream, rum caramel, and topped with toasted flaked almonds **VG DF GFA**

Chocolate, caramel and raspberry brownie, with vegan vanilla ice cream, served with fresh raspberries **VG GFA**

A trio of our favourite desserts; passion fruit tart, fallen chocolate cake and baked vanilla cheesecake

Three of the best Norfolk cheeses, served with Miller Damsel crackers, chutney, and a side of celery and grapes **GFA**

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, **£9.50** per person

Classic Cold Buffet

Served from a buffet set-up, **£38.50** per person including private room hire.
Available for parties of **20 to 150 guests**.

Cold roast medium-rare beef, horseradish **GF, DF**
Cold roast local pork loin, apple and ale chutney **GF, DF**
Cold-poached salmon, watercress, mayonnaise **GF, DF**
Tomato, goat's cheese, basil and spring onion tart **V**
Chilled Ratatouille with olives and pesto **VG**
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

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Apple, cinnamon and sultana crumble, with pouring cream **V**
Fresh passion fruit tart, and a berry compote, with crème fraiche **V**

***

Tea, coffee and Assembly House fudge

Classic Hot Buffet

Served from a buffet set-up, **£37.50** per person including private room hire.
Available for parties of **20 to 150 guests.**

Fricassée of chicken and ham hock, with Fenland leeks, and double cream with puff pastry fleurons
Burgundy-style beef, braised with red wine, served with bacon, baby onion, button mushrooms **GF, DF**
Aubergine and courgette parmigiana, with potato gnocchi, rosemary and olives **VG**
Buttered hot new potatoes. Fresh seasonal vegetables
Freshly-baked bread

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Apple, cinnamon and sultana crumble, with pouring cream **V**
Fresh passion fruit tart, and a berry compote, with crème fraiche **V**

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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!

Spiced chicken thighs ,with chorizo, smoked paprika, honey and lime **GF DF**

Nonna's meat balls, in a tomato and red pepper marinara sauce **GF DF**

Continental charcuterie of salamis, hams, and caper berries **GF DF**

Ratatouille, with white beans, olives, capers and a sultana dressing **VG GF**

Tiger prawns with chilli, ginger, coriander **GF**

Baked button mushrooms, in a garlic, lemon and sherry cream **V GF**

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

Patatas bravas **VG GF**

Tomatoes, served with basil, olive oil, balsamic and pine nuts **VG GF DF**

Dressed Continental leaf salad, with a lemon vinaigrette **VG GF DF**

Home-baked Mediterranean breads, with dipping olive oil and balsamic vinegar **VG DF**

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

Sticky Seville orange and almond cakes **V GF**

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Tea, coffee and Assembly House fudge

Available for parties of **20 to 150** guests, **£37.00** per person including room hire







Canapés



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 **£8.50** 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, and 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, with apple sauce

Served Cold:

Smoked salmon, cream cheese and dill tartlet **GFA**

Whipped goat's cheese and truffle honey tartlet **V GFA**

Creamed Binham Blue, celery and chive tartlet **V GFA**

Feta, mint and ratatouille tartlet **V VGA GFA**

Hummus, roasted red pepper and black olive tart **VG GFA**

Coronation chicken, mango and coconut, mini poppadom **DF GFA**

Classic prawn cocktail vol au vents with guacamole **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 **£32.95** per person including room hire.

Pots:

Smoked haddock, potato and gruyere gratin **GF**

Poached salmon flakes, with a Thai style dressing of chilli, red onions, ginger, served with glass noodles **GFA**

Battered fish goujon and chips, with mushy peas, and sea salt seasoning **DF**

Gamba prawn tails, in lime, coconut, chilli and ginger **GF DF**

House chilli with rice, topped with sour cream, guacamole and tortilla **GFA DFA VGA**

Norfolk chipolatas with seed mustard mash, and a Woodforde's Wherry and onion gravy **GFa**

Chicken and ham hock cobbler, with a cheese scone crumble

Slow-cooked chicken Madras, with mango chutney a poppadom and rice **DF**

Boston smoky baked beans, with fried brown breadcrumbs **VG DF GFA**

Fried gnocchi, with roasted red pepper and sage butter, topped with crushed amaretti **V VGA**

Butternut squash, leek and crème fraiche risotto **V GF VGA**

Wild mushroom, rosemary and red onion crumble **VG GFA**

Shots:

Posh Eton mess **V GF**

Millionaire's shortbread mousse **V**

Strawberry & eldeflower trifle **V**

Chilled apple crumble with custard and caramel **V**

Passion fruit posset **V GF**

Raspberry and white chocolate cheesecake **V**

Chocolate and kirsch cherry cheesecake **V**

Fresh berries with Vegan cream and passion fruit syrup **VG**

Marinated Pineapple with chilli, mint and lime, topped with toasted coconut **VG**



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 **£44** per person, including room hire.

<u>A little soup appetiser; choose from either:</u>
Roasted tomato and red pepper **VG DF**
Cream of cauliflower with sweet sherry **V**
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<u>A selection of delicate finger sandwiches to include:</u>
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
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<u>A selection of savouries to include:</u>
Warm Assembly House pork sausage roll
Parmesan, smoked paprika and pistachio shortbread
Coronation chicken bridge roll with mango and coconut
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<u>Scones:</u>
Cheese, Colman's Mustard and chive scone
Classic fruit scone, strawberry jam and clotted cream
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<u>Afternoon Tea Sized Cakes:</u>
Our signature cake Gateau Assembly; layer-upon-layer of triple chocolate with vanilla flavoured buttercream
Raspberry ripple cheesecake macaron
Seasonal fruit tart with vanilla pastry cream
Lemon posset with toasted meringue shot glass
Carrot and cinnamon loaf cake, iced mascarpone frosting
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Served with Our Special Assembly House English Breakfast Blend







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 **£29.00** per person including room hire.

Chef's selection of sandwiches and wraps to include;

Coronation chicken wrap

Free-range egg mayonnaise sandwich

Cheddar cheese and Bramley apple chutney sandwich

Honey roast ham and mild grain mustard sandwich

Cos lettuce and guacamole wrap

Poached salmon and cream cheese sandwich

Rocket, hummus and roasted Mediterranean vegetables wrap

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Savouroies to include:

Norfolk pork and onion marmalade sausage roll

Squashage Roll with onion marmalade

Assembly House Fries and sauces

Cheese straws

Pesto palmiers

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Vegan and gluten-free options available.



Breakfast

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. **£21.95** per person including room hire.

Served plated to the table or from a buffet- style arrangement. (Buffet style only for 30 guests and above)

<u>The Assembly House Full English:</u>
Best Norfolk sausage and dry-cured bacon served with grilled tomato, flat mushroom, hash brown, baked beans, and butter-fried free-range egg

<u>The Vegetarian Fry-up:</u>
Flat mushrooms, hash brown, grilled tomato, Norfolk rarebit toast, butterfried free-range eggs, and baked beans

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Served with 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





Beforenoon Tea

The breakfast edition of our award-winning Afternoon Tea -perfect to start a day of celebration off in style. We even provide boxes for you to take away cakes and pastries if you can't eat it all! A smaller version of one of our hot breakfasts plus three tiers served afternoon tea-style!

availiable for **14-150** guests. **£39** per person including room hire

<u>Choose a hot breakfast:</u>
Fried egg, bacon, sausage, mushroom, tomato and toast.
Vegetarian and vegan fry-up options available GFA

Eggs Benedict, Royale or Florentine
Two poached free-range eggs, toasted English muffin, hollandaise, with either Norfolk ham, smoked salmon or wilted baby leaf spinach GFA

Twice-baked smoked haddock and Cheddar soufflé

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<u>Served on your own tea stand;</u>
Breakfast shot glass with granola, yoghurt and fruit compote
Cornflake jam tart
'Fried egg' mango and vanilla cheesecake
Cruffin cinnamon roll
Salted caramel Krispie cake

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Mini croissant filled with cream cheese, smoked salmon and chives
Cheddar Cheese, Colman's Mustard and chive scone, served with bacon jam
Three-cheese toastie with roasted tomato chutney
Warm Assembly House sausage roll

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Your choice of tea or coffee; Choose either a tiny cup of espresso dark chocolate mousse with sugared pistachios or a tiny cup of Earl Grey milk chocolate mousse with crunchy nut cornflakes





