

THE ASSEMBLY HOUSE



Private dining brochure

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.

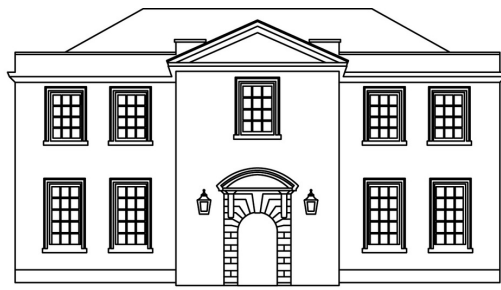
Perfect menus for every occasion

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 pâtissier 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 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.

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 ASSEMBLY HOUSE

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

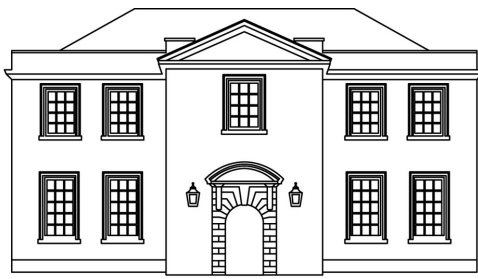
This beautiful ballroom makes a stunning backdrop for larger occasions thanks to its high ceilings, crystal chandeliers and polished wooden floor. One of the largest function rooms in Norwich, it is perfect for parties and boasts staging, a private bar, a private entrance and its very own secret garden,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

The 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 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 includes 2 starters (meat and vegetarian), 2 mains (meat and vegetarian) and 2 desserts including room hire 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, parsley and cider terrine, Bramley apple chutney, seed mustard dressing, sourdough crispbread GF DF

Smoked salmon, poached salmon, lemon and chive mousse, pickled cucumber, herb yoghurt, pea shoots, treacle bread GFa DFa

Leek, Cheddar and onion tart, fig chutney, frissee, seed mustard dressing VGa GFa

Prawn and crayfish cocktail, Bloody Mary Marie-Rose dressing, avocado, baby gem, cherry tomato and cucumber salad, granary toasts GF DF

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

Twice-baked mature Cheddar cheese and mustard soufflé, 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, pesto VG GF DF

Spiced sweet potato, coconut cream VG GF DF

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

(Please choose 2 starters 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, chipolata with bacon, sage and onion stuffing, roast potatoes, Maple glazed carrots, watercress, roast chicken gravy GFa DFa

Saute breast of farm-assured chicken, chorizo dressing, roasted new potatoes, wilted spinach, ratatouille, pesto dressing GF DF

Slow cooked Norfolk beef, smoked mash potato, Bourguignonne garnish of bacon lardon, baby onion, button mushroom and red wine, glazed carrots and petit pois, watercress GF DF

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

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

Grilled sea bass fillet, crushed new potato tartare, roasted cherry tomatoes, peas, spinach and baby onions, lemon and chive hollandaise GFa DFa

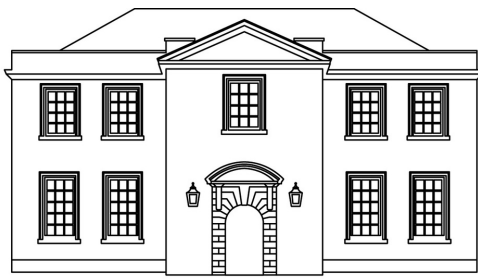
Herb baked salmon fillet, puff pastry, roasted new potatoes, roasted Provencal vegetables, salsa Verde GFa DFa

Cranks Nut Roast, roasted potatoes, glazed carrot, roasted red onion, tomato and lentil gravy, watercress VG DF

Spiced, roasted cauliflower, red lentil, carrot and apple dhal, mango chutney, coriander, yoghurt, poppadum VG GFa

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

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



THE ASSEMBLY HOUSE

Desserts

(Please choose 2 desserts to offer your guests)

Soft Italian chocolate cake, sea salt caramel, honeycomb, white chocolate fudge, raspberries, crème fraiche V GF DFA

Spiced Norfolk apple sticky toffee pudding, sea salt caramel, custard V
Pavlova of Norfolk Summer berries, elderflower syllabub, raspberry dressing
GF VGa DFA

Passion fruit tart, mango sorbet fresh raspberries, orange syrup V

Baked vanilla cheesecake, raspberry ripple ice cream, fresh raspberries V

Blueberry Frangipane & Coconut Tart, blueberry compote, crème fraiche V

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

Chocolate, caramel and raspberry brownie, vegan vanilla ice cream, 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, Miller Damsel crackers, chutney, 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

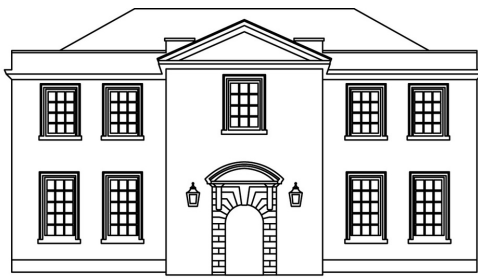
DIETARY SYMBOL GUIDE:

DF: Dairy-free DFA: Dairy-free available

GF: Gluten-free GFA: Gluten-free available

V: Vegetarian

VG: Vegan VGA: Vegan option available



THE ASSEMBLY HOUSE

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 pear 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

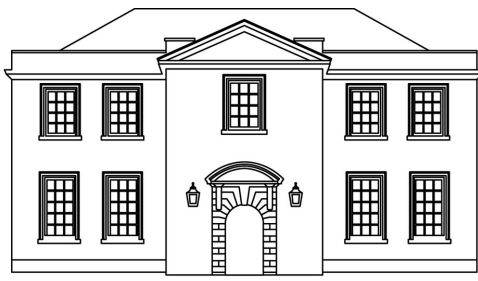
Hot new potatoes. House slaw. Waldorf salad. Tomato and cucumber.

Chutneys and pickles. Assorted breads

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

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, 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

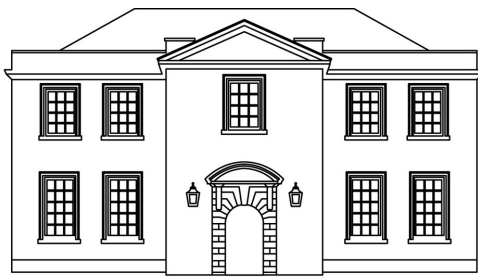
Buttered hot new potatoes. Fresh seasonal vegetables

Freshly-baked bread

Apple, cinnamon and sultana crumble, pouring cream V

Fresh passion fruit tart, berry compote, crème fraiche V

Tea, coffee and Assembly House fudge



THE ASSEMBLY HOUSE

Tapas

Served from a buffet set-up, £37.00 per person including private room hire.

Available for parties of 20 to 150 guests.

Spiced chicken thighs, smoked paprika, honey and lime 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

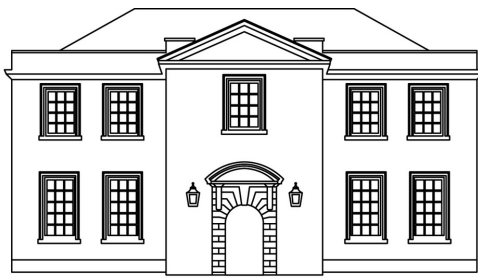
Dressed continental leaf salad, preserved lemon vinaigrette V, GF, DF

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



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 £8.50 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, 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, apple sauce

Served cold:

Smoked salmon, cream cheese and dill tartlet GFA

Whipped goat's cheese and truffle honey tartlet V GFA

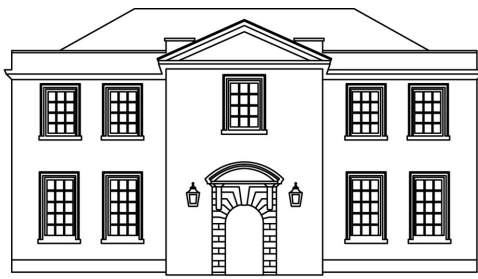
Creamed Binham Blue, celery and chive tartlet V GFA

Feta, mint and ratatouille tart 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



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!

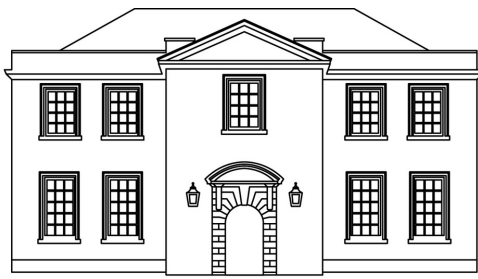
Available for parties of 20 to 250 at £32.95 per person including room hire.

Pots

Smoked haddock, potato and gruyere gratin GF
Poached salmon flakes, Thai style dressing of chilli, red onion onions, ginger, glass noodles GFA
Battered fish goujon and chips, mushy peas, sea salt DF
Gamba prawn tails, lime, coconut, chilli and ginger GF DF
House chilli, rice, sour cream, guacamole and tortilla GFA, DFA, VGA
Norfolk chipolatas, seed mustard mash, Woodforde's Wherry and onion gravy GFa
Chicken and ham hock cobbler, cheese scone crumble
Slow-cooked chicken Madras, mango chutney ,poppadom and rice DF
Boston smoky baked beans, fried brown breadcrumbs VG, DF, GFA
Fried gnocchi, roasted red pepper, sage butter, 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 & elderflower trifle V
Chilled apple crumble, custard, caramel V
Passion fruit posset V, GF
Raspberry and white chocolate cheesecake V
Chocolate and kirsch cherry cheesecake V
Fresh berries, Vegan cream, passion fruit syrup VG
Marinated Pineapple with chilli, mint , lime, toasted coconut VG



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 £44 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

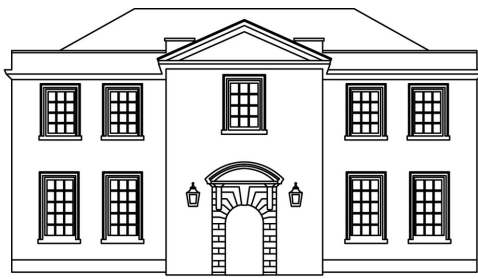
Raspberry ripple cheesecake macaron

Seasonal fruit tart with vanilla pastry cream

Lemon posset with toasted meringue shot glass Carrot and cinnamon loaf cake, iced mascarpone frosting

Our Special Assembly House English Breakfast Blend

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 £29.00 per person including room hire.

Chef's selection of sandwiches and wraps to include the below;

Coronation chicken wrap

Free-range egg mayonnaise sandwich

Cheddar and chutney sandwich

Honey roast ham and mild mustard sandwich

Cos lettuce and guacamole wrap

Poached salmon and cream cheese sandwich

Rocket, hummus and roasted Mediterranean vegetables wrap

Norfolk pork and onion marmalade sausage roll

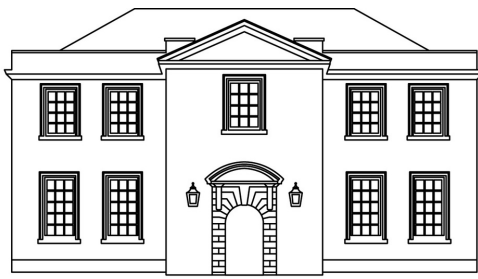
Squashage Roll with onion marmalade

Assembly House Fries and sauces

Cheese straws

Pesto palmiers

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 - £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)

The Assembly House Full English

Best Norfolk sausage, dry-cured bacon, grilled tomato, flat mushroom, hash brown, baked beans, butter-fried free-range egg

The Vegetarian Fry-up V

Flat mushrooms, hash brown, grilled tomato, Norfolk rarebit toast, butter-fried free-range eggs, 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: £8.00 per person

Freshly-baked croissants and pain au chocolat, fruit flapjack bites, blueberry muffins,

cereals, homemade granola, fresh fruit selection, Greek yoghurt,

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