

Norwich Research Park Hospitality Menu in partnership with The Genuine Dining Company

Please note all prices are exclusive of VAT

The Genuine Dining Co. catering team understands that you want to make your event unique. We have designed this brochure as a guide so that we can provide structure to your event, which if required can be adapted to suit your specific needs.

We have a wealth of experience in hospitality and event catering as well as a wide range of offers from which to select.

For more information please contact Centrum Reception

T: 01603 673600

E: Centrum.reception@norwichresearchpark.com

Dietary requirements

Please contact us if you have any special dietary requirements.

(GF) Gluten Free (DF) Dairy Free (V) Vegetarian (Ve) Vegan

Ingredient sourcing – we aim to make a positive impact with our responsible product sourcing. These are the key areas that we focus on:

Organic – we look to source products and ingredients from organic sources whenever practical.

Fair-trade – we source several products that are either entirely Fair-trade or made from some Fair-trade

Local sourcing – where practical, we aim to source local produce in a bid to reduce the environmental impact of excessive 'food miles'. We work hard with our suppliers to keep things local and deliver good value. We can trace all our products back to source and this is something that we are truly proud of.

Healthy eating – we have refined our cooking methods and recipes to incorporate healthier ingredients where possible. For example, we use minimal salt in our cooking processes, preferring customers to add more if they wish, and we use olive oil and semi-skimmed or skimmed milk as standard.

Minimum Orders

There is a minimum number for Buffet Food orders of six guests and all orders must be made five working days in advance (6 working days if requested after midday). However, if you would like to give us a call we will do our best to accommodate your needs.

Beverages, Cakes and Biscuits

Whether it's great freshly made 'bean to cup' coffee or a selection of our speciality teas we pride ourselves on the quality of our beverages. Our Mozzo coffee blend is 100% Fair-trade, 100% Arabica and 100% organic. We think our coffee is the best on the market and we feel comfortable that it is ethical and fair.

Mozzo Fair-trade Coffee, Birchall Tea Selection	£1.30pp
Mozzo Fair-trade Coffee, Birchall Tea Selection & Borders Biscuits	£1.95pp
Chilled Still & Sparkling Belu mineral water 750ml	£1.95 Per Bottle
Fresh juices per Jug (serves 6)	£2.75 Per Jug
Elderflower Cordial jug (serves 6)	£1.50 Per Jug
Squash Jug (serves 6) per Jug	£1.50 per Jug
Borders Biscuits Packet (2) (V)	£0.65pp
Fresh Baked Assorted Danish Pastries (V)	£1.60pp
Assorted Cakes per slice (V)	£1.60pp
Assorted Tray Bake per slice (V)	£1.60pp
Mix of freshly baked Mini Fruit & Cheese Scones with Butter (V)	£1.60pp
Freshly Baked Assorted Tulip Muffin (V)	£1.70pp
Fresh Fruit Platter or Bowl (GF) (DF) (V)	£1.60pp

Breakfast

We believe that every morning should be the start of a perfect day, who knows what it may bring. A variety of Breakfast options, perfect for an early start – choosing one of the following will surely help you on your way!

Continental

Selection of either Freshly Baked Danish Pastries & Pain aux Chocolate with Very Berry Yogurt & Granola Pots

£2.60pp

Served with Fair-trade Mozzo coffee and Birchall Tea Selection

£3.80pp

Just Baps

Selection of Breakfast Floured Baps with Heinz Tomato Ketchup or HP Sauce

£2.70pp

Choose from Sausage, Bacon or Scrambled Egg

Genuine Full English Breakfast

Butchers Sausage, Grilled Back Bacon, Scrambled Egg, Grilled Tomato, Sauté Mushrooms & Baked Beans

£6.30pp

N.B Only available to order for 12 or more guests

Working Lunch

Now it's time to re-fuel!

Our freshly made sandwich selection offers a comprehensive range from simple classic to gourmet sandwiches.

All sandwich buffets are served with the equivalent of 1.5 rounds pp whether served in a fresh bread, bagel or baguette.

Genuine Classic Sandwich Platter

Selection of Sandwiches on Fresh Bread Served with Hand Cut Crisps

£4.70pp

Genuine Traditional Sandwich Collection

Selection of Sandwiches on Fresh Bread and Mini Poppy Seed Bagels served with Hand Cut Crisps and a Fresh Fruit Platter

£6.80pp

Genuine Lunchtime Picnic

Selection of Sandwiches served on Fresh Bread, Mini Poppy Seed Bagels & Baguettes, Hand Cut Crisps Fresh Fruit Platter, Selection of Cake & Tray bake

£8.10pp

Genuine Working Lunch Extras

Boost your Sandwich lunch by Choosing **ONE** of the following **Extras**

Price per person, per item

£1.50

Choice of Chef's Home-Made Sausage Roll

Chef's Homemade Parmesan, Potato & Caramelised Onion Roll (V)

Pork Pie Slice

Homemade Cheese Straws

Slice of Norfolk Dapple & Tomato Quiche (V)

Fresh Vegetable Crudites with Homemade Carrot Hummus (V) (Ve) (GF) (DF)

Finger food and Buffet

A choice of hot and cold hand-held foods, accompanied by our Chef's Sandwich Selection, including vegetarian options, Hand Cut Crisps and Fresh Fruit Platter

Option A

£10.50pp

One round of our Chef's selection of Sandwiches (including vegetarian options)
Salt & Pepper Chilli Chicken with Sweet Chilli Sauce (DF) (GF)
Honey & Wholegrain Mustard Glazed Cocktail Sausages (DF)
Classic Tomato, Red Onion & Basil Bruschetta (V) (Ve)
Potato & Spinach Pakora (GF) (DF) (V) (Ve)
Curried Lentil & Rice Loaf Bites with Gooseberry & Coriander Chutney (GF) (DF) (V) (Ve)
Home Made Sweet Scone with Fruit Jam & Piped Cream Swirl

Option B

£11.50pp

One round of our Chef's selection of Sandwiches (including vegetarian options)
Tandoori Chicken drizzled with Minted Yoghurt (GF)
Smoked Salmon & Dill Tartlet
Home Made Pork & Apple Sausage Roll
Onion Bhajis & Mango Chutney (DF) (GF) (V) (Ve)
Sweet Potato Falafel (GF) (DF) (V) (Ve)
Assorted Vegetable Crudités served with a Carrot Hummus (GF) (DF) (V) (Ve)
Salted Caramel Cheesecake Pot (V)

Option C

£12.50pp

1.5 rounds of Fresh Sandwiches (including vegetarian options)
Whipped Feta & Pesto Naan garnished with Roasted Tomato (V)
Norfolk Ham & Brie Danish Swirl
Potato & Spinach Pakora (GF) (DF) (V) (Ve)
Deville Egg with Baby Gem Leaf (GF) (V)
Five Bean Chilli filled New Jacket Potato (GF) (DF) (V) (Ve)
Spanish Pork & Chorizo Meatballs in a Tomato & Paprika Sauce (GF) (DF)
Binham Blue Tart (V)
Choca Mocha Choux Bun - Espresso Cream Filled Choux Bun with a Rich Chocolate Glaze

Option D (NB Only available to order for 20 or more guests)

£16.50pp

1.5 rounds Luxury Sandwiches & Mini Poppy Seed Bagels - Fillings include Pastrami & Rocket, Local Cheeses & Chutneys, Roasted Vegetable & Humus, Smoked Salmon & Cream Cheese, Crayfish & Lemon Mayonnaise, Sliced Norfolk Ham & Fresh Salad
Homemade Minted Lamb Kofta Lollipop (DF) (GF)
Chef's Own Scotch Eggs
Smoked Bacon Wrapped Asparagus Spears with Garlic Aioli (GF)
Spiced Vegetable Samosa with Mango Chutney (DF) (GF) (V) (Ve)
Individual Prawn Cocktail Pots (GF)
Chargrilled Pesto Marinated Roasted Vegetable Skewer (GF) (DF) (V) (Ve)
Ham Hock Terrine garnished with Piccalilli (GF) (DF)
Salmon & Cream Cheese Gourgeres (Savoury Choux Puffs filled with Kiln Roasted Salmon & Cream Cheese)
Toasted Coconut & Mango Panna Cotta (GF) (DF) (V) (Ve)

Genuine Bowl Food

Our Bowl Food Buffets are perfect for any occasion - the freshest of ingredients crafted together passionately for the ultimate tasting experience.

Bowl Food Buffet - 2 Mains, 2 Sides and a Dessert £15.00pp
(Also Available as a Served Plated Option £19.00pp)

Mains

Katsu Chicken Coconut Curry with Mushroom Rice (GF) (DF)
Beef Bourguignon with Parsley Mash Potato (GF)
Tuscan Herb Sausage & Bean Stew with Herby New Potatoes (DF)
Creamy Chicken & Field Mushroom Stroganoff served with Special Rice (GF) (DF)
Slow cooked Pork Belly in a Cider & Grain Mustard Sauce & Colcannon Mash (GF)
White Fish & Prawn Puttanesca on Noodles (DF)
Fish Ragout in a Dill Cream Sauce on Tricolour Pasta
Butternut, Feta & Rocket Tri Colour Fusilli (V)
Greek Style Lentil Moussaka (GF) (V)
Red Lentil & Vegetable Casserole (GF) (DF) (V) (Ve)
Moroccan Spiced Spinach, Chickpea & Potato Tagine (GF) (DF) (V) (Ve)

Sides

Panache of Seasonal Vegetables
Tomato, Mozzarella & Basil salad served with Balsamic & Olive Oil Dressing (V) (GF)
"Big Fat" Greek Salad
Fregola (Giant Cous Cous) with Griddled Mediterranean vegetables (DF) (V) (Ve)
Fresh Mixed Leaves with a Tarragon & Garlic Dressing (GF) (DF) (V) (Ve)
Selection of Breads including Naan, Flatbread, French Sticks & Artisan Breads

Something Sweet

Home Made Banoffee Pots
Fresh Fruit Salad with a Lemon Crème Fraîche (GF)
Lemon Posset Pots (GF)
Home Made Chocolate Brownie
Mocha Chocca Profiteroles - Espresso Cream filled Choux Buns with a Dark Chocolate Glaze
Coconut & Mango Panna Cotta (GF) (DF) (V) (Ve)

Extra Main Course Choice £6.00pp

Genuine Norfolk Ploughman's

£13.50pp

Pork Pie & Home Made Scotch Egg Platter with Pickles

Sliced Norfolk Roast Ham (GF) (DF)

Norfolk Dapple & Binham Blue Cheese Platter (GF) (V)

Celery Sticks, Cherry Tomato, Crisp Iceberg Lettuce, Pickled Onions

Creamy Coleslaw (GF) (V)

Artisan Breads

Eton Mess (GF)

or Strawberry Cream Filled Choux Bun with White Chocolate Topping

Genuine Nibbles

£5.50pp

3 Choices from the Following

Cheesy Mustard Croutes (V)

Onion Bhajis with Mango Chutney (V)

Home Made Cheese Straws (V)

Crispy Flatbreads with Salsa (V)

Duck Spring Rolls with Hoisin Dip

Spicy Snack Mix

Olives

Mixed Fruit & Nuts

Hand Cut Crisps

Homemade Mini Sausage Rolls

Genuine Canapes

£10.00 per person Option -

Choice of One Tartlet, One Bruschetta and Two Choices from the Speciality Canapé Menu

£12.50 per Person Option

Choice of One Tartlet, One Bruschetta and Three Choices from the Speciality Canapé Menu

Chef's Tartlet selection

Creamed Leek & Mussel

Wild Mushroom & Tarragon (V)

Roasted Tomato & Pesto Tapenade (V)

Hand Topped Bruschetta

Salmon Tartar garnished with Fresh Dill (DF)

Roasted Pepper & Oregano (DF) (V) (Ve)

Spicy Baba Ganoush (DF) (V) (Ve)

Liver Parfait & Red Onion Marmalade

Speciality Canapé Selection

Warm Fish Fritters with Aioli

Smoked Mackerel Parfait with Cranberry Jelly on Melba Toast

Mini Peking Duck Spring Rolls with Hoisin Dip

Ham Hock Terrine Bites with Piccalilli Garnish (GF)

Home Made Cheese & Parma Ham Straws

Warm Onion Bhajis with Mango Chutney (GF) (V) (Ve)

Baby Sausage & Chorizo Rolls

Watermelon, Feta & Basil Salad Bites (GF) (V) (Ve)

Roquefort & Walnut Endives (V) (GF)

Something Sweet £1.50 per Item

Warm Mini Sugar Doughnuts with Apple Puree Dip (V) (Ve)

Exotic Fruit Skewers (GF) (DF) (V)

Baby Cupcakes

Lemon Meringue Tartlet