



ISAACS WEDDINGS
& FUNCTIONS



• MENU •

Because you are unique

7 Wherry Quay Ipswich Suffolk IP4 1AS • 01473 284000 (option 2) • weddings@isaaclord.org • www.weddingsipswich.co.uk

WEDDING BREAKFAST

Two Course £27.00+VAT or Three Course £32.00+VAT

Starters

Roasted Tomato and Red Pepper Soup served with a Rustic Roll

Creamy Mushrooms served on a toasted Bloomer with Crispy Shredded Leeks

Tomato, Fresh Mozzarella and Basil Salad (V/GF)

Merchant Fishcakes set on a Roquette Salad with a Sweet Chilli Dip

Mains

Chicken Wrapped in Parma Ham, drizzled with an Asparagus Cream Sauce served with Dauphinoise Potatoes and Seasonal Vegetables

Isaacs Classic Fish and Chips served with Petit Pois

Cumberland Sausage* and Homemade Mashed Potato served with Beer Battered Onion Rings and Briarbank Ale Gravy

*Vegetarian Sausages Available

Striploin of Beef with Yorkshire Pudding served with Roasted Potatoes, Seasonal Vegetables and a Red Wine Jus

Roasted Pepper filled with Spicy Couscous and Mediterranean Vegetables served on a bed of mixed leaves. (V/GF)

Dessert

New York Cheesecake

Chocolate Truffle Cake (GF)

Zesty Lemon Tart

Sticky Toffee Pudding served with Double Cream

Fruit Salad (V/GF)

Please select two options per course plus a vegetarian option (if applicable)

THE ACTUAL WEDDING BREAKFAST!

£15.00+VAT per person

Start with a glass of Prosecco

Mains

Full English Breakfast with one fried egg, two rashers of Bacon, a Sausage served with a Grilled Tomato, Mushrooms, Beans and Chunky Chips

Dessert

Golden Waffles served with Blueberries and Maple Syrup



BBQ MENU

£18.00+VAT per person

Please select three from the below:

Homemade Beef Burger
Pork and Leek Sausage
Boneless Chicken Thighs marinated in Thyme and Lime
Mexican Bean Burger
Mixed Vegetable Skewers
Pork Loin Steaks with a Cajun Marinade

To be served with:

Potato Salad
Tomato and Basil Salad with a Balsamic Dressing
Mixed Salad Leaves
Penne Pesto Salad with Cherry Tomatoes and Roquette
Spicy Rice Salad
Homemade Coleslaw
A Selection of Pickles and Chutneys
Burger Baps and Hot Dog Rolls

*Please note, hire of Private Garden Needed for BBQ

AFTERNOON TEA

£15.00+VAT per person

A Selection of sandwiches:

Smoked Salmon and Cucumber
Somerset Ham and Caramelised Onion Chutney
Mature Cheddar and Tomato
Egg Mayonnaise and Water Cress

Homemade Fruit Scones
Clotted Cream
Strawberry Jam

Victoria Sponge
Chocolate Fudge Cake
Carrot Cake
Strawberry Tart

Pot of Tea



CANAPES

£6.00+VAT per person

Mini Burgers

Chorizo, Mozzarella and Roquette Crostini

Mini Satay Chicken Skewers

Smoked Salmon and Cream Cheese Bagel

Roasted Mediterranean Vegetable Tartlet



THE CLASSIC BUFFET

£9.95+VAT per person
Add an additional item for £1.50 per person

Please choose 7 of the below options (maximum of 2 wrap choices)

- Chicken and Bacon in Mayonnaise Wraps
- Suffolk Ham with Caramelised Onion Chutney Wraps
- Prawn Marie Rose and Roquette Wraps (V)
- Mozzarella Cheese and Tomato with Basil Pesto Wraps (V)
- Chicken Goujons with Cajun Mayonnaise
- Spiced Red Pepper Falafel (V)
- Mixed Pizza Selection (V)
- Vegetable Spring Rolls served with Sweet Chilli Sauce (V)
- Sausage Rolls
- Honey Glazed Pork Belly Bites
- Onion Bhajis (V)
- Selection of Tortilla Chips and Dips (V)
- Chicken and Chorizo Skewers
- Crudit  Selection and Dips (V)
- Jalapeno Poppers (V)
- Tempura Buttered Prawns



SOMETHING NAUGHTY

£9.50+VAT per person

A Selection of the following:
Chocolate Covered Strawberries
A mixture of flavoured Eclairs
French Macaroons (GF)
Mini Fruit Tarts
Chocolate Squares

SOMETHING WARMING...

£12.50+VAT per person

A hot buffet of the following:
Chilli Con Carne or Chicken Curry
Spanish Chickpea Stew (V)

Served with the following:
White Rice
Nachos
Grated Cheese



LATE NIGHT SNACK

£6.50+VAT per person

A mixture of Bacon Rolls and Sausage Baps
Chunky Chips
Selection of Sauces and Dips

THE ULTIMATE APPETIZER BOARD

£7.50+VAT per person
(minimum of 10 people)

Cheeseboard

A Selection of Cheeses including:

Brie
Mature Cheddar
Stilton
Smoked Applewood

To be served with:

Savoury Biscuits
Grapes
Celery
Homemade Chutney

Charcuterie Board

A Selection of Meats including:

Parma Ham
Chorizo
Mortadella
Salami

To be served with:

Fresh Breads
Sun blushed Tomatoes
Homemade Chutney



Please inform us of any dietary requirements, most of our dishes can be altered to suit allergy requested.

If you have any questions regarding our menu or you would like further information, please feel free to call us on 01473 284000 (option 2)