



CROWN CATERING

CAMBRIDGE

SAMPLE MENUS



The following pages include just a selection of sample dishes to give you an idea of our quality and style however, we pride ourselves on our creativity and expertise to tailor a bespoke menu to suit your tastes and budget.

Our chefs believe in using only the finest ingredients, often sourced from local independent producers, to prepare inspirational menus tailored specifically to suit the needs of our clients.

Do please get in touch to discuss your catering requirements in more detail and to receive a personalised proposal and quotation.



Winner of the Best Wedding Caterer Award for the East of England
In the Wedding Industry Awards 2015 and 2016

Cold canapés

Crayfish tails with a paprika aioli

Mini charcoal bun filled with smoked salmon, chive cream cheese and pickled cucumber

Carpaccio of tuna with wasabi mayonnaise served on a china spoon

Smoked trout rillettes with pickled cucumber

Blini topped with smoked salmon roulade filled with salmon mousse and lemon zest

White crab, pink grapefruit and dill tartare

Black olives and anchovy tapenade with soft boiled quail egg

Black sesame seed cone filled with Thai infused confit salmon

Mini garlic and herb toast with coconut and mango infused chicken

Curry cone filled with coronation chicken

Rare Scottish beef with shaved parmesan and preserved lemon

Pea and mint cröstini with Italian smoked bacon

Chicken Caesar salad tartlet

Smoked chicken roulade with red onion jam

Crispy duck salad with tomato and coriander salsa

Mozzarella and sun dried tomatoes served on a cröstini with olive tapenade (v)

Soft boiled quails' eggs with celery salt (v)

Filo tartlets of feta cheese with basil, red onion and black olives (v)

Guacamole with sunblushed tomato and a parmesan crisp (v)

Sundried tomato cone filled with mozzarella and smoked tomato (v)

A tartlet of grapes with truffled cream cheese and roasted pistachios (v)



Hot canapés

Pan seared scallops with black pudding and a spiced cauliflower purée
Tempura king prawns with a sweet chilli dip
Salmon and sweet pepper skewer with lime and ginger
A classic fresh fishcake served with garden pea purée
A traditional Thai crab cake with a red curry dip
Mini chicken and camembert panini
Mini ham and Emmental panini
Mini cheeseburger
Chicken and truffle toastie
Sweet and sour pork skewer with black sesame seeds
Butter roasted steak and chip with hollandaise sauce
Fried rösti potatoes with chorizo jam and green apple
Chicken satay
Skewered lamb with olive oil and garlic
Mini Newmarket sausages with a honey and rosemary glaze
Mini Yorkshire pudding with roast beef and horseradish cream
Baby Croque-monsieur
Chargrilled asparagus with Parma ham served with sun-dried tomatoes (seasonal)
Sweetcorn fritters with chorizo jam
Crispy panko coated quail egg with lemon mayo (v)
Spanish tortilla (v)
Mini vegetable spring rolls with a sesame seed dressing (v)
Goat's cheese and baby spinach crumble (v)
Provençale vegetables served with pesto (v)
Pan fried halloumi served with lemon dip (v)

Amuse bouche

Beetroot, fennel, goat's curd salad

Candy walnuts, salt baked pickled beets, shaved raw and charred fennel with truffle honey dressing

Pulled Korean spiced shoulder of pork

Kimchee, crispy soft boiled quails egg, buttermilk purée and toasted cashew nuts

Seared Scottish Scallops and Iberico ham

Sautéed sweet peppers, caramel apple purée, chorizo and green apple jam

Duck bon-bons

plum sauce, cucumber jelly

Shallot tarte-tatin

with crispy foie-gras

Confit sea trout and Devon crab paté

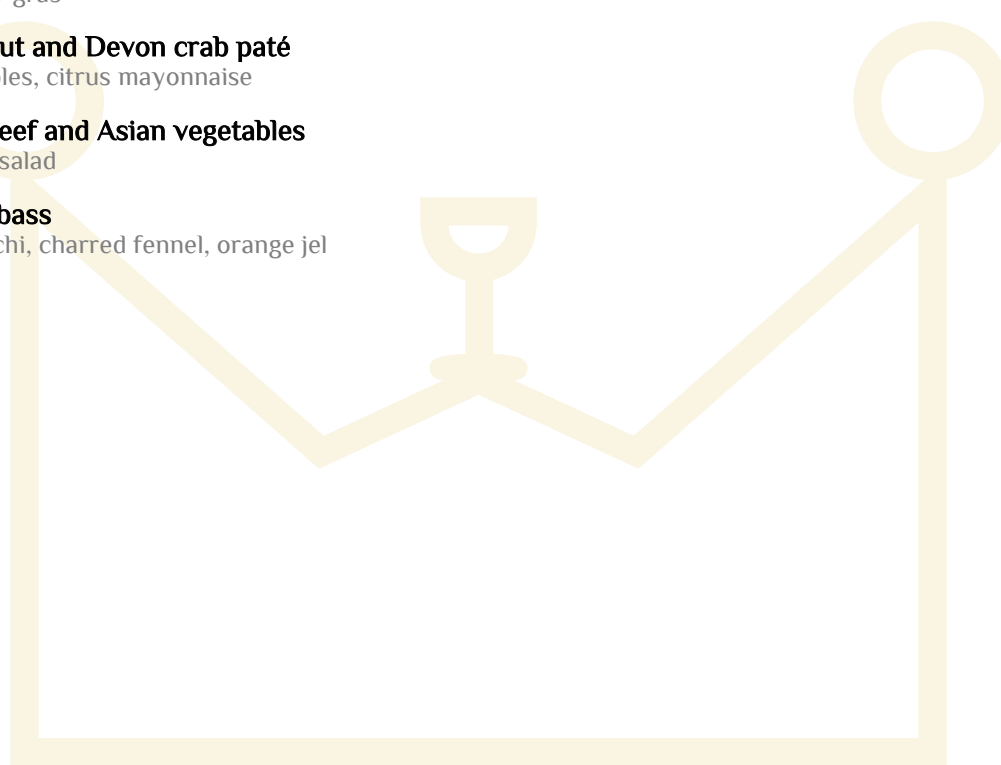
pickled vegetables, citrus mayonnaise

Crispy chilli beef and Asian vegetables

Popcorn shoot salad

Pan fried sea bass

Tarragon gnocchi, charred fennel, orange jel



Starters

Meat and fish

All served with a selection of Artisan bread rolls

Baked salmon and crayfish roulade

beetroot purée, mizuna and cucumber salad

Timbale hot smoked trout and poached salmon

watercress and sweet basil dressing

Hot smoked trout, prawns and avocado cocktail

Mary Rose sauce, cos lettuce, lemon purée

Pan fried sea bass and cauliflower

purée, shaved, pickled and charred cauliflower with golden raisins and Sancerre dressing

Seared halibut

Wilted spinach and sweet pepperonata

Devon crab rilette

brown crab aioli, cumin seed crostini, curry and golden raising dressing

Dressed ½ lobster

Hollandaise sauce

Lobster and squid

Asian slaw, coriander cress, crispy nori, hot and sour broth

Corn fed chicken and guinea fowl press

Tarragon oil, charred fennel

Crown chicken Caesar salad

smoked bacon and quail eggs

Chicken ballotine with mango mousse, burnt mango and curry mayonnaise

Golden raisin dressing

Poached chicken with piquillo pepper purée

black olive tapenade and basil dressing

Foie-gras ballotine

pistachios, celeriac remoulade, truffled honey

Rustic pork and chicken pate wrapped in smoked bacon

Caramelised apple purée, fruit chutney

Cured bresaola, pink grapefruit and goat's cheese salad

Ham hock, chicken and leek terrine

date purée and pickled vegetables

Belly of pork with celeriac purée

damson jus

Lightly smoked duck breast

Orange jel, chargrilled heritage carrots, fennel shoots

Black treacle glazed duck breast, duck mousse and chargrilled peaches

hazelnut purée, balsamic pearls

Starters

Vegetarian and vegan

All served with a selection of Artisan bread rolls

Chicory, poached pear, candied walnuts and blue cheese salad (v)

truffle and thyme dressing

Salad of roasted and pickled baby beet's, smoked hazelnuts and English goats curd (v)

truffle honey dressing and baby watercress

Warm celeriac and blue cheese salad (v)

salt baked, pickled & roasted celeriac, celeriac slaw

Plum tomato and parmesan tartlet (v)

rocket salad, split balsamic dressing

Caprese salad (v)

Heritage tomatoes, buffalo mozzarella and micro basil dressed with olive oil

Salad of Jerusalem artichoke, green beans, baby pickled beets (v)

candied walnuts and truffle mayonnaise

Quinoa, chargrilled chilli, ginger and tenderstem broccoli (vg)

pomegranate dressing

Rosemary wet polenta, chargrilled courgettes and confit tomatoes (vg)

balsamic pearls and olive oil

Roasted root vegetable and mizuna salad (vg)

mustard and green peppercorn dressing

Home-made soup

Leek and smoked haddock chowder (v)

Butterbean and chorizo with Parmesan croutons

Pea and Suffolk ham

Sweetcorn with sweet chilli jam (v)

Curried parsnip and apple (v)

Butternut squash, coconut and red chilli (v)

Winter vegetable broth (v)

Tuscan bean soup (v)

Chicken and sweetcorn chowder

Moroccan chicken and bean

Slow roasted tomatoes with basil pesto (v)

French onion soup with cheese straws

Leek and potato soup (v)

Wild mushroom and dry sherry finished with thyme (v)

Chilli courgette finished with crème fraiche (v)

Sharing platter starters

Brought to the tables on slates and rustic wooden platters for the guests to share

A selection of cured meats

Buffalo mozzarella

Manchego cheese

Char-grilled peppers

Marinated artichokes

Sunblushed tomatoes

A selection of stuffed olives

Gazpacho shots

Butter bean and chorizo cröstini

Pea and mint cröstini

Roasted squash

Calamari rings with garlic aioli

served with a selection of artisan bread rolls with balsamic and olive oil dipping bowls

Fruit de mer

Served as a sharing platter for the tables, presented in an ice clam shell

Dressed crab, ½ dressed lobster, potted shrimps, prawns, smoked salmon, smoked mackerel, smoked trout

Thai Mayonnaise, hollandaise sauce, garlic aioli, tomato and cognac sauce



Main Courses

Chicken, Guinea Fowl and duck

Pan roasted corn fed chicken breast with a chicken bon bon

potato press, pea purée, baby onion, dry Sherry glaze

Pan roasted corn fed chicken breast with sweet potato purée

charred sweetcorn, pepperonata sauce

Pan roasted corn fed chicken breast with tarragon and parmesan gnocchi

chestnut mushroom purée, roasted butternut squash

Roasted corn-fed chicken breast

Celeriac purée, tarragon and sherry infused pearl barley, root vegetables, chicken stock glaze

Chicken and tarragon ballotine

butternut squash, pearl barley, curly kale, roasted jus

De-boned whole roast poussin

roasted root vegetables, garlic roasted baby potatoes, classic bread sauce, roast jus

Pan roasted Gressingham duck breast

Jerusalem artichoke purée, roast chicory, confit garlic and star anise reduction

Pan roasted guinea fowl supreme

Artichoke puree, roast artichoke heart, macerated courgettes, salsa verde dressing

Pork

Belly of pork with roast apple, rosemary and caramel sauce

served with a black pudding rösti

Pan fried pork loin with a Pangritata crust

balsamic jus and herb pommes purée

Pan fried pork tenderloin wrapped in smoked bacon

cauliflower purée, cocotte potato, apple and calvados jus

Braised belly of pork with a black pudding crumble

celeriac purée, fondant potato, pork jus

'Trio of pork' - Roast tenderloin wrapped in Parma ham – pressed belly – pulled shoulder bon bon

cauliflower purée, cocotte potato, apple and calvados jus

Venison (when in season)

Fillet of venison wellington

Herb and pea purée, potato presse, honey glazed parsnips, venison and blackberry jus

Pan roasted loin of venison

Butternut squash and carrot purée, fresh asparagus, buttered new potatoes, fresh shallot and blackberry vinaigrette

Pan roasted loin of venison

Celeriac and Summer truffle purée, pommes Anna infused with tarragon, pea and broad bean emulsion

Main Courses

Beef

Boeuf bourguignon

dauphinois potatoes, baby chantenay carrots, mushrooms, treacle smoked bacon lardons, tarragon jus

Pan fried English fillet steak

triple cooked chips, rocket and Parmesan salad, Béarnaise sauce and peppercorn sauce

'Surf and Turf' - 6oz pan fried Scottish fillet with half Norfolk lobster thermidor

Triple cooked duck fat chips, béarnaise sauce, pink peppercorn sauce, buttered green vegetables, rocket and parmesan salad

Prime fillet of Scottish beef

dauphinoise potatoes, celeriac and thyme purée, truffled extra fine green beans, Claret jus

Classic fillet of beef Wellington

buttered fine green beans, potato and horseradish purée an aged balsamic jus

Duo of beef : roast fillet and braised beef cheek

Sauce bordelaise, roasted shallots, potato press

Lamb

Roast rump of lamb with creamed potatoes

ratatouille sauce

Pan roasted fillet of lamb

Pommes Anna, carrot and Madeira purée, roasted artichoke, lamb jus

Fillet of lamb, lemon and parsley crust

wild garlic pommes purée, leek fondue, carrot and madeira purée

Rosemary and garlic Best End of lamb

Parmesan pommes purée, braised shallots

Lamb 'Three Ways' – fillet, best end, shoulder

White onion purée, heritage carrots, potato and wild garlic press

Roast saddle of lamb with a tomato and mint stuffing

roast potatoes and market vegetables

Fish

Pan fried halibut

Seaweed mash, leek fondue, Champagne and chive butter sauce

Sea trout and scallop mousse in crisp puff pastry

Fennel purée, sauce Maltese

Salt cured hake fillet with parsley and lemon crust

Parmesan and potato purée, charred courgettes and confit cherry tomato and green olive and thyme vinaigrette

Pan fried sea bass fillets with ricotta and lemon gnocchi,

carrot and butternut squash purée, roasted heritage carrots and a caper carrot emulsion

Main Courses

The Crown Catering Pie

Open pie with puff pastry lid served with hot buttered new potatoes and seasonal vegetables for the table

Chicken and leek

Steak, mushroom and ale

Turkey and ham

Lamb, cinnamon and orange

Vegetarian and vegan

Pan fried Pillows of Ricotta and baby spinach gnocchi with butter roasted Portobello mushroom, aubergine and basil salsa

Butternut squash and sage pithivier

pearl barley, green beans, preserved lemons and Gorgonzola

Pan roasted paneer with fennel seeds, lemon zest, butter beans

and a warm chervil and tomato vinaigrette

Polenta and Parmesan croquettes

with wilted baby red char and sorrel salad, roasted courgettes and caper and lemon dressing

Aubergine parmigiana

with sautéed new potatoes, tenderstem broccoli and chervil béarnaise

Smoked aubergine puree and stuffed bell pepper with rice (vg)

harrisa dressing

Sweet potato, chickpea and spinach curry (vg)

coconut rice

Pan fried spiced tofu, wilted pak choi, oyster mushrooms and beansprouts (vg)

with coriander and tomato broth

Main Courses

Roasts – carved at the Table by a guest ‘family style’

All served with crispy roast potatoes and seasonal vegetables

Traditional roast beef

with Yorkshire pudding and a parsnip purée

Roast loin of Suffolk pork

served with apricot and sage stuffing with crackling and apple purée

Slow roasted belly of pork

Apple and elderflower glaze

Rosemary and garlic roasted leg of English spring lamb

celeriac and white truffle purée

Zhoug spiced lamb

fragrant, hot and spicy herb and chilli relish

Sides and salads served to the table for guests to share

Hot side dishes

- Chargrilled artichoke, vine tomato and spinach salad
- Char-grilled courgettes, wilted vine cherry tomatoes, basil, garlic and sherry dressing
- Indian style ratatouille
- Roasted red onions with walnut salsa
- Roasted aubergine, buffalo mozzarella, yellow and green peppers with a tomato salsa
- Warm salad of sprouting broccoli and bean with curry leaves and coconut
- Balsamic roasted beetroot and shallot
- Roasted new potatoes with sea salt and rosemary
- Crispy duck fat roasted potatoes
- Dauphinois potato
- Potato and cauliflower al forno
- Parmentier potatoes
- L'étuvée cabbage
- Celeriac gratin
- Spiced red cabbage
- Cauliflower cheese

Salads

- Roasted butternut squash with chilli, yoghurt & coriander
- American slaw with red cabbage and spicy cayenne mayo
- Asian slaw with satay dressing
- Wild rice salad with nuts and sour cherries
- Squash and barley salad with balsamic vinaigrette
- Roast beetroot with balsamic
- Moroccan spiced carrot salad
- Cauliflower, chick pea, radish and roast garlic salad with yoghurt dressing
- Green bean, shallot and feta cheese with toasted almond and sherry vinaigrette
- Charred broccoli with preserved lemon and fresh chilli
- Tabbouleh
- Parsley, lemon and cannellini bean salad
- Butternut squash, goat's cheese and baby spinach with pine nut and olive oil dressing

Desserts

Pineapple, papaya and mango with crunchy coconut crumble

Passionfruit sorbet

Raspberry and apple torte with lavender infused honey

white chocolate truffle Ganache

Coffee and coco opera with cassis and cardamom gel

macerated blackberries

Tiramisu with chocolate and Amaretti crumb

vanilla latte sauce

White chocolate and raisin cheesecake

rum syrup and macerated dates

Cherry bakewell

custard cream, brandy marinated cherries, marzipan paste

Vanilla panna cotta

“strawberries” with pistachio shortbread

Chocolate Marquise

hazelnut tuille and burnt meringue

Blackcurrant delice

apple purée and apple crisps

Coconut panna cotta

Pineapple and chilli salsa, coconut ice, pineapple sorbet

Banana delice

Salted caramel ice cream, Oreo crumble

Poached Pear Belle-Helene

Honeycomb, chocolate soil, candied walnuts

Warm chocolate brownie

amaretti crunch and Baileys cream

Trio of lemon:

tangy lemon tart, lemon posset and lemon meringue

Mango and passion fruit cheesecake

white chocolate and raspberries

Sharing platters of mini desserts

Turkish delight coconut icechocolate truffles mini fruit tartlets mini macarons
mini lemon tartschocolate brownie mini banoffee pie fruit de pate mini crème brûlée
boozy triflelime and vodka jellytiramisurhubarb and custardlemon posset Eton mess
summer berry compotedark chocolate moussehome-made sorbet mini bread and pudding
mini lemon treacle tart Mini French fancies Apple crumble tart chocolate petit fours
edible cones filled with chocolate mousse and topped with popping candy

Barbecue Style Main Course

Carved by the Chefs

Belly of pork with fennel and orange
Shoulder of Pork marinated in sage, rosemary and orange
Butterflied leg of lamb marinated in harissa spices
Butterflied leg of lamb marinated in lemon zest, rosemary and garlic
Sirloin of beef marinated Worcestershire sauce, mustard and honey
Spatchcock chicken with piri piri seasoning

Fish option

Teriyaki marinated salmon
Thai style monkfish served on skewers
Skewers of King Prawns with garlic and parsley
Seabass with lemongrass and ginger

Meat option

Slivers of corn fed chicken with Thai spices
Rib eye steak marinated in garlic and thyme
Minted Lamb chump
Quarter pounder beef burgers
Newmarket Musks Sausages

Barbecue vegetable dishes

Stuffed field mushroom with pearl barley, preserved lemons and fresh herbs
Thai tofu and lemongrass skewers with coconut and lime
Marinated Halloumi cheese with chilli and coriander
Seasonal vegetable kebabs

Salads

Tomato with shallot and basil salad
Baby leaf salad
Squash and barley salad with balsamic vinaigrette
Roast beetroot with balsamic
Charred courgette, aubergine and baby spinach salad with harissa dressing
Moroccan spiced carrot salad
New potato salad with meat stock dressing
Crown coleslaw
Wild rice and smoked ham salad with honey, parsley and orange dressing
Cauliflower, chick pea, radish and roast garlic salad with yoghurt dressing
Green bean, shallot and feta cheese with toasted almond and sherry vinaigrette
Charred broccoli with preserved lemon and fresh chilli
Tabbouleh
Butternut squash, goat's cheese and baby spinach with pine nut and olive oil dressing
Charred baby sweetcorn, pak choi with sweet chilli and black onion seed dressing

Selection of artisan breads

Evening Reception

Cheese Table

Offering a selection of farmhouse cheeses to include Cornish Yarg, Mature English Cheddar, Stilton, Somerset Brie and Chaumes

served with a selection of artisan breads, water biscuits, grapes and celery

Tray-served Hot Snacks

The Crown hog roast bap : slow roasted pork crispy skin, home-made apple sauce and flour baps

Mini cones of fish and chips

Chicken and prawn pad Thai served in a noodle box

Mini doughnuts and a cup of hot chocolate

Bacon or sausage baps with tomato ketchup and HP sauces on the side

Pulled shoulder of lamb in a tortilla wrap with cucumber and mint yoghurt

Cheese on toast with “Lea & Perrins”

Croque monsieur



Bowl Food Menu

Perfect for networking events, cocktail parties and private receptions

Meat

Roast gammon, crushed Anya potatoes, baby turnips and char-grilled broccoli
Pheasant, bacon and wild mushroom casserole
Fillet steak with pastrami rub, deep fried potato skins, béarnaise sauce.
Roast venison marinated in red wine, thyme and garlic, dauphinoise potatoes, and sticky red wine jus.
Venison wellington with crispy kale, baby carrots, port and juniper jus
Duck medallions with sautéed brussel tops and pomegranate sauce
Slow cooked beef, horseradish mash
Pulled ham hock with winter slaw and whole grain mustard
Sage and onion stuffed turkey ballotine, with pancetta and chestnut roasted sprouts
Confit pork belly spiced with Ras El Hanout, served with roasted pumpkin
Baby Newmarket Sausage and Colcannon Mash with Shallot Gravy
Prime Scottish fillet steak with sauce béarnaise
Braised oxtail, potato and turnip purée and turnip crisps
Beef stew and winter vegetable stew with thyme dumpling
Cressingham duck breast, bacon and cabbage has and Madeira jus
Pigeon breast with pearl barley and a port jus
Fillet of lamb with pea puree, mini fondant and mint dressing
Chicken pad Thai
Thai style beef with coriander, mint, lime and fresh egg noodles
Thai green chicken curry with sticky rice, chilli and ginger

Fish

Classic fish pie smoked haddock, cod and prawns with celeriac mash, green beans
Salmon en croute, baby spinach, creamed leeks and Prosecco cream sauce
Panko crumbed cod bites, sticky rice and Katsu curry sauce
Poached smoked haddock with celeriac puree and pea cream
Thai marinated salmon with wild rice and coriander, yoghurt and mint dressing
Seared tuna on an Asian slaw salad
Thai red prawn curry and sticky coconut rice

Vegetarian

Goan coconut vegetable curry
Roast pumpkin gnocchi with red chard and kale in a roast garlic cream sauce.
Heritage root vegetable hot pot with crispy potato topping
Sauté of wild mushrooms with crumbed stilton and brioche toast
Homemade pumpkin ravioli with a sage butter and toasted pine nuts
Risotto of asparagus, broad beans, fresh peas with fresh mint and basil
Mushroom ravioli with butter and sage, topped with deep fried sage and parmesan shavings

thank you ... thank you ... thank you ... thank you ... thank you ...

You are entirely right almost all of our guests personally thanked us for our food and more than I can count said it was the best food they'd eaten ever at a wedding. I really think that's important to pass on to you. We were delighted with the service by all your staff who were very friendly and certainly nothing asked of them on the day was a problem. We feel very proud to have served your food to our guests and were very impressed from start to finish with Crown Catering. Thank you very much and please thank each and every one of your staff that served on the evening. A particular thanks to Nick head of service who was flawless from our initial meeting at The Kings Head, our first tasting, the day before at the barn setting up and the wedding day itself; He even wrapped up bacon sandwiches for the journey home. Amazing! We have no idea how much work is involved in making our day as special as you did. But you did with ease and we look back and remember well.

We just wanted to say a massive thank you for catering at our wedding. Both the food and the service on the day was absolutely amazing! Your help and advice leading up to the wedding was second to none and without your teams help to set up the venue on the day we don't know what we would have done. The service on the day was exceptional, the teams were dressed immaculately and they tended to our guests every need and ensured no one had an empty glass (which of course everyone was pleased about!). Also an extra special thank you to Sara for all of her support on the day, she was amazing! All of our guests said it was the best wedding food they had ever had and the presentation was beautiful. We cannot thank both you and Chippenham Park enough for making our wedding day so special! We will of course be voting for you in the Wedding awards - you are already the winner to us.

I just wanted to drop a short note to you, Poppy, Bobby, Nick, Sara and all the team at Crown Catering to say thank you so much for catering to perfection at our wedding. Everything has been fantastic right from the word go. We loved the tasting experience and Poppy and Bobby were great at interpreting our needs and making us feel special, like we were your only client! Prior to the wedding, Nick was great, very relaxed and made us feel at ease and comfortable leaving everything in your hands. On the day, Sara was absolutely exceptional! She'd laid the tables out perfectly and was so friendly and enthusiastic all day ensuring our every needs were catered to (and that my Pimms glass was never empty ha ha!).

Overall, a fantastic experience and I would have absolutely no doubt recommending you to family and friends for future events.

Well, what can we say other than the biggest thank you possible! We would love to review your catering somewhere public but not sure where best to put it. From the very beginning to the very end you and all your team were first class. The tasting was incredible and we felt like kings and queens. People commented all the way through the evening about how amazing the canapes were and then how incredible the food was. A number of guests said it was the best wedding food they had ever had and we are so pleased. It was the informal, relaxed and delicious feast that we wanted! When we got engaged 10 months ago we knew there was a lot to do and when it all comes together on the day there was obvious nervousness about all the different contractors doing their part on the day. Your team took that nervousness away completely, James was the epitome of professional, as were the waiting staff and everyone at the venue. We don't have a single complaint or suggestion of how to make it any better. Thank you for making our day the best day of our lives! I would recommend you to anyone and everyone!

Thank-you so much - the team were absolutely amazing on Saturday and everything went perfectly. We had so many comments about the brilliant service and fantastic food & Nick & I couldn't agree more - it was absolutely fantastic. Thankyou so much.

I never had the chance to thank James and his team. They were on hand and provided for all our needs to make the day a super special day for Laura and Lee. The wedding was very eventful and busy, James and his team kept it all running so smoothly, I was so pleased as the wedding was legendary, our last child to marry and has gone down as an Iconic wedding for all.

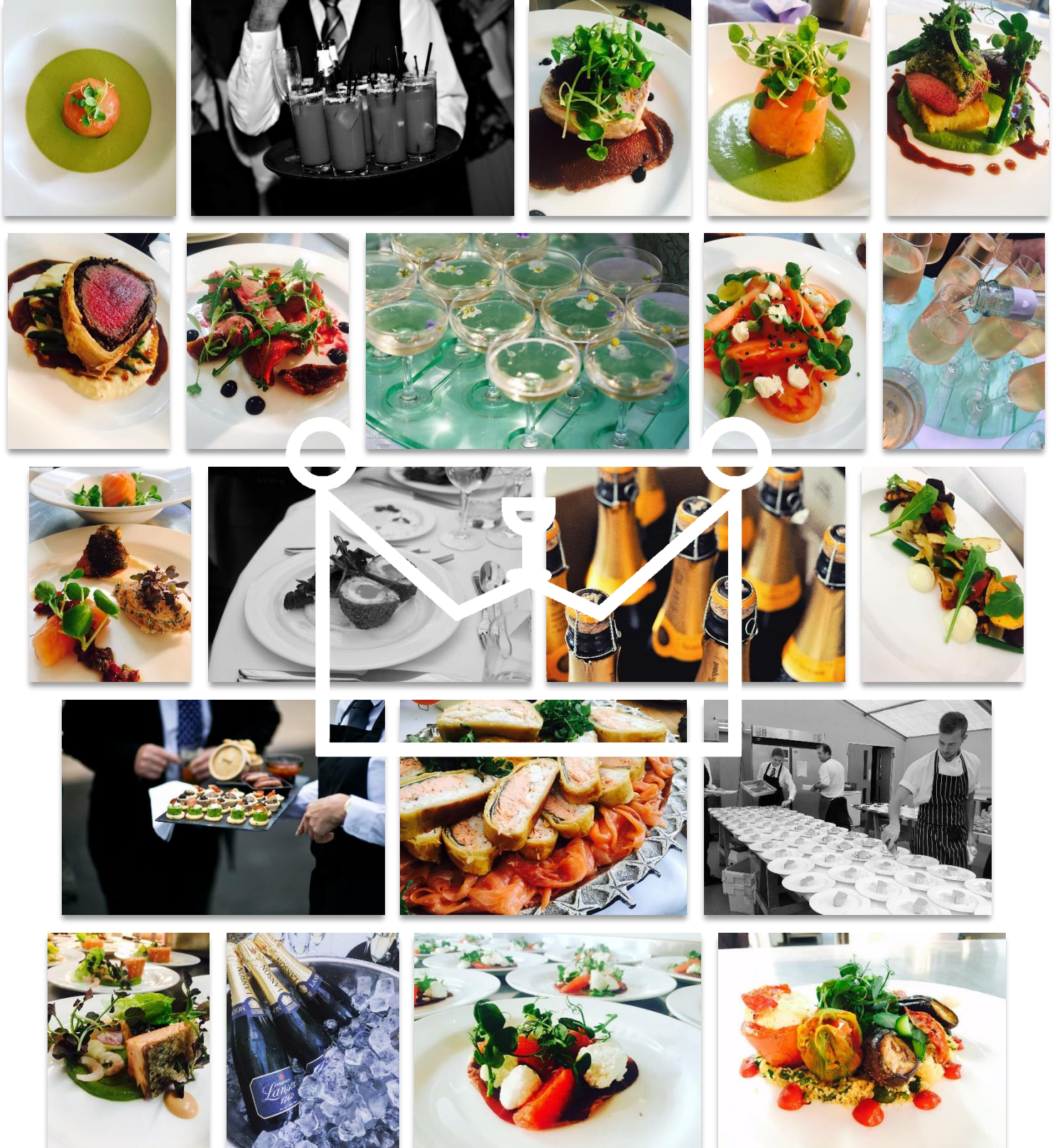
The wedding was a great success! We had such a fabulous day, all went perfectly – even the rain stayed away!

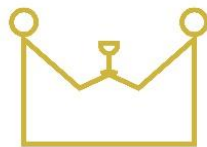
We were really pleased with the whole day and how James managed it all so smoothly. The food was delicious, the tables were laid just as I had hoped and you were so accommodating with all the little features that I wanted. Nothing was too much trouble and that was really appreciated by myself, Keith and my parents.

I just wanted to say a huge thank you to you and your team for such an amazing day on Saturday. Everything was perfect (even the weather) and your staff worked so hard to make everything run smoothly even doing extra things such as lighting all the candles for the lanterns and tea lights . The food was delicious and so many guests said it was the best they had had at a wedding and how lovely and attentive all the staff were .

A special mention must go to Sue who was fantastic - keeping an eye on everything and being so helpful and friendly . The day could not have gone better and I will definitely recommend Crown Catering to my friends .

We just wanted to say a massive thank you to you and your team. You did an absolutely fantastic job! The food was amazing, the service was seamless and everything went according to plan with, what seemed like, no stress or worry! We couldn't have asked for more. Thank you so much.





THE KING'S HEAD

DULLINGHAM

Beautiful, beamed private dining room available at the King's Head, Dullingham
the perfect setting for pre-wedding suppers and business dinners
Seats up to 12 guests

For further information and reservations please contact
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