

# **Your Wedding Day at The Randolph**



Congratulations on your engagement...and welcome to The Randolph!

We pride ourselves in offering our guests a varied choice along with expert guidance in order to make your day unique and special to you.

If it's a classic "white wedding" for larger numbers or an intimate party for close friends and family, The Randolph is a delightful location for your wedding reception.

We shall be pleased to show you around the hotel on a no obligation basis if so desired. There is a wedding venue hire fee of £600. This is not an exclusive use venue fee.

David Smith  
General Manager

## **The Wedding Breakfast**

We are proud to offer restaurant quality food and do not do banqueting style catering like other larger wedding venues.

Dependent on numbers we have a variety of room spaces that can offer the perfect area for your wedding.

For small parties of up to 20 guests we have the garden restaurant.

Our main dining area caters for 40 guests.

Both areas combined can cater for a maximum of 60 guests.

Seating is on tables of 8 and 10 and is space dependant.

Our large and fully enclosed garden can cater for up to 100 guests in a marquee.

Large Wedding Functions are dependent on all 10 bedrooms being occupied for at least one night. Any rooms unoccupied will be charged to the final wedding account.

Please find below a sample of three wedding breakfast menus.

# **Wedding Breakfast A**

## **Roasted Tomato and Red Pepper Soup**

Finished with pesto

## **Country Terrine**

Served with Suffolk chutney and French bread

## **Deep Fried Smoked Haddock Fishcakes**

With a lemon and herb mayonnaise

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## **Herb Stuffed Breast of Chicken**

With dauphinoise potatoes and Savoy cabbage and bacon

## **Poached Tranche of Salmon**

With crushed new potatoes, green beans and a lemon and chive beurre blanc

## **Thin Tart of Plum Tomato**

Caramelised onion and parmesan with a garden leaf salad

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## **Glazed Lemon Tart**

With raspberry compote and strawberry sorbet

## **Warm Chocolate and Hazelnut Brownie**

With white chocolate sauce and vanilla ice cream

## **Exotic Fruit Pavlova**

With chantilly cream and passion fruit sauce

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**Please choose 1 dish per course for all your party or pre-order 2 weeks in advance to offer more choice. Table Plan required**

This menu is not available for marquee weddings

£27.00 per person

## **Wedding Breakfast B**

### **Cream of Garden Pea Soup**

Finished with mint

### **Smoked Ham Mousse**

With red pepper salsa and melba toast

### **Gravadlax of Loch Duart Salmon**

With celeriac Roulade and honey and dill dressing

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### **Grilled Cutlet of Dingley Dell Pork**

With Lyonnaise potatoes, roasted carrots and sage jus

### **Pan-fried Fillet of Seabass**

With anya potatoes wilted spinach, Confit tomatoes and salsa Verdi

### **Herb Polenta**

With ratatouille, goats cheese and pesto dressing

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### **Dark Chocolate Tart**

With pistachio ice cream and raspberry coulis

### **Vanilla Crème Brulée**

With flapjack biscuit and strawberry compote

### **Sticky Ginger Bread Pudding**

With caramel sauce and stem ginger ice cream

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**Please choose 1 dish per course for all your party or pre-order 2 weeks in advance to offer more choice. Table Plan required**

This menu is not available for marquee weddings

£29.00 per person

# Wedding Breakfast C

## **Cream of Watercress and Potato Soup**

Finished with a soft poached egg

## **Roulade of Parma Ham, Smoked Chicken**

And sun blushed tomato with a herb crème  
Fraiche

## **Warm Smoked Salmon**

Served on a fennel and orange salad with  
horseradish cream

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## **Roast Saddle of Suffolk Lamb**

With fondant potato, green beans and  
thyme jus

## **Pan Fried Fillet of Halibut**

Served with wilted spinach with a shellfish  
and potato chowder

## **Marinated Artichoke and Red Pepper Risotto**

Finished with parmesan and a rocket salad

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## **White Chocolate Mousse**

Served with a raspberry compote

## **Warm Pecan Pie**

With vanilla ice cream and maple syrup

## **A Selection of Cheeses**

Served with biscuits, chutney and grapes

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**Please choose 1 dish per course for all your  
party or pre-order 2 weeks in advance to offer  
more choice. Table Plan required**

This menu is not available for marquee weddings

£32.50 per person

**Extras** Canapés £3.95 per person  
Cheese Course £5.00 per person

We are happy to quote for other individual guest requirements

## **Marquee Weddings**

The most popular choice for larger weddings is to provide a gala buffet sit down meal.

You may choose 2 starters and desserts from either the £27 or £29 menu

### **Buffet Menu**

Hot Sirloin of Beef  
Hot Honey and Mustard Ham  
Poached Fillet of Salmon  
Prawns in Marie Rose Sauce  
Parma Ham, Smoked Chicken and Sun Blushed Tomato Roulade  
Feta Cheese, Spinach and Rocket Tartlet  
Fresh Dress Crab (when available)  
Hot Minted New Potatoes  
Moroccan Cous Cous Salad  
Tomato and Basil Salad  
Mediterranean Pasta Salad  
Coleslaw  
Garden Leaf Salad

£35.00 per person



## **Wine and Drinks**

On arrival:-

With a large selection of sparkling wines, Champagne, Sherries and liqueurs available from Adnams we can accommodate practically every request here at The Randolph.

With your meal:-

Our house wine list consists of a fine selection of hand picked wines from around the globe. Unfortunately we are unable to offer a 'corkage' facility.

Evening Bar:-

We serve cask conditioned Adnams Bitter and Broadside throughout the year, additional fine brews at selected times.

Our bar is open until 11pm each evening. A late bar is available for an additional £75 per hour until 1am.

## **Evening Buffet Menus**

### **Menu A £9.99**

A Selection of Sandwiches  
Warm Sausage and Red Onion Rolls  
Barbeque Chicken Wings  
Deep Fried Salmon Fishcakes with Tataré  
Sauce  
Chinese Spare Ribs  
Parmesan and Paprika Straws  
Spicy Potato Wedges with Sweet Chilli  
Sauce  
Crisps and Nuts

### **Menu B £12.99**

A Selection of Sandwiches  
Leek and Gruyere Cheese Quiche  
Warm Sausage and Red Onion Rolls  
Deep Fried Salmon Fishcakes with Tataré  
Sauce  
Chinese Spare Ribs  
Sesame Prawn Toast  
Barbeque Chicken Wings  
Parmesan and Paprika Straws  
Spicy Potato Wedges with a Sweet Chilli  
Sauce  
Olives, Crisps and Nuts

**We are unable to offer Evening  
Buffet ONLY functions**

## **Evening BBQ Menu A £12.99** **minimum 70 people**

Beef Burgers  
Old English Pork Sausages  
Chinese Marinated Chicken Kebabs  
Rosemary and Garlic Marinated  
Vegetable Kebabs  
  
Herb Potato Salad  
Coleslaw  
Mediterranean Pasta Salad  
Tomato, Red Onion and Basil Salad  
Mixed Garden Leaf Salad  
Jacket Potatoes

## **Evening BBQ Menu B £16** **minimum 70 people**

Beef Burgers  
Lamb, Mint and Cumin Burgers  
Old English Pork Sausages  
Wild Boar and Apple Sausages  
Chinese Marinated Chicken Kebabs  
Garlic and Lemon King Prawns  
Marinated Vegetable Kebabs  
  
Hot Buttered New Potatoes  
Corn on the Cob  
Coleslaw  
Mediterranean Bean Salad  
Tomato, Red Onion and Pesto Salad  
Greek Salad  
Mixed Garden Leaf Salad