



Private Dining. At Home ...



About Us ...

At Holland Hospitality, we believe that every event deserves exceptional food and service. Established in 2015 as Pheasant Catering, we are excited to relaunch our brand, bringing fresh opportunities and innovative catering solutions to East Anglia.

With a passion for culinary excellence and a commitment to outstanding service, we have built a reputation for creating memorable moments. Our journey began with a vision to elevate event catering, and we've since expanded our offerings to include a variety of services, from weddings to corporate events and private dining.

What sets us apart is our commitment to exceptional, personal service. Our experienced staff ensures that every detail is managed seamlessly, allowing you to enjoy your event without worry. From our Catering Event Manager overseeing the day to our skilled chefs and attentive waiting team, we are here to make your vision a reality.

At Holland Hospitality, we value quality, creativity, and personalisation. We source fresh, local ingredients and focus on innovative dishes that reflect the season and your preferences. Our friendly staff are trained to provide exceptional service, making sure your event runs smoothly from start to finish.

As we embark on this new journey as Holland Hospitality, we are eager to connect with venues and clients who share our passion for outstanding hospitality. We invite you to join us in creating unforgettable moments filled with great food, laughter, and joy.

Thank you for considering Holland Hospitality for your catering needs. We look forward to working with you!



Canapés

Delight your guests with our exquisite selection of canapés. Perfect for receptions, or an alternative for a starter, we craft each and every bite with the freshest ingredients. We suggest a maximum of four canapés.

Meat

Braised Beef, Mini Yorkshire Pudding
Chicken & Chorizo Croquette
Honey & Mustard Glazed Sausages
Smoked Duck, Feta, Pomegranate
Ham Hock Bites, Black Garlic Mayonnaise
Sage & Caramelised Onion Sausage Roll
Smoked Chicken Caesar, Chicory
Duck Spring Rolls, Hoisin Dip
Tandoori Chicken, Popadom, Mango Purée
Lamb Shoulder Bites, Sriracha Aioli

Fish

Thai Fishcake, Curried Mayonnaise
Garlic & Chilli King Prawns
Smoked Mackerel Rillettes, Pickled Beetroot
Cromer Crab & Crayfish Roulade, Citrus Mayonnaise
Cured Seabass, Dill, Capers
Fish Goujons, Homemade Tartar
Gin Cured Trout, Fennel, Orange

Vegetarian

Mushroom & Truffle Arancini
Polenta Bites, Parmesan Cream
Vegetable Spring Rolls, Sweet Chilli
Avocado, Pickled Beetroot & Crispy Onion Cone
Whipped Goats Cheese, Sun Blush Tomato, Pesto
Black Olive & Feta Tartlet
Crispy Falafel, Mint Yogurt
Mushroom, Tomato & Red Onion Crostini
Mini Hasselback Potato, Roasted Garlic Mayonnaise
Onion Bhaji, Raita Dip
Halloumi Bites, Bourbon BBQ Sauce

Looking for a Vegan alternative?

Many of these canapés can be adjusted to become plant based.



A La Carte

Please select one dish from each course to offer to your guests. Minimum of 10 guests required.

Starters

Seared King Scallops, Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Shoulder of Pork Bon Bon, Bramley Apple, Pickles, Crackling, Aspath Caramel

Chicken & Ham Presse, Black Garlic, Pickle Girolles, Focaccia Crisp, Parsley Oil

Pea & Wild Garlic Velouté, Crispy Ham Hock

Lightly Grilled Asparagus, Beetroot Carpaccio, Toasted Walnuts, Tomato & Truffle Dressing

Smoked Duck Carpaccio, Plum Purée, Hazelnut, Pomegranate, Feta

Wild Garlic Gnocchi, Cauliflower Purée, Caper & Golden Raisin Dressing

Mains

Slow Braised Beef Blade, Hand Cut Chips, Watercress, Smoked Garlic Aioli

Fillet of Beef, Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus (*£5 supplement per person*)

Pan Fried Cod Fillet, Parsley Gnocchi, Mussels, Saffron Cream (*£5 supplement per person*)

Loin on Venison, Salsify in Red Wine, Celeriac Truffle Purée, Wilted Chard, Red Wine Jus

Lemon Sole Fillet, Crushed Potatoes, Buttered Crayfish Tails, Caper & Parsley Butter, Sapphire

Suffolk Chicken Supreme, Crispy Leg Spring Roll, Hasselback, Pickled Asparagus, Chicken jus

Wild Mushroom & Truffle Risotto, Spinach, Baron Bigod

Barbequed Broccoli, Satay Sauce, Charred Lime, Coriander Chimichurri

Desserts

Signature Sticky Toffee Pudding, Salted Caramel, Vanilla Ice Cream

Chocolate Brownie, Rocky Road, Morello Cherry Sorbet

Lemon Curd Parfait, Chewy Meringue, Shortbread

Warm Apple Crumble Tartlet, Proper Custard

Strawberry Mousse, White Chocolate Curd, Black Pepper Meringue, Basil

Dark Chocolate Ganache, Blood Orange Textures, Chocolate Crumb

Assiette of Desserts (*£3 supplement per person*)

Mini Chocolate Fondant | Lemon Posset, Raspberry Gel | Whipped Blackberry Cheesecake, Baked White Chocolate

Tasting Menu

Please select one of our tasting menus. All guests must dine from the same menu. Requires a minimum of 8 guests.

Five Course Tasting Menu

Pea & Wild Garlic Velouté, Crispy Ham Hock

Seared King Scallops, Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Fillet of Beef, Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus

Bailey's Foam, Blackberry & White Chocolate

Dark Chocolate Delice, Salted Caramel Shortbread Crumble, Black Cherry Sorbet

Seven Course Tasting Menu

Pea & Wild Garlic Velouté, Crispy Ham Hock

Shoulder of Pork Bon Bon, Bramley Apple, Pickles, Crackling, Aspall Caramel

Seared King Scallops, Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Fillet of Beef, Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus

Bailey's Foam, Blackberry & White Chocolate

Dark Chocolate Delice, Salted Caramel Shortbread Crumble, Black Cherry Sorbet

Suffolk & Norfolk Cheese, House Chutney, Celery & Crackers

Wine Flight Available For Both Menus



Sharing Menus

A great way to execute a relaxed but tasty menu, the perfect feast!
Requires a minimum of 12 guests.

Charcuterie Sharer

The perfect mezze board to get you started...

Sunday Sharer

Roast Topside of Beef & Chicken Supreme
Nut Roast Wellington(V)
Garlic Roasted Potatoes
Honey Roasted Carrots & Parsnips
Seasonal Greens
Yorkshire Puddings & Homemade Gravy

Hog Roast Feast

Roasted Pork Shoulder & Pork Scratchings
BBQ Pulled Jackfruit (V)
Fresh Bread Rolls & Apple Sauce
Sage & Onion Stuffing
Roasted New Potatoes
Sriracha Coleslaw
Mixed Leaf Salad, House Dressing

Summer Sharer

Honey & Mustard Glazed Ham & Sweet Chilli Chicken Thighs
Wild Mushroom, Red Onion & Goats Cheese Pithivier (V)
Soft Herb New Potato Salad
Red Cabbage & Apple Slaw
Buttered Tenderstem & Asparagus
Beetroot, Goats Cheese & Walnut Salad
Israeli Cous Cous, Spring Onion, Tomato, Mozzarella

Greek Feast

Minted Lamb Koftas & Grilled Lemon & Garlic Chicken Thighs
Grilled Halloumi (V)
Hummus & Mixed Olives
Tabbouleh & Tzatziki
Traditional Greek Salad
Roasted Mediterranean Vegetables
Chargrilled Flatbread

Can't find what you were hoping for? We can also create bespoke sharing menus tailored to your preferences!

Chef's Favourites

The Ultimate Steak Sharer

Sirloin & Rump Steak (*Served Medium Rare*)
Rosemary Salted Skin On Fries
Tenderstem Broccoli, Garlic Gastrique
Truffle Mac & Cheese
Roasted Red Pepper, Red Onion & Feta Salad
Portobello Mushrooms

The Ultimate Steak Sauces (select two)

Peppercorn Sauce
Blue Cheese Sauce
Chimichurri
Red Wine Gravy
Creamy Mushroom Sauce



BBQ Sharer

Create the perfect BBQ menu for you! Requires a minimum of 20 guests.

The Main Event

Please Select Three -

Beef & Red Onion Burger
Suffolk Pork Sausages
Sweet Chilli Chicken Thigh Skewers
Minted Lamb Koftas
BBQ Pulled Pork
Garlic & Chilli King Prawn Skewers
Moroccan Lamb Burgers
Marinated Pork Belly
Grilled Halloumi (V)
Mediterranean Vegetable Skewers (V)
BBQ Pulled Jackfruit (V)
Teriyaki Salmon
Minute Steak

All Served With A Bread Of Choice

Garlic & Rosemary Focaccia
Freshly Bakery Roll
Brioche Burger Buns
Charred Pitta Bread

Chef's Favourites

A Trio of Dessert From Our Dessert Menu
Chef's Miniature Dessert Table - A Selection of Mini
Desserts For Everyone To Enjoy!

Sides & Salads

Please Select Three -

Slaws

Red Cabbage & Apple Slaw
Sriracha Coleslaw
Asian Style Slaw
Carrot, Celeriac & Truffle Slaw

Salads

Beetroot, Goats Cheese & Walnut Salad
Roasted Red Pepper, Red Onion & Feta Salad
Green Leaf Salad
Tomato & Basil Pasta Salad
Caesar Salad
Butternut Squash, Goats Cheese, Pomegranate
Rocket & Parmesan Salad, Balsamic Dressing

Sides

Skin On Fries
Soft Herb New Potato Salad
Buttered Tenderstem & Asparagus, Parmesan
Roasted New Potatoes
Israeli Cous Cous, Spring Onion, Tomato, Mozzarella
Buttered Corn
Mac 'n' Cheese, Crispy Onions
Tabbouleh

Buffet & Grazing Table

Build your own buffet to enjoy at home.

Finger Buffet Menu

Sandwiches *(please select three)*

Ham & Mustard

Beef & Horseradish

Smoked Chicken & Mayo

Tuna Mayonnaise

BBQ Pulled Pork

Cheese & Pickle (V)

Egg Mayonnaise (V)

Savoury *(please select five)*

Cured Meats & Fresh Bread

Homemade Sausage Rolls

Homemade Quiche

Honey & Mustard Glazed Sausages

Pizza Slices

Chicken Thigh Skewers

Mushroom Arancini (V)

Potato Wedges (V)

Roasted New Potatoes (V)

Vegetable Spring Rolls (V)

Crisps (V)

Vegetable Samosas (V)

Onion Bhaji

Sweet

Chocolate Brownie

Lemon Drizzle

Carrot Cake

Cookies

Sticky Toffee Bites

Chef's Favourites

Grazing Table

Cured Meats & Fresh Bread

Selection of Cheese & Crackers

Fresh Fruit & Chutney

Parmesan Pastry Twists

Scotch Eggs

Vegetable Crudites

Mixed Olives

Hummus



Wine List

Only the best wines provided from around the world. Can't see your favourite wine or champagne on here? Let our Event Manager know, so we can help source this for you!

Sparkling

Prosecco Extra Dry, Canal Grando, Veneto, Italy
Cava '+ & + Seleccion' Brut, Bodegas Pinord, Catalonia, Spain
Champagne Collet, Brut
Champagne Taittinger, Brut Réserve
Champagne Pol Roger, Brut Réserve, France
Champagne Laurent Perrier, 'Cuvée Rosé' Brut, France

Red

'Campules El Moreno', Bodegas la Paurisima, Merica, Spain
Merlot Cabernet, 'Terra Vallona', Comté Tolosan, France
Primitivo 'Il Pumo', Salento, San Marzano, Italy
Malbec 'Raices', Uco Valley Mendoza, Andeluna
Rioja Reserva, Bodegas Ondarre, Spain
Pinot Noir 'El Compadre', Valle de Malleco, Viña Echeverría, Chile
Bourgogne Hautes Cotes de Beaune, Pinot Nior, France

Rosé

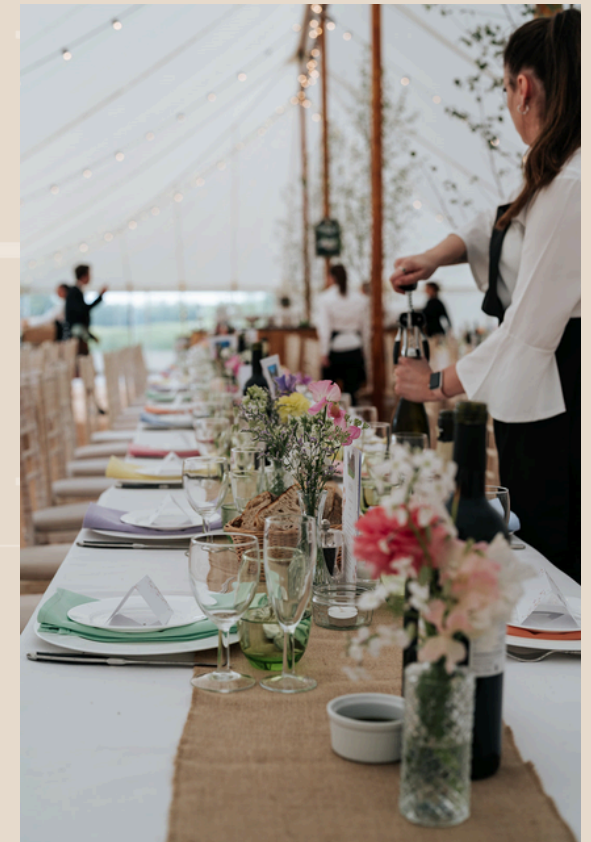
Rosé, Peninsula de Setúbal, Cintila, Portugal
Pinot Grigio Blush, Delle Venezie, Novita, Italy
Rosé 'Cuvée Marie Christine', Cru Classé, Château de l'Aumérade, Provence

Chef's Favourites

Champagne Collet, Brut Rosé
Sancerre, Domaine Gérard Millet
Malbec 'Raices', Uco Valley Mendoza, Andeluna

White

Macabeo, 'Campules La Rubia' Yecla, Mercia, Spain
Chenin Blanc, Western Cape, Wild Garden
Piquepoul Terret 'l'Arête de Thau', Côtes de Thau
Pinot Grigio, Veneto, Il Casone, Veneto, Italy
Sauvignon Blanc, Malbrough, Faultline, New Zealand
Chablis, Thomas Labille, Burgundy, France
Sancerre, Domaine Gérard Millet



Bar Hire & Services

We'll take care of your bar from start to finish, with bespoke drink menus and signature cocktails. Whatever the vision, we can help!

The Tow Bar & The Rustic Bar

The Tow Bar is the perfect way to add a modern twist to your Wedding or Event. It is a fully equipped bar stocked with a wide selection of drinks, including draught beer, fine wines, signature cocktails, and non-alcoholic beverages.

Elevate your Wedding day with our Rustic Wooden Bar! It can be used indoors and outdoors offering flexibility and convenience.

Our professional team will guarantee a stress free service, ensuring that everything runs smoothly, so that you can relax and enjoy your event.

At Holland Hospitality we can tailor our services to fit your visions, making it is the perfect addition to your Wedding, Festival, Corporate Event, or Private Party.

Don't miss out on the opportunity to add a unique and prestige touch to your Wedding or Event.



Photo Credits - Frances Foster Photography | AJ Feather Photography | Sam Rundle Photography | Liz Greenhalgh Photography | Hello Romance Photography | Amy Blair Photography

Staff, Styling & Set Up

Staff

The staff costs are calculated depending on the complexity of the menu and the size of the Event. Staff costs range anywhere between £15 - £25 per hour. A small fee maybe applicable for staff travel costs.

Styling

We work closely with Banqueting Hire, enabling you to choose from their wide range of tableware to add your finishing touches. From coloured napkins to premium glassware, this is a great way to add your personal touch to your special event.

The hire of equipment ranges anywhere between £8-£15 per person depending on your preferences.

Browse the website today and we can help retrieve you personalised quote.

<https://www.banquetinghire.co.uk>

Set Up

Depending on your facilities, a small kitchen equipment fee may be factored into your invoice if required.

All hire equipment can be delivered to your venue and set up by our team on the day of the event. This will all be collected the following day. Delivery fees may be applicable for drop off menus.

Terms & Conditions

To confirm your booking, we ask for a 15% non refundable deposit. We require for your final details 4 weeks prior to your event. Once final details have been received, we will issue your final invoice, which is due 2 weeks prior to your date.

Any reductions in numbers at this time are still chargeable and non-refundable.

All prices quoted are subject to the current VAT rate at the time of invoicing.

Cancellation Policy

Over 12 weeks from the event - Deposit Amount (15% of invoice)

Less than 12 weeks prior to the event - 25% of total invoice

Less than 4 weeks prior to the event - 50% of total invoice

Less than 2 weeks prior to the event - 100% of estimated invoice

Please note, any extensive breakages or loss of hire equipment, will be invoiced post event, due 7 days from invoice.