









THE TURKS HEAD • LOW ROAD • HASKETON • WOODBRIDGE • IP13 6JG • 01394 610 343 turkshead.hasketon@redcatpubcompany.com • theturksheadhasketon.co.uk theturkshead ff theturksheadhasketon



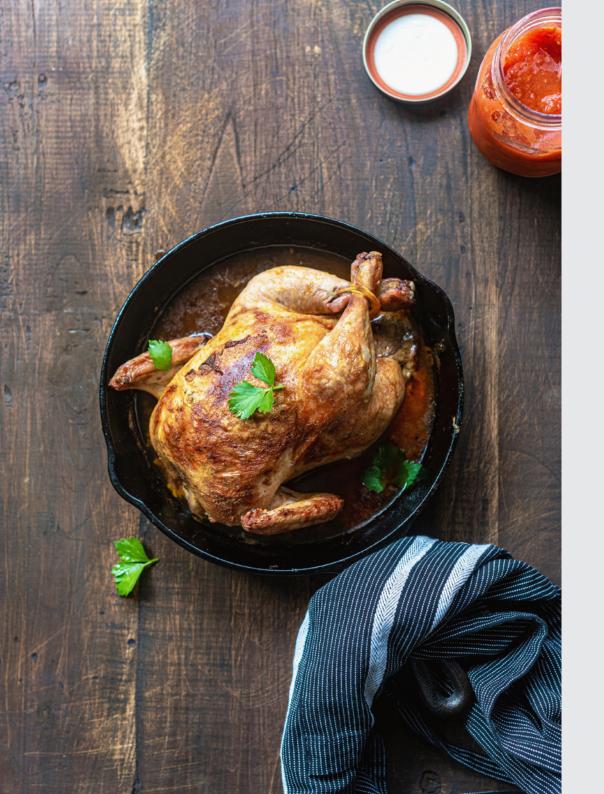
YOUR SPECIAL DAY





The Turks Head country pub and restaurant is a beautiful place to hold your wedding breakfast and reception, and has been a popular venue in Hasketon for many years. Set in the magnificent Suffolk countryside and steeped in history, with many original features and a wonderfully warm atmosphere, it is the perfect backdrop to your big day.







£29.95 per guest

CANAPES

Select 3 ·
Prawn cocktail in a baby gem leaf
Smoked mackerel pâté on crostini
Korean chicken skewers
Mini Yorkshire pudding, roast beef with horseradish
Beetroot & goats cheese tart
Roast tomato and garlic bruschetta

STARTERS

King prawn & crayfish cocktail Falafel, siracha mayo & rocket Ham hock terrine, granary toast & pickle

MAINS

Courgette & pea risotto Roast chicken supreme, tender stem fondant & madeira cream Smoked haddock, crayfish & salmon fish pie

DESSERTS

Sticky toffee pudding, butterscotch sauce & ice-cream Dark Belgium chocolate mousse with homemade shortbread Spiced plum crumble with crème anglaise



• UPGRADE TO CENTREPIECE FEAST £69.95 PER GUEST • You have the option to upgrade to our magnificent centrepiece feast for the table. A luxurious fillet of beef wellington complimented with a selection of your favourite side dishes.

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MENU

£49.95 per guest

CANAPES

• Select 5 •

Smoked salmon, crème fraiche blini • Kedgeree fritter Cremer crab tartlet • Smoked duck breast, red onion on an oat cake Ham hock bon bon • Edamame hummus on an oat cake Roasted beef with horseradish with chimichurri on crostini Mozzarella arancini • Carrot & dill bhajis

STARTERS

Wild mushroom, blue cheese ciabatta Garlic and chilli king prawns, chimichurri Roast beef hash, horseradish cream Mozzarella arancini, arabiatta sauce

MAINS

Seabass, rainbow chard with new potatoes Pork ribeye, caponata & polenta chips Cauliflower katsu curry with a steamed rice & kimchi Confit duck leg with dauphinoise potato with braised red cabbage

DESSERT

Tonka bean panna cotta • Cheese selection • Rhubarb crème brulee Sticky toffee pudding, butterscotch sauce & ice-cream Dark Belgium chocolate mousse with homemade shortbread Spiced plum crumble with crème anglaise





- Any 6 for £19.95 per guest •
- Any 8 for £24.95 per guest •

Suffolk pork homemade sausage roll

QUICHE

Ham Cheese & onion Tomato & pesto

SANDWICHES

Coronation chicken Ham & mustard Cheese & pickle Egg mayo FINGER FOOD

Chicken goujons Haddock goujons Crispy whitebait Carrot & dill bhaji Korean chicken skewer Prawn cocktail bites Smoked salmon, crème fraiche blini Roast tomato & garlic bruschetta Mozzarella arancini

CHEESE & MEAT BUFFET

£28.95 per guest

Tuck into an eye-catching spread of cheeses and cured meats accompanied by a selection of chutneys, pickles, fruits, crackers, and oatcakes





ALL DAY PACKAGE £32

Glass of prosecco or a bottled beer Bottle of house red/white wine per person Glass of prosecco for toasting

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TWILIGHT PACKAGE £25

Glass of prosecco Bottle of house red/white wine per person

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PARTY PACKAGE £15

Glass of prosecco 175ml glass of house red/white wine per person

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DRINK UPGRADE

House Champagne +£3 per person Möet & Chandon Brut +£8 per person Marlborough Sauvignon +£9 per person Esporão Monte Velho Tinto +£9 per person





BBQ PACKAGE £17.50 per guest

MEATS

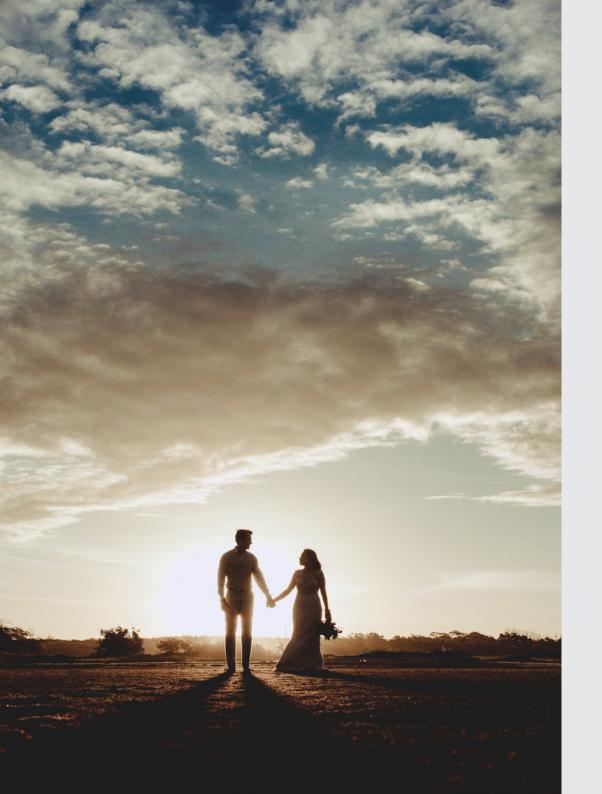
Homemade British Beef Burger with cheese Pork Sausages Marinated Chicken Skewers Lamb Kofta Chunky Chips Vegetarian options available upon request

SALADS

Please choose 3 options
Pesto & Pine Nut Pasta
Roasted Butternut Squash, Walnut Feta
Chorizo & Halloumi Potato Salad
Red Cabbage Coleslaw
Organic Local Lettuce Leaves
Sun Blushed Tomato, Spring Onion, Cous Cous
Roasted Mediterranean Vegetable

SAUCES

Homemade Barbeque Sauce, Dijon Mustard & Harissa, Blue Cheese Mayo, Balsamic Ketchup, Garlic & Herb Aioli



FAQ'S: THINGS YOU NEED TO KNOW

CAN I HIRE THE ENTIRE PUB?

Yes. We offer exclusive hire of the entire pub for either the whole day or the evening only.

CAN I HAVE A BAND OR DJ?

Yes. We are however, in a residential area and must respect our neighbours. Loud music must end by 11pm and locals will need to be pre notified of any possible disturbance.

WHAT TIME DOES THE BAR CLOSE AND CAN I GET A LATE LICENCE?

The bar closes at 10pm Sunday-Thursday and Midnight Friday-Saturday. A late licence cannot be obtained as we are in a residential area and must respect our neighbours. All guests (excluding B&B residents) must vacate the premises by midnight.

DO YOU TAKE A DEPOSIT?

Yes. We take a 15% deposit to secure bookings.

ARE YOU AN ENVIRONMENTALLY CONSCIOUS BUSINESS?

Yes. Our kitchen team operate with a zero-wastage ethos. We order from sustainable businesses & utilise local suppliers where possible. We use recyclable materials where we can and reduce our carbon footprint through the use of energy efficient equipment.

ARE YOU DOG FRIENDLY?

Yes, we allow dogs inside the pub, snug and garden, however, we do not allow any dogs in our restaurant area.

CAN I SUPPLY MY OWN FOOD AND/OR DRINK?

No. Only food and drink purchased and produced by us can be consumed on site with the exception of celebration cakes where a £5pp corkage fee will apply if replacing a dessert course.

DO YOU HAVE DISABLED ACCESS AND TOILETS?

Yes. The restaurant, bar, toilets & garden all have disabled access.

CAN YOU ACCOMMODATE BUSINESS MEETINGS?

Yes, we can accommodate business meetings for lunch & dinner Monday - Friday.

DO YOU HAVE PARKING?

Yes, we have ample parking to the side of the pub with disabled spaces close to the main entrance.