

RedCat



the turks head

Weddings
YOUR SPECIAL DAY

THE TURKS HEAD • LOW ROAD • HASKETON • WOODBRIDGE • IP13 6JG • 01394 610 343

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theturkshead theturksheadhasketon



Hella

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.





Gold

MENU

£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

Platinum

MENU

£49.95 per guest

CANAPES

• Select 5 •

Smoked salmon, crème fraîche 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

• 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.



Buffet

MENU

• 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



Drinks

MENU

ALL DAY PACKAGE £32

Glass of prosecco or a bottled beer

Bottle of house red/white wine per person

Glass of prosecco for toasting

...

TWILIGHT PACKAGE £25

Glass of prosecco

Bottle of house red/white wine per person

...

PARTY PACKAGE £15

Glass of prosecco

175ml glass of house red/white wine per person

...

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



Bbg

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.