



- Located in Central Ipswich with access from Northgate Street Ipswich IP1 3BX and Tower Street Ipswich IP1 3BE.



- Free Parking for 70 cars. Entrances via Northgate Street and Tower Street Ipswich.
- Civil Licence for two rooms. 1 X 60. 1 X 40. Chargeable at £800 **included in overall venue hire charge.**
- Catering in-house only with a fully qualified team.
- Party sizes range from 20 – 66 for a seated meal to 150 finger buffet for the whole clubhouse.
- Areas include Dining Room, Reading Room, Bar, Adam Room, Terrace.



- Menu price £45.00 per person for a three course bespoke menu or bespoke Hot/Cold Fork Buffet £35.00. Hot/Cold Finger Buffet £19.95. All menus are tailored to individual requirements. Sample menus are attached and can be multi choice for all guests. **PLEASE NOTE THESE ARE SAMPLE MENUS. YOU WILL HAVE YOUR VERY OWN BESPOKE MULTI CHOICE MENU following detail meetings.**
- Wines range (40+) from £17.95.
- Main Contact General Manager Mr Robert Coppin 01473-252095. enquiries@ipswichandsuffolkclub.co.uk
www.ipswichandsuffolkclub.co.uk





Example Menu only

Ann & Mick's Wedding

Ardennes Pate served with warm toast

Club smoked Duck Breast

With sweet Onion and Raisin Chutney, Rocket and Pine Nut Salad

Roasted Tomato & Red Pepper soup with Garlic & Basil Croutons (Vegan)

Chestnut, Mushroom Risotto with a medley of vegetables with Thyme (Vegan)

Fillet of Cod with a Herb Crust , Prawn and Chive Cream Sauce and Lemon Crushed Potatoes

Roasted Chicken with Sage & Onion Stuffing, Garlic Roasted Potatoes and Sage Jus

Served with a seasonal selection of vegetables

Christmas Pudding Tart with a Brandy sauce

Expresso Crème Brullee with a Chocolate Biscotti

Hot Apple & Blackcurrant Crumble with Ice-cream (Vegan)

Tea Coffee & Mints

If you have a known food allergy or intolerance please inform a Member of Staff who will consult our Chef and advise accordingly



Example Menu only

Emily & Steven's Wedding

Freshwater Crayfish in Marie rose sauce with a ripe Avocado Salad

or

Wafers of Smoked Duck and Parma Ham with Parisian Melon Balls

or

Roasted sweet Red Peppers & Mozzarella Cheese, Tomato, fresh Basil dressing(V)

Fillet of fresh Lemon Sole filled with a Spinach mousse accompanied by a Carrot, shallot, and white Wine cream sauce

or

Supreme of tender Corn Fed Chicken stuffed with wild Mushrooms wrapped in smoked Bacon and served with delicate Tarragon jus

or

English Lamb fillet coated with pistachio, Tarragon and Shallots wrapped in filo pastry served with a Rosemary jus

All main courses are served with a seasonal selection of vegetables

Salted Caramel & Chocolate Torte with Vanilla Ice cream

or

Iced Nougat glace with raspberry coulis and fresh fruits

or

Warm Fresh baked Peach Bakewell Tart served with cream & custard

Tea, Coffee and mints

If you have a known food allergy or intolerance please inform a member of staff who will consult our Chef and advise accordingly



Finger Buffet Selections

Please choose 12 items for your final menu

GF-Gluten Free/V-Vegetarian/DF-Dairy free if requested

Cold

Selection of Sandwiches (V/DF/GF)

Smoked Salmon Bellini's with Dill Cream Cheese (GF/DF)

Crayfish in Marie Rose Sauce Tartlet

Pickled Mushroom, Spinach and Goats Cheese Tartlet (V)

Cherry Tomato Filled with Mozzarella and Basil Pesto (V)

Coronation Chicken Wrap

Hoi Sin Beef with Sesame Tartlet

Hot

BBQ Pork Belly Bruschetta with Spring Onions (GF/DF)

Lamb and Mint Lollipops with Yogurt Drizzle (GF/DF)

Pan Fried Tiger Prawns with Sweet Chilli sauce

Paprika Battered Calamari with Tartar Sauce

Fennel and Sweet Potato Fritters (V)

Mature Cheddar and Bacon Quiche Bites

Leek and Chive and Cheddar Quiche Bites (V)

Homemade Caramelised Onion mini Sausage Rolls

Mini Cocktail Sausages baked in Honey and Mustard

Vegetable filled Spring Rolls with Mango Chutney (V)

Desserts

Exotic Fruit Kebabs with Coconut Drizzle (GF/DF)

Bite Size Chocolate Brownies

Baileys Chocolate Truffles

Mini filled Eclairs

Lemon Curd Shortbreads

£19.95 per person

If you have a known food allergy or intolerance please inform us and we will consult with our Chef and advise accordingly