

FUNCTION MENU -STEAK

For parties of 8 - 30 guests

Designed for sharing, perfect for celebrating

Celebrations and special occasions are moments to be shared — filled with laughter, connection, and the joy of good company. Our menu embraces that spirit.

Each course is served to the table on platters, designed for guests to share and enjoy together. The experience begins with a charcuterie selection to graze on, followed by your party's chosen main — **one** of our three signature large cut of prime Norfolk beef, butchered in house, selected in advance for the entire table — accompanied by a generous array of our favourite sides. The meal concludes with our favourite sweet treat - the ratcatchers triple chocolate brownie. Afterward guests are welcome to enjoy our selection of single malt whiskey, crafted cocktails and spirits.

CHARCUTERIE

Parma Ham, Coppa Ham, Salami Napoli, Brie, Caper Berries, Cornichons, Olives,
Grapes, Homemade Focaccia, Olive Oil And Aged Balsamic

THE MAIN COURSE

All our beef is exclusively sourced from Norfolk farms and served pink,
sliced and ready to share.

(Choose **one** of the following large cuts for the whole party)

SIRLOIN ON THE BONE

£60/65

PRIME RIB

£70/£75

CHATEAUBRIAND

£115/120

(Alternative mains)

VEGETARIAN WELLINGTON

£30/35

Butternut Squash, Leeks, Mushrooms

GRILLED SALMON

£30/35

Cajun & Lime Marinated

SIDES

Peppercorn Sauce

Thick Cut Chips
Macaroni Cheese

Grilled Garlic Buttered Tenderstem Broccoli
Ratcatchers Signature House Salad

Honey Glazed Carrots
Garlic Mushrooms

PUDDING

Chocolate Brownie & Coconut Ice Cream

CHEESE

Selection of cheese, Toasted Focaccia, Apple
Raisin Chutney, Honey Walnuts
(£9 pp supplement)

Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen free environment. Our menu descriptions do not contain every ingredient used. Please notify your server of any food allergies or intolerance when ordering Food & Drink.

Please note that there will be a discretionary service charge of 10% added to the bill

FUNCTION MENU -ROAST

For parties of 8 - 30 guests

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A roasted supper has always been a meal of celebration, traditionally, the heart of a Sunday. A day for family, for coming together, for sharing the finest cuts of meat and the best seasonal vegetables sourced from our local growers. It's a moment that feels unhurried, comforting, and unmistakably British. That's why, when putting together our function menus, our roast had to be included. It's a dish rooted in tradition, whether it's served around your own table or ours. A warm, familiar staple, lovingly elevated, made for those occasions when you want the meal to feel just as special as the moment itself.

Our roast is served to the table, family style, on hot platters to be shared and enjoyed together.

£30/35

THE MEAT

Turkey Ballotine

Norfolk Top Rump - Served Pink

Vegetarian Wellington Alternative

Mushroom, Butternut Squash, Leek

SIDES

Pigs in Blankets

Pork Stuffing

Roast Potatoes

Honey Glazed Carrots

Garlic Buttered Greens

Yorkshire Pudding

Beef Dripping Gravy

PUDDING

Chocolate Brownie & Coconut Ice Cream

CHEESE

Selection of cheese, Toasted Focaccia, Apple

Raisin Chutney, Honey Walnuts

(£9 pp supplement)

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