

moss&co.

H O S P I T A L I T Y

Catering



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H O S P I T A L I T Y

About Us

At Moss & Co, we've been proudly running pubs and restaurants in & around Suffolk for over a decade. Known for our warm hospitality, quality food, and attention to detail, we've built a reputation for creating welcoming spaces where people can relax, connect, and enjoy great service.

Now, we're bringing that same passion and experience to the world of outside events. Whether it's a wedding, corporate function or private party, Moss & Co are here to deliver unforgettable experiences with our exceptional catering and bar services, all delivered by a dedicated team.

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Canapés

Rare roast beef & horseradish crème fraiche mini Yorkshire pudding

Hot smoked salmon & dill Royale tartlet

Crab, fennel & apple crostini

Sun blushed tomato, whipped feta & olive shortbread (V)

Breaded cod, pea puree, straw potatoes

Wild mushroom & gruyere arancini (V)

Quail scotch egg, chorizo mayo

Hoisin pulled duck leg, pickled radish

Duck liver parfait, brioche toast, blackberry gel

Smoked paprika & Applewood scone, goats cheese mousse, chilli jam

We ask you to select your three favourite canapés for you & your guests to enjoy during your drinks reception, a delicious way to keep everyone satisfied with every bite...

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HOSPITALITY

To Start

Smoked mackerel pate, pickled cucumber, charred cucumber, crisp breads

Wild mushroom pate, Oat & treacle soda bread, pickled wild mushrooms

Crisp chicken thighs, chicken skin & parmesan polenta fries, gravy mayonnaise

Ham hock & smoked chicken terrine, piccalilli, melba toast

Slow roasted tomato arancini, rocket & parmesan salad, truffle oil (v)

Monkfish 'scampi', gochujang mayonnaise, torched Pak choi, potato puffs

Beetroot & gin gravadlax, pickled vegetables, foccacia toast

Baba ghanoush, Israeli cous cous, flatbread (ve)

Braised beef cheek bon bons, truffle & chive mayonnaise, chive oil & watercress

*We ask you to select your favourite meat or fish starter to offer your guests,
alongside a vegetarian option to ensure all dietary requirements can be catered for.
Supplement cost applicable for additional choices.*



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To Follow

Chicken, bacon & wild mushroom ballotine, potato terrine, glazed green beans,
celeriac puree, mushroom jus

Rosemary & garlic marinated cauliflower steak, roast cauliflower puree, sweet
potato fondant, dill veloute (v)

Braised beef cheek, chive pomme puree, cavolo nero, bourginon sauce

Pan fried sea bass, risotto verde, crispy kale, herb oil

Cod wrapped in parma ham, pomme dauphine, charred baby leeks, leek ash,
madeira sauce

pearl barley & smoked tofu risotto, pickled cauliflower (ve)

Ras el hanout marinated lamb rump, spiced apricot puree, parisienne potatoes,
mint yoghurt

Seared tuna loin, Bulgar wheat & chickpea tabouleh, muhamara, baby coriander

Roasted duck breast, burnt orange gel, confit potatoes, charred hispi, duck jus

*We ask you to select your favourite meat or fish main course to offer your guests,
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To Finish

Caramelised white chocolate cheesecake, salted pretzel ice cream, mango curd

Dark chocolate delice, milk ice cream, honeycomb, dulce de leche

Vanilla crème brulee, candied pistachio biscotti, cherry compote

Glazed blood orange tart, salted chocolate ganache,
candied orange peel, yoghurt sorbet

Sticky toffee pudding, gingerbread toffee sauce, candied walnuts, banana ice cream

Rhubarb semi freddo, stem ginger granola, rhubarb gel,
pistachio & white chocolate creaux

Caramelised lemon parfait, raspberry meringue shard, passionfruit gel

Apple & cinnamon treacle tart, burnt apple puree, crème fraiche

Brown sugar custard tart, salted caramel, caramel tuile, lavender ice cream

*We ask you to select your favourite dessert to offer your guests.
Supplement cost applicable for additional choices*

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