



Slightly 'Less Formal'

Classic dishes full of flavour and colour!

The following items work really well where the style of eating is a little less formal. We serve these either straight from our giant 'paella type' pans or as sharing platters served directly to the tables.

For a main meal all of these dishes can be served with a selection of sides/salads or, for a delicious evening snack, with simple warm flatbreads, pitta breads or wraps.

If you wish, we could also serve two of these dishes cooked and served at the same time!

They are all available from £14.95pp as a main meal or £8.95 as an evening snack.

Only £1.00pp extra for two dishes together!

Creole Chicken and Prawn Gumbo



The classic Carolina Creole signature dish!

My Head chef Andy, and I have both come across Creole cooking on visits to the Deep South of the USA and we absolutely love the rich flavours and spices involved so have introduced this classic to our 'Tasty and Informal' menu.

It's a wonderful mix of tomato, with mixed peppers and a unique selection of spices and garlic.

We usually cook this to be very mild, but it can be a little spicier if you wish! Cooked in our giant 'paella' style pans, it can be served straight from the pans to your guests, or as sharing platters directly to the tables.

Served with wraps, pitta breads or warm flatbreads.

Jerk Chicken



This is another dish we had on our various trips to the Southern States and if you like Deep South cuisine you will know Jerk!

Spicy but not hot, Jerk chicken's (or pork) flavour comes from the mix of hot peppers, sweet allspice berries, thyme and ginger used for that distinctive and amazing taste.

Allegedly it was originally a Caribbean dish but who cares where it came from – it's delicious!

Cooked in our giant 'paella' style pans, it can be served straight from the pans to your guests, or as sharing platters directly to the tables.

Served with wraps, pitta breads or warm flatbreads.

Chicken or Beef Fajita



Everyone loves a classic fajita!

This simple but classic dish works really well as either a main course, perhaps served together with a second dish from our 'informal' range of menus.

Our marinade for fajitas has a hint of bite from the chilli and tabasco, but the lime juice counters it perfectly!

In our opinion, a truly classic dish suitable for any occasion where the food is served in a lightly less formal manner.

Cooked in our giant 'paella' style pans, it can be served straight from the pans to your guests, or as sharing platters directly to the tables.

Served with wraps, pitta breads or warm flatbreads.

Beef Bourguignon



Classic beef bourguignon!

This heartiest of French casseroles involves cooking beef slowly with wine, herbs and bacon.

There are as many recipes for this dish as there are chefs cooking it but we love it the way we do it here at Prestige and think you will too!

We cook it long and slow to give ample time to infuse the flavours then serve it with either rice, potatoes, or simple crusty bread to mop up the sauce!

Magnificent, tasty and satisfying as either a meal or an evening snack!

Singapore Noodles



A favourite dish of the far east!

Another dish that works perfectly as both a main course or an evening snack. Served on its own or together with another of our 'Informal' type dishes, it's deliciously satisfying!

We like to serve ours with a homemade sauce halfway between sweet and sour and Szechuan, with fresh ginger, a hint of green chillies and coriander to give it the signature 'freshness'.

Delicious and perfect for any occasion, it can be made with chicken, beef, or prawns – or as a delicious meat free vegetarian dish!

Served straight from the pan or as sharing platters, it can also be garnished with any shellfish of your choice!

Big Pan Paella



The All Time Spanish favourite!

We offer this made with chicken and chorizo, fish and/or seafood or vegetarian. Or why not have more than one at the same time?

Imagine 3 giant pans all in a row with the cooking done in front of your guests from start to finish – it's not just a very tasty dish but great 'Theatre' as well!

Served straight from the pans with crusty bread and a side salad it's a very tasty and satisfying meal!

Or – for something different we can serve the paella straight to the tables in mini-paella pans for your guests to share!

Crispy Soft-Shell Crab



An amazing dish from the Far East!

Our crispy Vietnamese soft shell crab is a must for seafood lovers.

Served in a brioche roll with shredded lettuce and a choice of garnishes such as:

Lemon and lime with a pinch of cayenne

Classic tartar and shallot

Tomato with basil and parsley

Pesto and lime

Absolutely perfect and looks fabulous!

Crab and Chicken Bucket



The best of both all in one!

Boneless pieces of Suffolk free range chicken, crispy crab, corn on the cob, a soft wrap, salsa and salad to garnish.

What more could you ask for!

This is a complete meal in a bucket for a BIG appetite – or a great bucket to share!

Also available as Prawn and Chicken!

Shredded Chilli Beef or Chicken with loaded nachos



Our new take on the traditional chilli is to do it with shredded beef (or chicken) rather than minced beef to give a totally different texture to the dish.

An all time, easy to eat, tasty favourite with either 100% pure beef or local Suffolk free range chicken we make it with a little bit of a 'bite' but still mild enough for children (and Grandads!) to enjoy - but we always have extra chillies available for those who like it HOT!!

Served with warm cheesy nachos - or in a wrap - it's a great and hugely popular choice and terrific value for money!

Pollo Alla Cacciatora (Hunter's Chicken)



One of the great Italian favourites!

Originally made with rabbit or game birds but just as good with our Suffolk free range chicken, slowly cooked in a gentle heat to bring out the taste of the fresh tomato, rosemary, passata, onion, vegetables.

It's a fantastic, satisfying and tasty dish suitable for any occasion.

Normally served with sauté potatoes – but roast, mash, Dauphinoise etc are all available.

Or simple crusty bread!

Can be served as a plated meal or in mini paella pans to share at the table.