

SUNDAY LARGE PARTY MENU

£28.50 Two Courses



£35 Three Courses

Starters

Hoisin Pork Belly Bites

Crispy fried pork belly bites, tossed in hoisin sauce, topped with spring onion and sesame seeds.

Cod Fishcakes

Two cod fishcakes served with watercress, lemon and dill mayonnaise.

Moroccan Grilled Chicken Wings GF

Moroccan spiced chicken wings, grilled and topped with crumbled feta and parsley.

Garlic Butter King Prawns GFA

Sautéed prawns in garlic butter, served with Our Bakery sourdough.

Mains

Roasts

All of our roasts are served with roast potatoes, roasted carrots, Spring greens, braised red cabbage, Yorkshire pudding and gravy.

Add an extra Yorkshire for
Add Cauliflower Cheese for

Our Butchery Topside Suffolk Beef

Slow Roasted Pork Belly

Our Kitchen Nut Roast V

Mixed Roast

Our topside roast beef, slow roasted pork belly & pig in blanket

Double Smash Burger

Two of Our Butchery smashed beef patties served in Our Bakery brioche roll with smoked cheddar, crispy bacon, shredded gem lettuce, onion crumb, and BBQ sauce. Served with fries.

Adnams Beer Battered Fish & Chips

Fresh haddock battered in Adnams Ghost Ship Ale. Served with triple cooked chips, garden peas and tartare sauce.

Christmas Chicken Gyros

Cranberry and orange glazed chicken thighs, served on top of a sourdough flatbread with stuffing, mayonnaise, chips and rocket.

Desserts

Christmas Trifle GFA

Layers of mixed berries, brandy infused sponge, custard and cream.

Chocolate Orange Brownie Sundae

Traditional apple crumble served with vanilla ice cream.

Apple and Mincemeat Crumble Tart

Served with Brandy custard

Mince Pie with Coffee

With your choice of tea, americano, latte or cappuccino

Please email your choices along with any dietary requirements to therestaurant@suffolkfoodhall.co.uk

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

Please ask a member of staff if you wish to see the allergen menu.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VA = Vegetarian Available VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.

SUNDAY LARGE PARTY

Allergen Information

Our suppliers and kitchen handle numerous food and drinks containing allergens. Whilst we make every effort to ensure that your food is suitable for you, unfortunately it is not possible for us to guarantee that our dishes will be 100% free from the allergen or contamination.

Starters

Hoisin Pork Belly Bites

Sesame, Gluten-Wheat, Soya, Fish

Cod Fishcakes

Fish, Gluten-Wheat/Barley/Rye, Egg, Mustard, Sulphur Dioxide

Moroccan Grilled Chicken Wings

GLUTEN FREE

Sulphur Dioxide, Milk

Garlic Butter King Prawns

GLUTEN FREE AVAILABLE

Gluten-Wheat/Barley, Milk, Crustaceans

Mains

Roasts

Our Butchery Topside Suffolk Beef

Celery, Gluten-Wheat, Egg, Milk, Sulphur Dioxide, Nuts

Slow Roasted Pork Belly

Celery, Gluten-Wheat Egg, Milk, Sulphur Dioxide

Our Kitchen Nut Roast **VEGETARIAN**

Gluten-Wheat/Barley, Celery, Egg, Milk, Mustard, Sulphur Dioxide

Mixed Roast

Gluten-Wheat/Barley, Celery, Egg, Milk, Mustard, Sulphur Dioxide

Double Smash Burger

Egg, Gluten-Wheat, Barley, Milk, Sulphur Dioxide

Adnams Beer Battered Fish & Chips

Gluten-Wheat/Barley/Rye, Sulphur Dioxide, Egg, Mustard, Fish, Milk

Christmas Chicken Gyros

Sulphur Dioxide, Gluten-Wheat, Egg, Mustard

Cauliflower Cheese

Gluten-Wheat, Milk, Mustard

Desserts

Christmas Trifle **GLUTEN FREE AVAILABLE**

Gluten-Wheat, Egg, Milk, Sulphur Dioxide

Chocolate Orange Brownie Sundae

Egg, Milk, Soya, Sulphur Dioxide

Apple and Mincemeat Crumble Tart

Gluten-Wheat, Egg, Milk, Sulphur Dioxide

Mince Pie with Coffee

Gluten-Wheat, Egg, Milk, Sulphur Dioxide

Please email your choices along with any dietary requirements to therestaurant@suffolkfoodhall.co.uk

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

Please ask a member of staff if you wish to see the allergen menu.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VA = Vegetarian Available VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE
INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR
CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.