THE RESTAURANT
@ Suffolk Food Hall

Tables over 14 people

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.

Thai Sweetcorn Fritters GF/VE
Three fried sweetcorn Thai fritters, served with a sweet chilli dip.

Mains

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.

Aubergine Lentil Dhansak GF/VE
Roasted aubergine and lentil dhansak curry, served with coconut pilau rice and a poppadom.
+ King Prawns £3

Mighty Pigs In Blankets
Three of Our Butchery breakfast sausages, wrapped in streaky bacon, served with carrot and swede mash, onion gravy and greens.

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

Butternut Squash and Giant Couscous VEA
Roasted butternut squash mixed with giant couscous, fresh herbs, pomegranate and mixed leaf, set on a chilli and garlic butternut squash puree and topped with honey feta.

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.

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LARGE PARTY MENU

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, Sulpher Dioxide

Moroccan Grilled Chicken Wings
GLUTEN FREE
Sulpher Dioxide, Milk

Garlic Butter King Prawns
GLUTEN FREE AVAILABLE
Gluten-Wheat/Barley, Milk, Crustaceans

Mains

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

Aubergine Lentil Dhansak
Sulpher Dioxide, Mustard, Crustaceans
Gluten Free/Vegan

Mighty Pigs In Blankets
Gluten-Wheat, Sulpher Dioxide, Milk, Celery, Mustard

Christmas Chicken Gyros
Sulpher Dioxide, Gluten-Wheat, Egg, Mustard

Butternut Squash and Giant Couscous Vegan Available
Gluten-Wheat, Milk

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

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