

# BY THE *Bridge*

15 pp

All dietary requirements can be catered for with notice

## 1 of *On Croutes*

Smoked mackerel pate and preserved lemon  
Salmon mousse, dill crème fraiche  
Torched satay sardines, chilli salsa  
Poached cod ballantine

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## 1 of *Croquette*

Smoked haddock & colcannon  
Fish laksa curry  
Prawn & chorizo

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## 2 of *Mouthfuls*

Tuna nicoise, olive, quails egg  
Spiced fish tacos, smokey vinaigrette  
Mini hot roast smoked salmon salad  
Beer battered fish and chips  
Rockefeller oysters  
Caesar salad, white anchovies

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## 2 of *Salads*

Italian dressed lettuce salad  
Farmhouse style potato salad  
Cookhouse deli slaw  
Curried bean & chickpea salad  
Moroccan style cous-cous  
Carrot & fenugreek salad

Sweet and cake options overleaf

**choose** *Sweets*

Pecan & maple syrup slice

The Cookhouse signature Belgium choc brownie

Key lime pie cheesecake

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**or**

*Cakes*

Coffee & walnut sponge, espresso buttercream

Roasted lemon & almond sponge, lemon ganache,  
whipped cream

The Cookhouse traditional Victoria sandwich,  
Tiptree jam, crème Chantilly

Our packages are available within any of our function rooms. We offer our Feast Room, The Auditorium, or the Cookhouse.

Functions at Suffolk Food Hall benefit from:  
Free parking, a convenient location with easy access from the A12 and A14, a range of audiovisual equipment and free wi-fi.

We are also able to offer bespoke packages to suit. Plus arrange an appointment to view our facilities and discuss your event further with our events team.



**SUFFOLK  
FOOD HALL**

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[www.suffolkfoodhall.co.uk/functions](http://www.suffolkfoodhall.co.uk/functions)