

# Canapes

All dietary requirements can be catered for, with notice.

Please note this is a sample menu

## Farm

Red Poll carpaccio granary cracker, parmesan

Beef shin & roasted thyme mini croquettes

Red Poll rump steak tartare, sourdough croute

Slow cooked beef rilette, hot horseradish sauce

Rump steak in yellow mustard seeds

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## Butcher

Lemon & mustard chicken skewer

Lamb & sweet potato croquettes

Maple & orange glazed pork belly

Lamb loin, salsa verde, pea fritter

Parma ham, tomato bread

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## Fishmonger

Smoked mackerel & pea bon bon

Hot roast smoked salmon, pickled radish

Crispy squid with chilli & lemon

Cured salmon, pickled beet, horseradish

Flash fried prawns, garlic & parsley

Tempura prawns, wasabi mayonnaise

More selections overleaf

# Greengrocer

Confit tomato & mozzarella bruschetta (VN)

Polenta chips

Summer rolls, pomegranate molasses dipping sauce (VN)

Charred courgette, ricotta & pine nut

Cauli beignets, smokey aubergine

Arancini, tomato ragu

Triple cooked chips, aioli

Goats cheese mousse, pickles, truffle oil fried bread

Wild mushroom, ricotta & spinach stuffed filo

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Our packages are available in any of our function rooms;  
Feast, Auditorium or The Cookhouse restaurant.

Functions at Suffolk Food Hall benefit from:

- Ample parking
- Easy access from A12 and A14
- Wifi
- Audiovisual equipment
- Filtered water
- Tailored signage

Our Chefs and event team are able to develop bespoke packages to suit. Please arrange an appointment to view our facilities and discuss your aspirations.



**SUFFOLK  
FOOD HALL**

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