

FARMER Favourites 19.95pp

Build a package from a selection of our favourites.
All dietary requirements can be catered for, with notice.

1 of

Pies

Created by the
production team in



Chicken and chorizo

Slow cooked pork and wild mushroom

Braised lamb shoulder, rosemary and sweet potato

1 of

Scotch Eggs

Created by the
production team in



Cookhouse traditional

Black pudding

Pork & apple

1 of

Chef's Croquettes

Braised BBQ beef brisket

Honey & garlic pulled pork

Roasted lamb neck and sweet potato

Beef shin, thyme and crème fraiche

3 of

Salads

Italian lettuce varieties, home dressing

Farmhouse 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 Belgian choc brownie

Key lime pie cheesecake

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 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