

THE COOKHOUSE Party

19.95pp

Starters

The Cookhouse soup of the day, crusted granary bread

Smooth rich duck liver pate, finished with port & orange butter, toasted sourdough bread.

Smoked mackerel mousse, crème fraiche, pickled green apple salad, chive oil, granary bread crackers

Mains

Sauteed free range chicken supreme, pomme anna potatoes, parma wrapped green beans, wild mushroom au lait jus

Poached chalk steam trout, dry roasted Mediterranean vegetables, herb crushed new potatoes, salsa verde dressing.

Spinach & ricotta stuffed filo cannelloni, garlic & parmesan veloute finished with broad beans & fresh garden peas, parmesan tuile.

Desserts

Lemon meringue pie

Sweet pastry tart case, filled with raspberry paste, lemon crème diplomat, finished with torched Italian meringue.

Black Forest roulade

70% cocoa chocolate sponge layered with black cherry jam & Amaretti ice-cream, chocolate soil, boozy cherries.

Apple crumble & custard

Caramelised milk puree, vanilla & cinnamon apple compote, toasted oat crumble, calvados & vanilla crème Anglaise.

Coconut and lime

Hung coconut & kaffia lime parfait, black cherry puree, baby seasonal mint, mango sorbet

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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