

THE WHERSTEAD Way

22.50pp

Hot buffet option
Minimum of 25 people

Chef Recommends (the coloured options)

1 of All About Our Beef

Red wine braised feather blade hot pot, seasonal tuber vegetables, gratinated creamed potato seasoned with horseradish & rosemary

Red Poll rump steak stroganoff, finished with French cognac, roasted thyme & double cream, steamed fragrant rice, garlic & herb focaccia

Slow roasted BBQ Red Poll beef thick ribs, Cookhouse deli slaw, Texan BBQ liquor, Cayenne sautéed potatoes

2 of All About The Taste

Overnight roasted lamb shoulder shepherd's pie, creamed red potato, tender stem broccoli & lamb jus

Corn-fed braised chicken chasseur, tomato & aromatic herb sauce, Duchess potatoes, farmhouse style Lyonnaise sprouts

Slow cooked pork shoulder & mixed bean cassoulet, browned pork sauce, rustic Farmhouse bread, honey & soy glazed parsnips

Malayan spiced fish laksa curry, Maris Piper potato, baby corn, broad beans, finished with coconut & lemongrass sauce. Toasted biga loaf

More selections overleaf

2 of

All About The Earth

Wild mushroom, spinach & ricotta filo parcel, herb & olive oil crushed new potatoes, mushroom cream sauce

Heirloom tomato & harissa tagliatelle, basil & pine nut pesto, fried basil leaves toasted rustic baguette

Mixed vegetable korma, braised pilau Jasmine rice, garlic & coriander naan bread, beetroot & red onion bhaji

Tender stem broccoli, sauteed leeks & blue cheese savoury crumble, butter & cumin roasted cauliflower florets, mustard & herb hollandaise

1 of

All About The Sweet

Cookhouse signature Belgian chocolate brownie, crème Chantilly

Rich & creamy lemon posset and cinnamon doughnuts

Mini lemon meringue pie

70% Ghanaian dark chocolate & brandy millionaire pavé

Individual salted caramel tart

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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