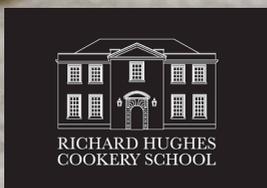


THE ASSEMBLY HOUSE

FOOD FESTIVAL

September, October,
November 2018



www.assemblyhousenorwich.co.uk
www.richardhughescookeryschool.co.uk
01603 626402





THE ASSEMBLY HOUSE FOOD FESTIVAL 2018

We are delighted to announce a brand new event for Norwich, the very first Assembly House Food Festival, bringing with it a whole new flavour to autumn in the city.

We hope this will become a firm fixture in the Norwich calendar, and are sure you'll find several events which will pique your interest and whet your appetite.

We are thrilled with the line-up and hope you'll find something on our menu of events to tempt you to come and join us. I do hope to see you soon.

Richard Hughes
Chef Director

The Assembly House Norwich, Theatre Street NR2 1RQ



DAVID CLAYTON'S PARADE OF PUDDINGS!

Wednesday October 17, 7pm
The Music Room | £28.00pp

This is a night for serious pudding lovers...people who savour something steamy, spongy and sweet with lashings of creamy custard! Join BBC Broadcaster and 'proper pudding lover' David for this special evening alongside The Assembly House team who will serve up a dozen or so proper puddings.

Rules of the Pudding Club: you can keep returning to the dessert table as often as you wish as long as you eat everything in your bowl before each visit!

Puddings will be individually announced and paraded in with due ceremony-you can then vote for your favourite! There'll be a main course or two, but all that really matters is that you leave plenty of room for what's really important: pudding!

Book at www.richardhughescookeryschool.co.uk
Communal tables, dietary requirements catered for with prior notice



ONE MAN IN HIS APRON RICHARD HUGHES

Tuesday October 23, 7pm start
Noverre Ballroom and The Music Room

An evening with Richard Hughes, launching his new cookery school brochure for 2019 with canapés and fizz. Free ticketed event (limited capacity).

To register, email enquiries@richardhughescookeryschool.co.uk



THE NOVERRE CINEMA PRESENTS CHOCOLAT ^(12A)

Friday September 21, 7.30pm | £10.00pp

The Noverre Cinema will make a one-night return for a special screening of this delicious film filled with love, romance, hedonism and, of course, chocolate.

Based on the book by Joanne Harris and starring Juliet Binoche and Johnny Depp, the film is a French fairytale dedicated to the power of chocolate. Mysterious Vianne and her daughter arrive in an old-fashioned French town at the end of the 1950s and set up a chocolate shop filled with mouth-watering confections that almost magically inspire the straitlaced villagers to abandon themselves to temptation and happiness. When a handsome Irish gypsy arrives in town, Vianne realises she too may find her own magic.

Book at www.assemblyhoustrust.org.uk

CHOCOLAT HIGH TEA

Friday September 21, 5pm to 6.30pm | £21.00pp

Making a Great British tradition even greater, our master pâtissier Mark Mitson has created a delicious version of our famous Afternoon Tea that ticks all the chocolate boxes. Enjoy tea before crossing the hall to watch *Chocolat* in the Noverre for a decadent treat. Gateau Opera, chocolate eclairs, a Billionaire's Shortbread dessert and chocolate chip cookies will be served alongside sweet and cheese scones, sandwiches, warm sausage rolls and our exclusive Assembly House Afternoon Blend tea.



Book at www.richardhughescookeryschool.co.uk or call 01603 626402

THE GREAT BRITISH FOOD QUIZ

Thursday September 27 | £25.00pp

Join us for a fact-filled evening of merriment and competition in association with The People Kit. Join quizmasters Richard Hughes and Chris Bailey for taste tests, spot the celebrity chef, the famous “if music be the food of love...” round and take part in on-stage cook-offs designed to win your team extra points! A Norfolk tapas-style supper will be served, there will be a raffle of great prizes and, of course, the quiz itself!

In aid of the Norfolk and Norwich Association for the Blind.

Book at www.richardhughescookeryschool.co.uk

GAME MASTER CLASS AND GAME LUNCH WITH JOSÉ L SOUTO

Sunday September 23 | £32.00pp

Demonstration at 10am, lunch at 12.30pm

He's a master in his field: quite literally. Keen deer stalker and falconer José Souto will lead you through fur and feather as he demonstrates his art with sustainably-sourced wild meat. A chef at the House of Commons for 11 years and with stints at The Ritz and The Savoy Grill under his belt, José is author of *Venison: The Game Larder* and is senior chef lecturer at Westminster Kingsway College where he studied. One of the UK's leading game chefs with an unrivalled knowledge of how to cook game, its harvest and preparation, José releases his second book, *Feathers: The Game Larder*, this year. The demonstration will be followed by a lunch inspired by José's work – if you're game, we are!

Book at www.richardhughescookeryschool.co.uk or call 01603 626402

THE SCHOOL OF CHOCOLATE WITH GARY HUNTER

Sunday November 18 10.30am | £30.00pp

A morning dedicated to the cocoa bean, presented by the UK Chocolate Ambassador Gary Hunter, with a talk on the history of chocolate, a delicious demonstration, and, of course, a tutored chocolate tasting. Gary is an ambassador for Callebaut chocolate, a judge at the World Chocolate Masters and head of the oldest, most prestigious cookery college in the UK, Westminster Kingsway. Gary will also create a decadent chocolate themed Afternoon Tea with head pastry chef Mark Mitson to enjoy after the demonstration. Event includes Afternoon Tea.

Book at www.richardhughescookeryschool.co.uk



FOOD WRITING WITH ANDY LYNES

Saturday September 29, 9.30 to 1.30pm | £30.00pp

In this half day, hands-on interactive workshop, food, drink and travel writer Andy Lynes will lead you through a series of short, enjoyable writing tasks that will help you hone the skills you need to produce memorable, entertaining and informative work. Andy is a columnist for several national newspapers and magazines and the author of four books on food – a MasterChef semi-finalist, he is co-founder of Brighton's Best Restaurants awards and OctoberBEST.

Book at www.richardhughescookeryschool.co.uk or call 01603 626402

DINNER WITH KARL GOWARD OF SHEPHERDS OF WESTMINSTER

Thursday October 4 in The Music Room | £35.00pp



There's regularly a hint that the head chef of the politico's favourite restaurant in London has a link to Norfolk – just look at the menu and spot the produce from the county! We are delighted that Karl Goward is joining us as guest chef to cook a dinner to remember. Karl spent three years working alongside legendary nose-to-tail chef Fergus Henderson at St John and opened St John Bread and Wine, which won Best Restaurant of the Year in 2004. He has worked in New York at The Spotted Pig, Prune and Soho House and now brings more than 20 years of experience to Shepherd's of Westminster. Karl's commitment to bringing the best food from around the British Isles to his diners is uncompromising. Born and bred in Norfolk, he attended Norwich City College and regularly returns to the county. "Karl is, without a doubt, my favourite chef working in the UK today, his food is the what you'd choose to eat every day of the week. His style is all about the quality of the ingredients being allowed to take centre stage – he's a chef that all cooks should look to for inspiration," said Richard Hughes.

Dinner, glass of wine on arrival.

Book online at www.richardhughescookeryschool.co.uk

The Ten (Food) Commandments

by Jay Rayner



Thursday November 29

Show starts at 8pm

Pre-theatre dining available from 5.30pm
(last orders for show ticket holders 6.30pm)

Tickets £20.00pp or £42.00pp for show and dinner.

The Assembly House Norwich proudly presents award-winning restaurant critic and MasterChef judge Jay Rayner with his one-man show which tackles the really big questions, like whether it is ever OK to covet thy neighbour's oxen (it is), eating with your hands (very important indeed) and if you should cut off the fat (no).

After a hugely successful run of live dates in 2014 to 2016 that featured in Jay's previous publication, *My Dining Hell*, and saw him examine our love affair with lousy reviews, Jay is embarking on a whole new tour with an accompanying book. *The Ten (Food) Commandments* combines reportage and anecdotes with recipes worthy of adoration and in a live audio-visual romp, Jay attempts to lead us to the edible Promised Land.

Jay Rayner is an award-winning writer and broadcaster, best known for his work as a MasterChef judge and restaurant critic for the Observer. In a recent survey of journalists and the public by UK Press Gazette, Jay was voted the most influential food and drink journalist in Britain. He likes pig.

Book online at www.richardhughescookeryschool.co.uk