



THE ASSEMBLY HOUSE FOOD FESTIVAL 2020

Jay Rayner · Guest Chef Pop-Ups · Cheese
and Wine Festival · Eat Like Elvis ·
Cookery Demonstrations · Photography
Competition · And Much More!

**FOOD FOR THOUGHT AT
THE ASSEMBLY HOUSE**



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SOMETHING TO TICKLE EVERY TASTE BUD AT THE ASSEMBLY HOUSE FOOD FESTIVAL 2020

Spreading smoothly across February like butter on a crumpet, the second Assembly House Food Festival shines a light on exceptional producers, ingredients and hospitality in a delicious, month-long culinary celebration.

Try exciting new flavours, learn from the experts, celebrate craftsmanship in food and drink, enjoy pop-ups from visiting chefs, cook alongside kitchen legends and most of all enjoy a big slice of fun with your food in the heart of Norwich.

We have plenty on our plate...

Listen to Norfolk's premier Elvis tribute band as you eat a menu inspired by the King, quaff wine and scoff cheese at the Norfolk Cheese and Wine Festival, celebrate the fleeting return of The Lavender House's famous seven-course tasting menu.

The Assembly House was delighted to be awarded the Norfolk and Suffolk Tourism Awards Food and Drink Destination of the Year and we are dedicated to putting the county firmly on the culinary map with an annual programme of exciting events, one of the highlights of which is our annual festival.

We are lucky to live in a county where we really do have it all – fish and seafood fresh from the boat, seasonal vegetables straight from the field, extraordinary meat, exceptional dairy products, and incredible restaurants – and we hope The Assembly House Food Festival 2020 will help celebrate them all.

We do hope you'll join us at the table!

Richard Hughes



Sunday Special Game Butchery and Cookery Workshop with Jose L Souto

Sunday 2nd February

He talks a good game! One of the highlights of our 2018 Assembly House Food Festival was a visit from Jose, who delivered a wonderful class on venison, butchery and game cookery. We are delighted to welcome Jose back, this time with a whole new class which follows the release of his second acclaimed book, *Game Birds*. Richard will join Jose on stage to cook.

A master in his field (quite literally), keen deer stalker and falconer Jose Souto will lead guests 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, Jose is one of the UK's leading game chefs with an unrivalled knowledge of how to cook game, its harvest and preparation.

Demonstration 10am, followed by lunch, wine and coffee at 12.30pm £40.00pp



Norfolk Cheese and Wine Festival – Aren't you Fon-due a Gouda Afternoon Out?

Sunday 9th February 12.30pm to 4.30pm

Cheese and wine go together like Laurel and Hardy, Thelma and Louise and Romeo and Juliet – so raise a glass to this special event which will celebrate a marriage made in heaven when we invite local cheesemakers and wine producers to the House for a special afternoon.

The glass will most definitely be half full as you meet the producers and try their delicious products at an afternoon filled with talks, tastings and demonstrations.

Your entry price will include a glass of local wine and then a huge selection of cheese-based canapés from The Assembly House kitchens served as you peruse the stalls.

Enjoy a selection of cheesy delights such as our famous three-cheese toastie, the pistachio and cheese shortbread that Delia Smith loved so much she used pastry chef Mark Mitson's recipe in one of her books, the legendary Cheese, Colman's Mustard and Chive scone, cheese gougères, Binham Blue brûlées...and of course plenty of tasters from the producers, too.

Tasters, talks, demonstrations and a glass of wine all included in the entry price.

£12.50 ticket





An Evening with Elvis and the Blue Sueders: Eat like a King

Saturday 22nd February

For one night only, the one, the only...MR ELVIS PRESLEY!

Yes, ladies and gentlemen, the King will be at the House for a spectacular night of good food, good music and good times.

Elvis aficionados will be all shook up when they watch eight-piece Elvis tribute band The Blue Sueders performing the best of the King's hits after enjoying a special themed menu so good that Mr Presley would have flown his private jet to Norwich to enjoy it.

The King of Rock and Roll, the beloved son of Memphis, a man who could rock rhinestones and white leather jumpsuits and the best thing to ever happen to peanut butter, Elvis Presley loved to eat and his appetite was as well-known as his greatest hits.

Eat like a King with a menu which includes 1970s-inspired canapés on arrival, the ultimate DJ Barnard Burger – fully-stacked with Binham Blue cheese, onion jam, spiced mushroom, marinated beef tomato and all squeezed into a brioche bun with sides of fries, deep-fried pickles and our famous chilli cherry tomato ketchup. For dessert, we've got an Elvis favourite: a toasted waffle with peanut butter ice cream, cherry compote, chocolate flakes and hot jam sauce.

And if you want some MORE...try a Velvet Elvis, a wickedly alcoholic milkshake, which will be on sale on the night: experience the magic that happens when bourbon, fresh bananas, peanut butter and chocolate ice cream get together in one glass. Cheers to Elvis in a glass!

Ticket price £35pp

David Clayton's Pudding Club

February 26, from 7pm

The first rule of Pudding Club: everyone can talk about Pudding Club! With a heartfelt mission of preserving the Great British Pudding, David Clayton's Pudding Club is hosted by MC (Master of Custard) David, who will introduce an evening of sweet temptation set to a carousel of 1970's sweet disco tunes! The parade of puddings includes pies, crumbles and cakes, tarts and other favourites – will yours make a guest appearance?

To create a fun and informal atmosphere, guests sit together on large tables in order to feast in style. Following our famous signature cheese, onion and potato pie served with winter greens, it'll be time for the main attraction – dessert! Get ready for rhubarb crumble, chocolate pudding, treacle sponge pudding, sticky toffee pudding, Horlicks rice pudding, spiced apple cake, Bakewell Tart...and more...all served with cream, ice cream, chocolate sauce and, of course, custard!

This event sold out quickly last year so be sure to grab your place at the sweetest table in Norfolk fast!

Dinner served at 7pm, £28pp, guests will be seated on communal tables.



MY LAST SUPPER WITH JAY RAYNER

Thursday February 27th

Imagine you are about to die. You have one meal left. What are you going to have?

It's the question award-winning restaurant critic, MasterChef judge and writer Jay Rayner has been asked most often by audiences across the UK. It happened so often that he decided the time had come to investigate the concept of the last supper and why it intrigues us so. Is it because of the opportunity it presents us with to let your appetites run riot? Or is it because it's a greedy way in which to tell the story of your own life? And if so, what would a man like Jay Rayner, who for two decades has made a living eating out in restaurants, choose to put on the menu?

In this barnstorming new show, based on his new book, Rayner investigates our fascination with last suppers and tells the stories of the killer dishes that would end up on his table: how he was introduced to oysters by his late mother, how he almost burnt down a hotel because of his love for snails in bubbling garlic butter and of the many ways by which the mighty pig has fed him over the years. Plus, he'll get the audience to design their own last meal. My Last Supper follows the success of his sell out shows, My Dining Hell and The Ten Food Commandments, which have taken audiences by storm across the UK, Australia, New Zealand and the US.

My Last Supper with Jay Rayner. It's a show to die for.

Assembly House Norwich

**February 27th Show at 8pm,
tickets cost £25.00pp.**

Why not join us for a special three-course pre-show dinner before you enjoy Jay Rayner's Last Supper? Call us on 01603 626402 to book, tables available 5pm to 6.30pm.



THE IVORY ROOM GUEST CHEF POP UPS

We are delighted to present a series of intimate dinners cooked by guest chefs in the stunning and newly-refurbished Ivory Room. Seating 30 covers, it is the perfect space to showcase the UK's burgeoning culinary talent but space is limited, so be sure to book early!

ALSO – the return of The Lavender House's famous seven-course tasting menu from Richard Hughes for one night only!

Whole Beast's Nose to Tail, Root to Fruit Pop-Up with Sam Bryant and Alicja Specjaina

Wednesday 5th February

Stripping things back to basics, Whole Beast is the nose-to-tail concept from the duo who worked at Peckham's Coal Rooms. Taking a 'primitive' approach to cooking, this pop-up will use every element of the animal to ensure that nothing is wasted. Using flame, smoke and ash to achieve different flavours, Sam Bryant – who grew up in Norfolk and who is heavily influenced by the legendary Fergus Henderson – has worked at Strattons, The Dabbling Duck, the Smokehouse at Islington and Princess of Shoreditch. He and Alicja apply the same principles of provenance and frugality to their vegetables as they will to the meat to complement their more carnivorous offerings. Exciting food, this couple have received fantastic reviews from critics and regulars alike from their popular London pop-ups.

Full menu www.assemblyhousenorwich.co.uk £45.00pp

W H O L E B E A S T



Mark Fitch The Inaugural Norfolk Home Chef of the Year

Friday 7th February

The Richard Hughes Cookery School is proud to sponsor the EAT Norfolk Food and Drink Awards Norfolk Home Chef of the Year – and our first-ever winner is hosting his first ever restaurant night with a takeover at The Assembly House!

Expect a menu packed with Mexican flavours, a fiesta that will bring sunshine to a winter's night with warming food which is perfect to eat with friends and loved ones. With street food platters, baked chicken, chillis and chocolate desserts!

Find out why Mark was crowned our first winner and enjoy a night of vibrant food served in our beautifully redecorated Ivory Room.

Full menu www.assemblyhousenorwich.co.uk £35pp

Liam Penn – Exciting vegan menu from a chef with an impressive pedigree!

Thursday, Friday 20,21 February

He calls himself “a food chemist” and he’s presently working for arguably the most famous food chemist in the world... The Assembly House is delighted to welcome Liam Penn for a two-night vegan pop-up.

Liam trained in France before moving to North Norfolk where he headed the kitchen at The Art Café, a vegetarian restaurant in Glandford. It was in Norfolk where Liam perfected his vegan ‘squid ink’ risotto which featured in The Sunday Times and where he spent many happy hours scouring the salt flats and coastline for samphire and seaweed to use in his dishes. His next kitchen was acclaimed London vegetarian restaurant Vanilla Black before a stint at two-Michelin star L’Enclume in Cumbria. Here his foraged treasures of wild juniper, gorse, garlic and mushrooms and the vegetables he grew featured prominently on menus. Today, Liam has added another star to his belt and works at a three-star restaurant which is widely considered to be one of the best restaurants in modern cuisine and whose name is so fiercely guarded that we’re not allowed to use it (but perhaps we’ve given you a clue...)! Liam, who considers Norfolk to be his home from home, will be presenting a six-course tasting menu packed with exciting flavours.

Full menu www.assemblyhousenorwich.co.uk

Vegan six-course tasting menu, £55pp



The Lavender House at The Assembly House

Friday 28 February

If you’re pining for The Lavender House and miss the Parmesan Custard, the grilled mackerel with beetroot, black pepper and vodka sorbet, the beef and smoked potato, the apple crumble with Calvados custard, the Iced Snickers Bar and, of course, the Old Beams Chocolate Box...we have good news! Richard Hughes is bringing back the flavours of The Lavender House for one night only with a selection of favourites to make a best of the best seven-course taster menu. With vegetarian alternatives on offer, there are only 30 covers available, so book quickly to make sure you’re part of The Lavender House Revival!

Full menus online

£55.00pp



FOOD PHOTOGRAPHY EXHIBITION AND COMPETITION

We love seeing your food photographs, whether it's a shot of afternoon tea at The Assembly House, the cake you've baked at home, a picture of the fry-up you enjoyed at your local café or produce from one of Norfolk's fabulous markets.

This year, we are holding a competition to celebrate great food photography.

Perhaps you captured a perfect picture of your child eating an ice-cream or the moment a bride and groom cut their wedding cake, perhaps you've captured a baking colleague covered in flour at 4am or simply snapped the comforting sight of a perfect bowl of soup waiting to be eaten.

There's only one rule: the photograph must have been taken in Norfolk after October 1 2018. Judges include professional photographers Rob Howarth – who takes all the show-stopping shots for The Richard Hughes Cookery School brochure – and Eastern Daily Press photographer Denise Bradley.

Entries open on October 1 2019 – the five most 'liked' photographs on Instagram plus five chosen by our panel of judges. The 10 photographs will then be displayed at The Assembly House with cash prizes for the best three, as chosen by our team of professional judges. Enter with the hashtag #AHFoodFestFoto20 and then ask your friends to share and like your photograph! Remember to use the hashtag and to tag @assembly_house in your entry. Last entry to be submitted by January 15 2020.

- Photographs must be suitable for exhibition at The Assembly House, judges' decision is final, competition open to professionals and amateurs, old and young, everyone, in short. Enter as many photographs as you would like!

