

www.norwichfoodfestival.co.uk

how to book

and further information

Please contact the venues directly to book in advance and to check that their details have not changed. Please mention the Bidwells Norwich & Norfolk Food Festival when you book.

You can also obtain further information from the Norwich Tourist Information Centre on Millennium Plain (01603 727927) and by visiting www.visitnorwich.co.uk and www.norwichfoodfestival.co.uk



VisitNorwich would like to thank Bidwells Property Consultants for sponsoring the Bidwells Norwich & Norfolk Food Festival.

BIDWELLS

Over the last 17 years Bidwells has shown a strong commitment to Norfolk and the business has grown to be the largest Property Consultancy working out of Norwich with a 60 strong team covering Rural Agency and Consultancy, Agri-business, Commercial, Residential, Planning and Development property advice.

Demand for quality foods has never been greater as consumers are becoming more and more interested in food provenance, regionality and the 'story' associated with food production. Bidwells' Agri-business team is working with a variety of companies across the food chain including farmers, food processors, manufacturers, supermarkets and Food Service Companies to improve the opportunities for smaller food producers to find profitable markets. The Bidwells Norwich & Norfolk Food Festival is an opportunity to demonstrate and highlight the many food producing companies across Norfolk and to show off all that is good in Norfolk. www.bidwells.co.uk

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EEDA



Whilst every care is taken to ensure that information contained in this publication is accurate, VisitNorwich Ltd cannot be held responsible in respect of any error or omission which may have occurred.

Don't miss the West Norfolk Food Fortnight now in its 4th year - 27th October to 10th November 2007 www.foodfortnight.co.uk

BIDWELLS

Norwich & Norfolk Food Festival

12 - 21 October

visit NORWICH

in association with



www.norwichfoodfestival.co.uk
www.visitnorwich.co.uk

events guide
simply delicious

celebrating local produce, local talent & healthy eating



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Lunch Hour Food Festival Tasty Offers

Make the most of your lunchtime with special restaurant offers and lunchtime snacks at the city's delis, sandwich bars and cafés.

Look out for our Lunch Hour Food Festival Logo  in the listings and see page 8 for more details.

Fun, Foodie events for Children

Make food fun for your children. We have lots of free exciting events that might just turn your child into the Jamie Oliver of the future!

Look out for our Children's Events logo  in the listings for more details.

welcome

to the Bidwells Norwich & Norfolk Food Festival

This is the third year of the Food Festival – proudly brought to you by VisitNorwich in celebration of local produce and the local talent of our wonderful chefs. For 2007, you will find many popular ingredients but we've added a few new 'flavours' to tempt you!

Norwich and Norfolk are blessed with a fantastic range of great eating places and wonderful food experiences. This is famous farming country, of course, which provides so many of our restaurants and hotels with a wealth of local produce – and it's no coincidence this year's Festival helps to celebrate the Year of Food and Farming. And with the Norfolk coast around us, we also have the fruits of the sea on our doorstep.

Taking part in this year's festival are fine eating houses as far afield as the Ship Inn at Weybourne and the Best Western George Hotel at Swaffham. We're delighted to welcome the Institute of Food Research with a series of talks and fun activities and other businesses making their debut include RARE at The Georgian House Hotel, The Kings Head at Horsham St Faith, De Vere Dunston Hall, The Wildebeest Arms at Stoke Holy Cross, Bridewell Deli, The Maids Head Hotel, Mackintosh's Canteen, plus many more.

"If you enjoy good food and drink then you've certainly come to the right place. The Norfolk county farm community are responsible for some very fine ingredients and with so much coastal area our local seafood is also extremely good. We at Canary Catering are proud to be associated with the Bidwells Food Festival."

Della Smith



day-by-day events

Friday 12th October

Look out for lunchtime events

To mark the opening of the Bidwells Norwich & Norfolk Food Festival, look out for all of our lunchtime events, offers and special menus taking places at delis, sandwich bars, cafés, restaurants and pubs across the Norwich area. See our week-long events section for tasty ideas.

Saturday 13th October

The Ritz comes to De Vere Dunston Hall 13-14 Oct

Enjoy the Ritz experience with this special gourmet weekend break at the luxury 4-star De Vere Dunston Hall. Dinner Bed and Breakfast to include Saturday evening dinner at La Fontaine Restaurant, Dunston Hall, designed and prepared by John Williams (see entry overleaf)

Where: De Vere Dunston Hall, Ipswich Road, Norwich, NR14 8PQ

Price: £190 per couple for dinner, bed and breakfast

Tel: 01508 470444 **Web:** www.devere.co.uk/heritage/Dunston-Hall/

Read on for the full programme of this 10-day extravaganza of fine food and eating. Indulge yourself and bon appetit!



The Year of Food and Farming September 2007 – July 2008 A campaign to promote healthy living by giving young people direct experience of countryside, farming and food. www.yearoffoodandfarming.org.uk

World Food Day Celebrated annually on the 16th Oct, World Food Day draws attention to the international effort needed to defeat hunger. www.fao.org/wfd



Saturday 13th October day-by-day events

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The Ritz Dinner at De Vere Dunston Hall

John Williams, Executive Chef at the Ritz, London, cooks a special menu in La Fontaine restaurant at the luxury 4 star De Vere Dunston Hall.

Menu:

Salad of spiced quail and chorizo with celeriac, apricot and walnuts
 Fillet of brill with spiced carrot puree and lemon verbena
 Raspberry and mango cranachan

Where: De Vere Dunston Hall, Ipswich Road, Norwich, NR14 8PQ

Price: £40 per head (includes glass of champagne on arrival)

Tel: 01508 470444 **Web:** www.devere.co.uk/heritage/Dunston-Hall/

Festival Opening and Ready Steady Cook

Enjoy the official opening of the Festival followed by a fun-packed celebrity 'Ready Steady Cook' with BBC Radio Norfolk versus Radio Broadland.

Where: The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 11.45am **Admission:** Free

The Ritz Master Class

An all day master class with John Williams, Executive Chef at The Ritz, London. Don't miss this unique opportunity to experience a cookery master class by a truly world-class chef. Join John for a cookery demonstration and lunch, before you yourself cook the demonstrated dishes in the superbly equipped kitchens of the Hotel School, City College, under the guidance of the master chef himself.

Menu:

Salad of spiced quail and chorizo with celeriac, apricot and walnuts
 Fillet of brill with spiced carrot puree and lemon verbena
 Raspberry and mango cranachan

Where: The Hotel School, Norwich City College, Ipswich Rd, Norwich, NR2 2LJ

Time: 10am – 4pm

Option 1: Morning refreshments, 90 minute demonstration, recipe pack and lunch with wine **Price:** Call for details

Option 2: As option 1 but includes a 3 hour cookery class and commemorative uniform **Price:** £95

Tel: 01603 773227 **Web:** www.ccn.ac.uk

**John Lewis Cookery Theatre at The Forum**

Sixteen of Norfolk's leading chefs celebrate the great tastes of Norfolk with continuous cookery demonstrations. Ingredients generously supplied by Waitrose Norwich.

Where: The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-4pm **Admission:** Free

Sponsored by **John Lewis**

Battle of the Bangers 😊

Taste and judge the special festival bangers made by some of the best butchers in the region in this keenly fought sausage makers competition. Will Archers successfully defend the title they won last year? You decide....

Where: Outside The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-4.30pm, 4pm judging and awards **Admission:** Free

Sponsored by

**Tasting of Speciality Mustards by Colman's of Norwich**

Accompanied by a festive Victorian hand cart of produce, staff from Colman's Mustard Shop (the sponsors of this year's Battle of the Bangers competition) offer tastings of a range of speciality mustards.

Where: Outside The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-4.30pm **Admission:** Free

Web: www.colmansmustard.com

**RNAA Norfolk Food Fair**

The Royal Norfolk Agricultural Association presents a Food Fair of local producers at The Forum. Sample and buy delicious produce from a variety of local producers, ranging from pies, cakes and preserves, to local meats, vinegars, wines and beer.

Some of the local businesses taking part include:

5 A Day (Norfolk Primary Care Trust), Fab Fudge (from Norwich Farmers Market), Favourite Fine Foods, Norfolk Garden Preserves, Essence Foods Samphire, Fayre Maiden Foods, Norfolk & Suffolk Speciality Foods, Norfolk Farmhouse Ice Cream, The Wolf Brewery, Scrubby Oak Fine Foods, Hoggies, Munchy Seeds plus lots more.

Where: The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-5pm **Admission:** Free

**Foam Alone!** 😊

Institute of Food Research present:

- Fun with foam! Find out what makes a good head of beer, the perfect froth for your cappuccino, the perfect trendy foamy sauce and take the bubble blowing challenge
- Find out how you taste food and why you can't when you have a cold!

Where: The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-5pm **Admission:** Free

Model Farm 😊

Celebrate the Year of Food and Farming with fun and education as the farm comes to the city. Norfolk Young Farmers bring farm animals, tractors, machinery, a range of crops and much more to the centre of Norwich. Find out where your food comes from and how farming systems work. The farm also provides a focus for the Farming and Business Forum which is open for young people who aspire to run their own business in rural Norfolk.

Where: Outside The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-5pm **Admission:** Free

Tel: 01603 748844

Web: www.norfolkyfc.org www.ruraladvice.co.uk

**Adnams Ales**

Visit the special Adnams Brewery travelling exhibition at The Forum. Taste some of their fine ales and find out how they brew. Adnams are associate sponsors of the Bidwells Norwich & Norfolk Food Festival.

Where: The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-5pm **Admission:** Free

Web: www.adnams.co.uk

**Wroxham Barns Food Tastings** 😊

Food tastings in the Country Food Store and The Fudge Shop at Wroxham Barns.

Where: Wroxham Barns, Tunstead Road, Hoveton, Wroxham, NR12 8QU

Time: 10am-5pm **Price:** Free

Web: www.wroxhambarns.co.uk

Saturday 13th October day-by-day events

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Sundae Perfection with Paravannis Ice Cream 😊

Choose from a wide range of flavours, sauces and nuts to create your ultimate sundae from one of Norfolk's finest ice cream makers.

Where: Marzanos, The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 9.30am-5pm **Price:** £3.50 **Tel:** 01603 665504

Web: www.theforumnorwich.co.uk

PizzaExpress Pizza Making Class 😊

Assisted by a PizzaExpress chef, children are invited to make their own pizza which will be cooked and available to take away. Maximum of 30 spaces, allocated on a first come first served basis.

Where: PizzaExpress, The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 10am, book in at 9.45am **Price:** Free **Tel:** 01603 662234

Web: www.pizzaexpress.com

Coffee & Cake at The Origins Gift Shop at The Forum

An exclusive new 'Norwich Special Blend' Fair Trade coffee will be launched, and available to sample, at The Origins Shop in The Forum. Local cake mix producers, Ninhams, will also be demonstrating how easy it is to use their cake mixes to bake delicious Norfolk cheesecake, chocolate cake, lemon cake & ginger cake.

Where: Origins Gift Shop, The Forum, Millennium Plain, Norwich, NR2 1TF

Time: 10am-4pm **Admission:** Free **Tel:** 01603 727920

Web: www.originsnorwich.co.uk

Dinner at Delia's

Join us for a three course meal selected from Delia's published recipes and receive a free jar of delicious home made Lemon Curd or Seville Orange Marmalade – plus a recipe from Delia to make the most of your free gift, so no excuses for not dishing up the perfect dessert when the in-laws next visit!

Where: Delia's Restaurant & Bar, Norwich City Football Club, Carrow Road, Norwich, NR1 1JE **Time:** from 7pm **Price:** £32 per person

Tel: 01603 218705 to book **Web:** www.deliascanarycatering.com

Acle Farmers Market

Come and celebrate the 1st anniversary of this fine farmers market. A wide variety of products, including pork butcher, bakery, chickens, vinegars, ice cream, beer and crafts.

Where: Church Hall & grounds, Acle NR13 3DY **Time:** 9am-1pm

Tel: 01493 750131

Norwich Farmers Market

Where: The Norfolk Showground, Dereham Road, Norwich, NR5 0TT

Time: 9am-1pm **Tel:** 01953 681715 **Web:** www.norwichfarmersmarket.co.uk

Sunday 14th October

John Lewis Cookery Theatre at The Forum

See 13 October

RNAA Norfolk Food Fair 😊 *See 13 October***Foam Alone!** *See 13 October***Wroxham Barns Food Tastings** 😊 *See 13 October***Adnams Ales** *See 13 October***Harvest Festival Service**

Celebrate a traditional harvest thanksgiving service, organised by the Royal Norfolk Agricultural Association and the Norfolk Federation of Young Farmers Clubs.

Where: Norwich Cathedral, NR1 4DH **Time:** 3.30pm **Admission:** Free

Scone Competition

Wroxham Barns have made over half a million scones in their kitchens since they opened in 1983. They think they're pretty good, but maybe you think you could do better? Compete in two categories – plain scones (no fruit) and cheese scones. Entrants should submit four scones by 2.30pm on 14 October.

Where: Wroxham Barns, Tunstead Road, Hoveton, Wroxham, NR12 8QU

Time: Entries by 2.30pm, judging at 3pm and winners announced thereafter.

Admission: Free **Tel:** 01603 783762

Web: www.wroxhambarns.co.uk

Food and Ale Fringe

Celebrate genuinely Norfolk food and drink which is high in taste and low in food miles. A marquee of food, ale, cider, wine and perry tastings, talks and demonstrations by local celebrities, live music and refreshments available all day.

Where: Earlham House Shopping Centre, Earlham Road, Norwich, NR2 3PD

Time: 10am-7pm **Admission:** Free **Tel:** 0845 603 6877

Web: www.producedinnorfolk.com

Great Norfolk Sunday Roast 🍴 *Also on 21st October*

Enjoy a Great Norfolk Sunday Roast at one of these tasty venues:

Arlington Grill & Brasserie

Where: Best Western George Hotel, 10 Arlington Lane, Norwich, NR2 2DA

Time: 12pm-2.30pm **Price:** 2 courses £11.50 **Tel:** 01603 617841

Web: www.arlingtonhotelgroup.co.uk

Best Western George Hotel Swaffham

Where: George Hotel, Station Street, Swaffham, PE37 7LJ

Time: 12pm-2.30pm **Price:** 2 courses in bar £9.95, 3 courses in restaurant £13.95 **Tel:** 01760 721238

Web: www.arlingtonhotelgroup.co.uk

Barnham Broom Hotel & Golf Club (21 Oct ONLY)

Where: Barford Suite, Barnham Broom Hotel & Golf Club, Honingham Road, Barnham Broom, Norwich, NR9 4DD **Price:** £6.50 main course

Tel: 01603 759393 **Web:** www.barnham-broom.co.uk

Café Verde

Where: Café Verde, Poultec South Green Park, Mattishall, Dereham, NR20 3JY

Time: 10am-3pm **Price:** 1 course £8.95, 2 courses £10.95, 3 courses

£12.95 **Tel:** 01362 850983 **Web:** www.poultec.co.uk

Ivory's Restaurant at The Assembly House

Where: Assembly House, Theatre Street, Norwich, NR2 1RQ

Time: 12pm-3pm **Price:** 2 courses £12.95, 3 courses £15.95

Tel: 01603 627526 **Web:** www.assemblyhousenorwich.co.uk

Kings Head, Horsham St Faith

Where: The Kings Head, Back Street, Horsham St Faith, NR10 3JP

Time: 12.30pm-3pm **Price:** 2 courses £7.95

Tel: 01603 898911 **booking essential**

Web: www.kingsheadhorshamstfaith.co.uk

Great Norfolk Sunday Roast continued overleaf

Sunday 14th October day-by-day events

RARE at Georgian House Hotel

Where: RARE at Georgian House Hotel, 32-34 Unthank Road, Norwich, NR2 2RB **Time:** 12pm-6pm **Price:** from £9.95 **Tel:** 01603 615655
Web: www.rare-grill.com

Scarborough Hill Country House Hotel

Where: Scarborough Hill Country House Hotel, Old Yarmouth Road, North Walsham, NR28 9NA
Time: 12pm-2pm **Price:** 2 courses £10.95, 3 courses £12.95
Tel: 01692 402151 **Web:** www.arlingtonhotelgroup.co.uk

The Ship Inn, Weybourne

Where: The Ship Inn, The Street, Weybourne, NR25 7SZ
Time: 12pm-2.30pm **Price:** call for details **Tel:** 01263 588721
Web: www.theshipinnweybourne.co.uk

Traffords Restaurant at Broad House Hotel

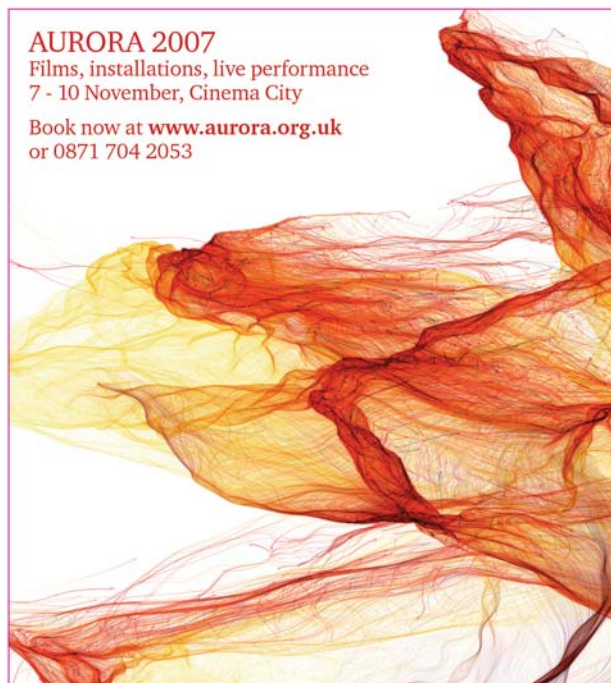
Where: Broad House Hotel, The Avenue, Wroxham, NR12 8TS
Time: 12.30pm **Price:** £16.95 **Tel:** 01603 783567
Web: www.broadhousehotel.co.uk

Waterside Terrace Restaurant at Hotel Wroxham

Where: Hotel Wroxham, The Bridge, Wroxham, Norwich, NR12 8AJ
Time: 12-2.30pm & 5.30-9pm **Price:** £7.25 **Tel:** 01603 782061
Web: www.arlingtonhotelgroup.co.uk

Wroxham Barns

Where: Wroxham Barns, Tunstead Road, Hoveton, Wroxham, NR12 8QU
Time: 11am-3pm **Price:** £9.95 **Tel:** 01603 783762
Web: www.wroxhambarns.co.uk



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15th-19th October



Lunch Hour Food Festival

Institute of Food Research at the Assembly House

To aid the digestion, come and hear about the latest developments in a range of food related science topics from scientists at the Norwich based Institute of Food Research, the UK's only publicly funded food research centre.

FREE entry. All talks take place in the Music Room at The Assembly House at 1pm. Lunches available in Ivory's Restaurant.

16 October **What Should I Eat?** with Sian Astley

Is a personalised diet unique to your own genetic make-up the answer to the prevention of chronic diseases?

18 October **Food for Health - Prevention is better than Cure** with Amy Gasper

Find out how collaborations with the Norfolk & Norwich University Hospital are helping us understand the relationship between diet and health.

19 October **Struggling with Strawberries? Petrified of Peanuts? Sorry you ate Shellfish?** with Claudio Nicoletti

What are the causes of food allergies and can they be prevented?

Public Health Food at The Forum

15 October 10am-2pm - **Bringing Up a Happy Eater**

- top tips for weaning and feeding tiny tots. Tastings, demonstrations and displays to inspire you to give your little ones the best start in life, and to help make messy mealtimes more fun.

17 October 10am-2pm - **Are you getting your 5 portions a day?** Open access for some top tips on getting more fruit and vegetables into your meals.

Free demonstrations and food tasting - especially aimed at young people and students! With Caroline Seaman, Food and Nutrition Co-ordinator, (Norfolk Primary Care Trust)

Tel: 01603 307255 **Email:** caroline.seaman@norfolk-pct.nhs.uk



Lunch Hour Food Festival Tasty Offers

Make the most of your lunchtime with special restaurant offers and lunchtime snacks at the city's delis, sandwich bars and cafés. **These include:**

Arlington Grill & Brasserie, The Belgian Monk, Best Western George Hotel (Swaffham), Bridewell Deli, Café Verde, Espresso Café and Pizzeria, Ivory's at the Assembly House, Jarrolds Restaurant on 3, Kings Head (Bawburgh), Kings Head (Horsham St Faith), Mackintosh's Canteen, Maids Head Hotel, Norwich City Football Club, Norwich Market, Origins at The Forum, Pinocchios, Place to Eat at John Lewis, Sainsbury Centre for Visual Arts, Scarborough Hill Country House Hotel (North Walsham), Three Ways Lebanese Restaurant, The Unthank Arms, Waterside Terrace (Hotel Wroxham), Wildebeest Arms (Stoke Holy Cross), Wroxham Barns and Zaks (Norwich & Poringland)

Look out for our Lunch Hour Food Festival Logo (🍴) in the listings for more details.

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day-by-day events

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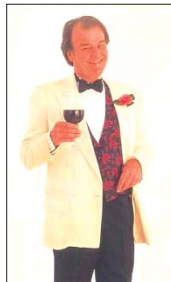
Monday 15th October

Keith Floyd presents: Floyd Uncorked! The Life of a Bon Vivour

Keith Floyd has been many things in his life, and now's your chance to find out what makes him tick - safe in the knowledge that you'll be guaranteed no good advice whatsoever but many a chuckle at scandalous tales of fun with his life-loving chums in the Med, the Far East or Scandinavia.

Warning: This performance contains accurate (strong) language, 16+

Where: Norwich Playhouse, St. George's Street, Norwich, NR3 1AB
Time: 8pm **Admission:** £12.50 **Tel:** 01603 598598 or book online
Web: www.norwichplayhouse.org.uk



Adnams Ales See 13 October

Tuesday 16th October

World Food Day



Have a go at Sausage Making 😊

Open house invitation to learn how to make sausages and have a go yourself!

Where: Poultec, Mattishall, Dereham, NR20 3JY **Time:** 2pm-4.30pm
Price: Free **Tel:** 01362 850983
Web: www.poultec.co.uk

Chocolate demonstration by Gary Hunter

Gary Hunter master craftsman from Westminster and Kingsway College presents a truly indulgent display as one of the leading chefs in the art of chocolate!

Where: The Hotel School at City College, Ipswich Road, Norwich, NR2 2LJ
Time: 6pm-9.30pm **Price:** £7.50 **Tel:** 01603 773227
Web: www.ccn.ac.uk



The Moveable Feast

A mystery tour of some of Norwich's finest eating places. After meeting for pre-dinner drinks and canapés at the Maids Head Hotel, you will enjoy each course at a different restaurant – all of a given quality and standard. After the feast you can join the party at the magnificently restored 15th century Dragon Hall with live music, free beer and wine tastings.

The Moveable Feast will financially contribute, from the profits, to the Hotel School at City College Alumni Charity and Parkinson's Disease Society.

Where: Various – see opposite
Time: From 6pm at the Maids Head Hotel **Price:** £30 per ticket (includes entry to After Feast Party)
Tel: 01603 617269 for tickets
Web: www.moveablefeast.co.uk



The Moveable Feast Restaurants:

- | | |
|----------------------------------------------------------|--------------------------------------------|
| Bedfords Restaurant & Bar | The Library |
| Brasteds at Dragon Hall | Mackintosh's Canteen |
| Café Parisien | The Nelson Pub Restaurant |
| Caffe Uno | Pinocchio's |
| The Courtyard Restaurant and Bar at The Maids Head Hotel | Take Five |
| Figaro Restaurant | Shiki Japanese Restaurant The Spice Lounge |
| Ivory's Restaurant at The Assembly House | St Benedicts Restaurant |
| | The Unthank Arms at the Lawyer |
| | The Wine Press |

Adnams Ales See 13 October

Wednesday 17th October

Tallest Jelly Competition 😊

The Institute of Food Research is setting schools a challenge to find out who can make the tallest jelly. Contestants will unmould their jellies at the live final.

Where: The Forum, Millennium Plain, Norwich, NR2 1TF
Time: 11am **Admission:** Free
Web: www.ifr.ac.uk/jellyvision

World Art Dinner

Dine in the unique surroundings of the Sainsbury Centre, a superb art museum and world-class Norman Foster building, and explore the Robert and Lisa Sainsbury Collection of modern European and World Art. On arrival enjoy welcome drinks and canapés. A 3-course dinner using Norfolk produce will be served in the Garden Restaurant while you relax to ambient jazz by the Dave Pullin Duo. Ticket price includes a donation to the Big C charity.

Where: Sainsbury Centre, University of East Anglia, Earlham Road, Norwich, NR4 7TJ, arrive at Gallery Reception
Time: 7pm drinks reception, 8pm dinner
Price: £35 per person, table of 8 £250.
Booking: essential – no later than Wed 10 Oct. Please advise any special dietary requirements
email: dawn.wightman@uea.ac.uk
Tel: 01603 591881 **Web:** www.scva.org.uk

De Vere Dunston Hall Night

Superb à la carte cuisine from the exquisite La Fontaine Restaurant is brought together for you to enjoy. Supervised by Dunston's Head Chef, students from the Hotel School at City College will be cooking a 3-course dinner from the brasserie menu at Dunston Hall.

Menu:
 Warm Norfolk goats cheese parfait with an aubergine pesto
 Escalope of Framgord salmon, roasted mediterranean vegetables, mash, sauce bouillabaisse
 Espresso poached pear with Lakenham clotted cream ice cream and a mini frangipane
 Coffee and Norfolk lavender-honey madeleines

Where: The Hotel School at City College, Ipswich Road, Norwich, NR2 2LJ
Time: from 6pm **Price:** £17.50 **Tel:** 01603 773393
Web: www.ccn.ac.uk



day-by-day events

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Thursday 18th October

UEA Lunch for staff, students and visitors 📍

2-course local produce lunch in the Sainsbury Centre Garden Restaurant.
Where: Sainsbury Centre for Visual Arts, University of East Anglia, Earham Road, Norwich, NR4 7TJ **Time:** 12pm-2pm **Price:** £10 (including a glass of wine) 50p donated to The Big C **Tel:** 01603 591881
Web: www.scva.org.uk

**Dinner in the style of the Blakeney Hotel**

Taste seasonal delights from this well renowned classical Norfolk hotel and restaurant. Freshly prepared before you, so you can try them at home.
Where: The Hotel School at City College, Ipswich Road, Norwich, NR2 2LJ
Time: from 6pm **Price:** £17.50 **Tel:** 01603 773227 **Web:** www.ccn.ac.uk

Adnams Ales *See 13 October*

Friday 19th October

'Elvis is Cod', he'll get to your 'sole' with his rock & roll

A fun evening of fish, chips and entertainment. What 'battered Plaice'. Whilst enjoying delicious locally sourced fish and chips you'll be entertained by a locally grown Elvis impersonator.

Where: The Hotel Wroxham, The Bridge, Wroxham, NR12 8AJ
Time: 7pm-10.30pm **Price:** £7.95 **Tel:** 01603 782061
Web: www.arlingtonhotelgroup.uk

'One Chef Too Many'

An evening of culinary surprises with the Great Hall Theatre Company at the Assembly House. Can you solve the perfect murder? A murder mystery evening with 3-course dinner and coffee. Parties welcome.

Where: Assembly House, Theatre Street, Norwich, NR2 1RQ
Time: 7.30pm for 8pm **Price:** £32.95 per person **Tel:** 01603 627526
Web: www.assemblyhousenorwich.co.uk

Adnams Ales *See 13 October*

Saturday 20th October

Dinner at Delia's *See 13 October***Master Class with Chris Coubrough**

Enjoy a relaxed day including lunch, with our very own local celebrity Chris Coubrough from the Crown Hotel in Wells and TV's Coastal Kitchen. Chris will be demonstrating his seasonal coastal menu before you reproduce the dishes under his guidance.

Where: The Hotel School at City College, Ipswich Road, Norwich, NR2 2LJ
Time: 10am-4pm **Price:** £95 **Tel:** 01603 773227 **Web:** www.ccn.ac.uk

**Food Fair, Castles of Norfolk, Diss**

Come and enjoy food tastings and meet the producers!
Where: Castles of Norfolk, 2 Mere Street, Diss, IP22 4AD
Time: 10am-3pm **Tel:** 01379 641863

Wroxham Barns Food Tastings 📍 *See 13 October*Adnams Ales *See 13 October*Sunday 21st October **National Apple Day****Norwich Farmers Market**

Where: The Provisions Market, next to Gentleman's Walk, Norwich, NR2 1NA
Time: 10am-4pm **Tel:** 01953 681715
Web: www.norwichfarmersmarket.co.uk

Apple Day at Gressenhall Rural Life Museum 📍

Enjoy a simply scrumptious day out at Gressenhall and discover the delights of apples celebrating National Apple Day. See apples being pressed, taste the juice and sample the cider. Visit the traditional food stalls to buy local produce. Stroll around the orchard, take part in apple games and activities and bring your own apples to be identified!

Where: Gressenhall Rural Life Museum, Gressenhall, Dereham, NR20 4DR
Time: 10am-5pm **Admission:** Adult £7.20, Conc. £6.15, Children (4-16) £5.10
Tel: 01362 860563 **Web:** www.museums.norfolk.gov.uk

Great Norfolk Sunday Roast *See 14 October for full details***Norfolk Hospitality Industry Awards**

The Norfolk Hospitality Industry Awards is a brand new awards ceremony that recognises and rewards the high standards of hospitality in the region. Created by the industry for the industry. The ceremony will showcase the excellence that makes hospitality in Norfolk such a great industry to be a part of. And on top of that, it's guaranteed to be a fun night out! Promoted in association with justjobsnorfolk.co.uk – Norfolk's No.1 jobs website.

Where: Marriott Sprowston Manor Hotel, Wroxham Road, Norwich, NR7 8RP
Time: 4.30pm, Carriages at 1am **Price:** £55 **Tel:** 01603 254212
Web: www.justjobsnorfolk.co.uk/awards

Wroxham Barns Food Tastings 📍 *See 13 October*

week-long events

Friday 12th-Sunday 21st October

Special Festival Menus & Offers lunchtime events

Arlington Grill & Brasserie

- Three courses for the price of two every day except Sundays
Time: 12pm-2pm **Price:** From £7.95
 - 'One Hour Meal Deal Special' - special 2 course lunch, served within the hour. Menu changes daily.
Time: 12pm-2pm **Price:** From £7.95
 - Food Festival 2 or 3-course dinner menu devised by the hotel's head chef using locally sourced produce.
Time: 7pm-10pm **Price:** 2 courses £15.95, 3 courses £19.95
- Where:** Arlington Grill & Brasserie, Best Western George Hotel, 10 Arlington Lane, Norwich, NR2 2DA **Tel:** 01603 617841
Web: www.arlingtonhotelgroup.co.uk

Barnham Broom Hotel & Golf Club

- Special Festival Menu, choose from: chargrilled chicken caesar salad; sausage & mash; linguini served in a light tomato and basil sauce & roasted peppers; traditional chicken curry; Norfolk honey roasted ham, egg & chips.
- Where:** Sports Bar, Barnham Broom Hotel & Golf Club, Honingham Road, Barnham Broom, Norwich, NR9 4DD **Time:** all day **Price:** Special offer of any two dishes for £9.95 **Tel:** 01603 759393
Web: www.barnham-broom.co.uk

The Belgian Monk

- The Belgian Monk will be holding a Mussels Festival throughout the week to tantalise your taste buds. So make sure you don't miss out and book early.
- Where:** The Belgian Monk, Pottergate, Norwich, NR2 1DS
Time: 12pm-3pm & 5.30pm-10pm, Mon to Fri. Sat from 12pm
Tel: 01603 767222 **Web:** www.thebelgianmonk.com

Best Western George Hotel Swaffham

- Three courses for the price of two every day except Sundays.
Time: 12pm-2pm **Price:** call for details
 - Selection of dishes specially devised by the head chef, featuring locally sourced 'healthy eating' produce.
Time: 12pm-2pm & 6.30pm-10pm **Price:** call for details
- Where:** Best Western George Hotel Swaffham, George Hotel, Station Street, Swaffham, PE37 7LJ **Tel:** 01760 721238
Web: www.arlingtonhotelgroup.co.uk

Bridewell Deli

- Homemade, Binham blue cheese, rocket & Norfolk gooseberry chutney on a demi baguette, ciabatta or sliced bread. Served all week except Sundays. Purchase a "lunch club" jute bag & get 10% off any 3 lunch items every time you use the bag. (Ongoing offer)
- Where:** Bridewell Deli & Sandwich Shop, 3 Bridewell Alley, Norwich Lanes, NR2 1AQ **Time:** 11am 'til they've gone! **Price:** £3.40
Tel: 01603 626128 **Web:** www.norwichlanes.co.uk/BridewellDeli.html

Broad House Hotel

- Traditional English Afternoon Tea in The Drawing Room – smoked salmon sandwiches, egg & cress sandwiches, homemade scones, local cream with strawberry jam and homemade cakes with a choice of leaf tea.
- Where:** Broad House Hotel, The Avenue, Wroxham, NR12 8TS
Time: 1pm-4pm **Price:** £12.75 **Tel:** 01603 783567
Web: www.broadhousehotel.co.uk

Café Verde

- Norfolk beef carbonade in Woodforde Wherry with new potatoes & vegetables.
- Where:** Café Verde, South Green Park, Mattishall, Dereham, NR20 3JY
Time: Mon-Tues 9am-5pm, Wed-Sat 9am-10pm, lunch or dinner (except Sundays) **Price:** £8.95 **Tel:** 01362 850983 **Web:** www.poultec.co.uk

Caley's Cream Tea Indulgence

- A delicious cream tea using local bakery scones, the best clotted cream, strawberry jam and a luxury chocolate.
- Where:** Caley's Cocoa Café, The Guildhall, Gaol Hill, Norwich NR2 1NF
Time: 9am-4.30pm, Mon 14-Sat 20 **Price:** £3.85 **Tel:** 01603 629364
Web: www.caleys.co.uk/cocoacafe.do

Castles of Norfolk, Diss

- Voted Best Food Retailer in Norfolk & Best Promoter of Local Food**
- Special local produce festival menu and food tastings
- Where:** Castles of Norfolk, 2 Mere Street, Diss, IP22 4AD
Time: 8am-4pm **Price:** Free **Tel:** 01379 641863

The Deli at Jarrols

- Daily tastings of local foods. **Where:** The Deli at Jarrols, Jarrold the store, 1-11 London St, Norwich, NR2 1JF **Time:** 10am-4pm **Price:** Free
Tel: 01603 660661 **Web:** www.jarroldsthestore.co.uk

Dimitri's Restaurant at St Giles House Hotel

- 2 for 1 lunch offer. **Where:** St Giles House Hotel, 41-45 St Giles Street, Norwich NR2 1JR **Time:** 12pm-2pm **Price:** Call for details
Tel: bookings 01603 275180 **Web:** www.stgileshouse.com

Espresso Café & Pizzeria

- A mouth-watering daily special showcasing the very best of local produce.
Time: 11.30am-10.30pm **Price:** £5.50 - £7.50
 - Taste of Norfolk Festival Pizza, from our authentic wood burning oven.
Date: 16 Tue-20 Sat Oct **Time:** 6pm-10.30pm **Price:** £7.95
- Where:** Espresso Café & Pizzeria, 12 St Georges Street, Norwich, NR3 1BA
Tel: 01603 768881

Ivory's Restaurant at The Assembly House

- Chef's specials and old fashioned homemade puddings served Mon-Sat.
- Where:** The Assembly House, Theatre Street, Norwich, NR2 1RQ
Time: 12pm-3pm **Price:** various **Tel:** 01603 627526
Web: www.assemblyhousenorwich.co.uk

Jarrols Restaurant on 3

- Local dish on restaurant menu. **Where:** Jarrols Restaurant on 3, Jarrold the store, 1-11 London Street, Norwich, NR2 1JF **Time:** 11.30am-2.30pm
Price: call for details **Tel:** 01603 660661
Web: www.jarroldsthestore.co.uk

week-long events

www.norwichfoodfestival.co.uk www.visitnorwich.co.uk

Jarrold the Store ⓘ

10% off any food title from the book department.

Where: Jarrolds Book department, Jarrold the store, 1-11 London Street, Norwich, NR2 1JF **Tel:** 01603 660661 **Web:** www.jarroldthestore.co.uk**Kings Head, Bawburgh** ⓘ

Gastro-pub, the Kings Head at Bawburgh is serving homemade Swannington Farm to Fork steak and mushroom pudding made using flour from Letheringsett Mill and local free range eggs, with seasonal vegetable and new potatoes with a small glass of house wine, a pint of Woodfordes Wherry, Fosters or a soft drink (excluding Sunday lunch).

Where: Kings Head, Harts Lane, Bawburgh, NR9 3LS **Time:** all day **Price:** £13 **Tel:** 01603 744977 **Web:** www.kingshead-bawburgh.co.uk**Kings Head, Horsham St Faith** ⓘ

Norfolk steak and ale pudding served with new potatoes and a selection of vegetables. 12-20 Oct (excluding 14th and 21st – Great Norfolk Sunday Roast available)

Where: The Kings Head, Back Street, Horsham St Faith, NR10 3JP **Time:** 12pm-2.30pm & 7pm-9.30pm **Price:** £8.95 **Tel:** 01603 898911 - **booking essential** **Web:** www.kingsheadhorshamstfaith.co.uk**The Library Restaurant Bar & Grill** ⓘ

Special Festival menu using local produce including the winning Battle of the Bangers Sausage. Festival Cocktail and Champagne offer between 6pm-8pm.

Where: 4a Guildhall Hill, Norwich, NR2 1JH **Time:** Mon-Sat 11.30am-3pm & 6pm-11pm, Sun 11.30pm-5pm **Price:** Lunch - 1 course £5.45, 2 courses £7.95, 3 courses £10.45 **Tel:** 01603 616606 **Web:** www.rafflesrestaurants.com**Mackintosh's Canteen** ⓘ

• Two-course lunch using the finest local produce.

Time: 12pm-3pm **Price:** £12.50

• One vegetarian dish and one meat dish using the finest local produce.

Time: 12pm-2pm **Price:** £5.95**Where:** Upstairs at Mackintosh's Canteen, Unit 410, Chapelfield Plain, Norwich, NR2 1SZ **Tel:** 01603 305280 **Web:** www.mackintoshscanteen.co.uk**1Up Restaurant @ The Mad Moose** ⓘ

Produced in Norfolk Dinner. Two or three course evening menu.

Where: 1Up Restaurant @ The Mad Moose, 2 Warwick Street, Norwich, NR2 3LB **Time:** 7pm-10pm **Price:** £14.95/£19.95 **Tel:** Bookings 01603 627687 **Web:** www.themadmoose.co.uk**Maids Head Hotel** ⓘ

• Norfolk smoked ham and smoked dapple with red onion jam and mizuna.

Time: all day **Price:** £5.50

• Salad of Norfolk Binham Blue, pear and crispy smoked bacon with reduced Ranworth apple juice and red wine syrup.

Time: all day **Price:** £6.50

• Homemade local burger with tomato relish, mixed baby leaf salad, mayonnaise and chunky chips.

Time: all day **Price:** £8.95**Where:** The Maids Head Hotel, Tombland, Norwich, NR3 1LB **Tel:** 0870 609 6110 **Web:** www.foliohotels.com/maidshead**Norwich City Football Club** ⓘ

With a relaxed vibe and cool, contemporary design Yellows is the perfect place to enjoy everything from a simple brunch with the family to a fun evening dining with friends or just a drink or two. Order any starter and main (or for children any children's main meal) and select a complimentary dessert from our special dessert list.

Where: Yellows, Norwich City Football Club, Carrow Road, Norwich, NR1 1JE**Time:** 11.30am-8.30pm (20th October 5pm-8.30pm)**Price:** call for details **Tel:** 01603 218209 to book**Web:** www.deliascanarycatering.com**Produced in Norfolk at Norwich Market** ⓘ

Visit the newly opened Produced In Norfolk stalls on Norwich Market for tastings and free recipe cards; everything you need for a fine evening meal which is high in taste and low in food miles. Mon 15th - Sat 20th Oct

Where: Norwich Market, Gentlemans Walk, Norwich, NR2 1NE**Admission:** Free **Tel:** 0845 895 1096**Web:** www.producedinnorfolk.com**The Origins Gift Shop at The Forum** ⓘ

The Origins Shop in The Forum will be offering local food and drink tasting sessions Sun 14th-Fri 19th October. Products featured will include:

- Norfolk Honey from Orchid Apiaries
- Norfolk Jams from both Norfolk Garden Preserves and Channell's Norfolk Preserves
- Teas from Purely Organic
- Norfolk Apple Juice from Norfolk Fruit Growers
- Cake mixes from Ninhams
- Norwich Fair Trade Coffee from Wilkinsons
- Chocolate from Caley's
- Truffles from Booja Booja

Come along to The Forum and tantalise your tastebuds. Special offers, gift baskets and gift packs of Norfolk products will also be available throughout the Food Festival.

Where: Origins Gift Shop, The Forum, Millennium Plain, Norwich, NR2 1TF**Time:** 10am-4pm **Admission:** Free **Tel:** 01603 727920**Web:** www.originsnorwich.co.uk**Pinocchios** ⓘ

Vibrant Italian Brassiere offering special festival lunch and dinner menu

Where: 11 St Benedict's Street, Norwich, NR2 4PE**Time:** 12pm-2pm & 5pm-11pm **Price:** £4.95 - £10.95**Tel:** 01603 613318 **Web:** www.rafflesrestaurants.com**The Place to Eat – John Lewis** ⓘ

• Garvestone pork tenderloin flat bread served with rocket and dijon aioli. Dressed with oven roasted tomatoes. With every festival sandwich bought you will be entered into a competition to win £25 worth of John Lewis gift vouchers.

Time: 9.30am-5pm **Price:** £6.25

• Festival honey, orange and lavender loaf cake with a Norfolk lavender ice.

Time: 9.30am-5pm **Price:** £2**Where:** The Place To Eat, John Lewis, All Saints Green, Norwich, NR1 3LX**Tel:** 01603 660021 **Web:** www.johnlewis.com

week-long events

www.norwichfoodfestival.co.uk www.visitnorwich.co.uk

Pulse Café Bar 🍴

Special festival menu and smoothies. Funky vegetarian food in a lovely setting and flower filled courtyard for those warmer days.

Where: The Old Fire Station Stables, Labour in Vain Yard, Guildhall Hill, Norwich, NR2 1JD **Time:** Mon-Sat 10am-10pm, Sun 11.30am-5pm

Price: from £4.95

Tel: 01603 01603 765377 **Web:** www.raffesrestaurants.com

RARE at the Georgian House Hotel 🍴

Steak and a glass of wine

Where: RARE at The Georgian House Hotel **Time:** 12pm-close

Price: £10.95 **Tel:** 01603 615655 **Web:** www.rare-grill.com

St Benedicts Restaurant 🍴

Small husband and wife run restaurant offering locally sourced high quality festival dishes including the winning Battle of the Bangers Sausage.

Where: 9 St Benedicts Street, Norwich, NR2 4PE

Time: 12pm-2pm & 7pm-10pm (except Sundays & Mondays)

Price: Lunch - 1 course £4.95, 2 courses £6.95, 3 courses £9.95. Dinner - 2 courses £13.95, 3 courses £16.95

Tel: 01603 765377 **Web:** www.raffesrestaurants.com

Scarborough Hill Country House Hotel 🍴

- Three courses for the price of two every day except Sundays
- 'One Hour Meal Deal Special'. Special 2-course lunch, served within the hour, all week except Sundays. Menu changes daily.

Time: 12pm-2pm **Price:** From £7.95

- 2 or 3-course dinner menu devised by the hotel's head chef using locally sourced produce.

Time: 7pm-10pm **Price:** 3 courses from £19.95

Where: Scarborough Hill Country House Hotel, Old Yarmouth Road, North Walsham, NR28 9NA **Tel:** 01692 402151

Web: www.arlingtonhotelgroup.co.uk

The Ship Inn, Weybourne 🍴

Showcasing the best food North Norfolk has to offer, you have the unique opportunity to choose the way in which your food is served.

Where: The Ship Inn, The Street, Weybourne, PE25 7SZ

Time: 6.30pm-9pm **Price:** call for details **Tel:** 01263 588721

Web: www.shipinnweybourne.co.uk

Three Ways Lebanese Lunch Hour Event 🍴

A great value Lebanese lunch menu, featuring authentic special dishes using local ingredients. Served Fri 12th - Sat 20th Oct, except Sun 14th & Mon 15th.

Where: Three Ways Lebanese Restaurant, 4a Brigg Street, Norwich, NR2 1QN **Time:** 12pm-2pm **Price:** from £5.00

Tel: 01603 622814 **Web:** www.threewaysrestaurant.com

The Unthank Arms 🍴

Food Festival menu throughout the week using the best of local ingredients. All dishes accompanied by great wines and beers.

Where: The Unthank Arms, 149 Newmarket Street, Norwich, NR2 2DR

Time: all day **Price:** from £5 **Tel:** 01603 631557

Web: www.theunthankarms.com

Waterside Terrace Hotel, Wroxham - lunch 🍴

- 'One Hour Meal Deal Special'. 2-course lunch, served within the hour, all week except Sundays. Menu changes daily.

Time: 12pm-2.30pm **Price:** £7.95

- Selection of dishes specially devised by the head chef, featuring locally sourced 'healthy eating' produce.

Time: 7pm-10pm **Price:** £16.95

Where: Hotel Wroxham, The Bridge, Wroxham, Norwich, NR12 8AJ

Tel: 01603 782061 **Web:** www.arlingtonhotelgroup.co.uk

Wildebbeest Arms 🍴

Produced in Norfolk lunch. Two or three course menu du jour available Monday to Friday.

Where: Wildebbeest Arms, 82-86 Norwich Road, Stoke Holy Cross, Norwich, NR14 8NX **Time:** 12pm-2pm **Price:** £12.95/£15.95 **Tel:** 01508 492497

Web: www.thewildebbeest.co.uk

Wroxham Barns 🍴

Two for one afternoon tea. Monday to Friday

Where: Wroxham Barns, Tunstead Road, Hoveton, Wroxham, NR12 8QU

Time: 10am-5pm **Price:** £5.95 (for two!)

Tel: 01603 783762 **Web:** www.wroxhambarns.co.uk

Zaks Fine American Restaurants 🍴

Zaks will be celebrating local food produce during the food festival with a range of specials prepared by their chefs and sourced from regular local suppliers and producers. Special festival burgers will include lamb and chilli burger and a pork and apple burger and also various starters and main meals. Visit www.zaks.uk.com for more details. Take part in the "Design A Burger" competition where the winning burger will feature on Zaks specials boards and the designer will receive a free meal to try their own creation.

Where: Zaks Mousehold Diner, Mousehold Heath, Norwich, NR1 4HW

Tel: 01603 427016

Where: Zaks Waterside Grill & Bar, Barrack Street, Norwich, NR3 1TS

Tel: 01603 614318

Where: Zaks at the Swan, The Street, Poringland, NR14 7RP

Tel: 01603 744977

Time: all day **Price:** from £5 **Web:** www.zaks.uk.com

Delicious food and wine tastings, special festival menus and Food Festival sandwiches, plus many other special events and offers will be available around Norwich and Norfolk.

Don't miss it!

