Food Museum

Wedding & Events Catering
2027/28

Our team here at the Food Museum love catering for celebrations and events. We have a wide variety of options available to enhance your day with delicious food and beverages, with a focus on using products made on site here at the Museum where possible, sourcing meat, vegetables, bread and preserves from the estate. However, if we can't, Suffolk & Norfolk have an array of artisan producers to draw upon meaning that your meal ingredients are always sourced as locally as possible.

From three course meals to luxurious grazing tables, informal BBQ's and freshly baked pizza, we have ample options to ensure your guests are well fed and watered whilst celebrating your most special day or attending your event. Our staff are very proud of our site wide 5-star Food Hygiene rating and our chefs are well versed in allergens and dietary requirements, ensuring everyone receives a beautiful meal.

Please take a look at the following options and pricing and do feel free to speak to us about any preferences and alterations we may be able to accommodate.

Please note, all pricing is exclusive of VAT.

Welcome Drinks & Nibbles

Sparkling English Wine	£8 per glass
Prosecco	£7 per glass
Non-alcoholic Prosecco	£6 per glass
Non-alcoholic Elderflower Spritz	£6 per glass
Personalised Cocktail	£10 per glass
Pitcher of Pimms with fruit	£20 per jug

Olive Bowls	£6 per bowl
Mixed Nuts	£5 per bowl
Vegetable Crisps	£4 per bowl

Or, utilise our horsebox bar! Available across the museum site.

Canapés

Choose 3 per person for £7.50 per head, choose 5 per person for £10 per head.

Example list over the page.

Smoked mackerel crostini

Whipped goats cheese and red onion

Mini Suffolk sausage roll

Rare beef filled Yorkshire puddings

Crispy chicken bites with katsu

Seasonal vegetable tartlet

Satay chicken with cucumber

Ham hock and Food Museum chutney

Vegetable tempura with sweet chilli

Pea and mint fritters

Lamb kofte bites

Sample Menus

Two courses £40, three courses £50

Starter
Hot breaded Camembert // Vegetable tartlet with walled garden salad // Seasonal soup with sourdough bread

Main
Beef Bourguigon with walled garden vegetables // Tarragon chicken with herb crusted potatoes // Moroccan vegetable tagine with cous cous

Dessert
Pavlova with seasonal fruit // Chocolate pudding with Alder Tree ice cream // Panacotta with glazed peaches

Followed by Tea & Coffee

Add a drinks package:
One glass of fizz for toasts, plus two glasses of wine per person during the meal £15 per person.

Grazing tables

An informal, sociable way to dine! Suitable for a main meal or as an evening option for reception guests.

Filled with local produce, cheeses, savories, crudites, chutneys, patés, meats and breads. Can be served as a cheese board only option, particularly popular for wedding receptions. Or, how about a dessert board to really treat your attendees.

Grazing Table
Full luxury offer to include meat and vegetarian options
£18.50 per head.

Cheese Board
A selection of local cheeses, with crackers, fruits and chutneys
£16.50 per head.

Dessert Board
An impressive selection of cakes, sweets, donuts and other treats £16.50 per head.

BBQ or Hog Roast

Choose a selection of meats, sides and salads. An option sure to suit all tastes.

Below are some sample offers

£25 per head
Food Museum Gourmet Burgers, Suffolk Sausages, Marinated Chicken Wings, Halloumi and Red Pepper Kebabs
Green Salad, Potato Salad, Cajun Wedges

£22 per head
Hog Roast pork roll, slow cooked lamb roll, cous cous salad, rustic coleslaw, thick cut chips

£20 per head
Gourmet Burger or Suffolk Sausage, thick cut chips and rustic coleslaw.

Why not ask about our horsebox bar to accompany your event?

Pizza

Whether you'd like us to keep bringing you slices until you can eat no more, or you'd like your guests to get hands on and make their own, we love firing up our pizza oven!

Situated in a secluded, grassy area of the museum, close to the medieval barn. This is a great workshop activity or something really fun to do with your guests as the sun sets on your event.

Or, allow our Chefs to take control and supply slices of pizza to your guests while you sit back and enjoy.

Available with a selection of salads, prices from £15 per head.

Pizza and beer, or pizza and cocktails? Ask about our Horsebox Bar!

Sweet Treats

Suffolk Ice Cream, £5 for two scoops in either a waffle cone or tub (with sprinkles and extras included!)

Our Ice Cream freezer can be moved to your location on site, so your guests can choose their own flavors, scooped in front of them and served with all the trimmings.

Dessert Board, £10 per head gets you a selection of mini dessert bites, cakes and sweet treats presented beautifully for your guests to enjoy.

More information?

We would love the opportunity to speak further about catering requirements for your event here at the Food Museum. Please email bookings@foodmuseum.org.uk to ask any further questions, to receive a fuller quote or to organise a site visit.