



Thursday 13th April 2023



Alcohol



WILDCRAFT BREWERY

Wildcraft Brewing is an independent craft brewery based in North Norfolk, we have a passion for great beer, sustainability, and foraging. We brew 24 different beers from the more traditional Bitters and Stouts to the more contemporary Mango NEIPA and Black Forest Gateau stout. We forage for as many of our ingredients as possible, while supporting the local economy by buying local ingredients, giving back to the surrounding area by planting hedgerows, working with local farmers, schools and groups to educate on sustainability and brewing. We love supporting independent local pubs, bars, venues, and bottle shops in any way we can to ensure they thrive and are an important part of their community. And finally being as environmentally friendly as we can, with the smallest carbon footprint we can manage.



EDMUNDS COCKTAILS

Edmunds Cocktails are an East Anglian-based producer of premium bottled cocktails. We craft our award-winning drinks with the same skill you'd find in your favourite cocktail bar, using at least a double serving of premium spirits and only the finest ingredients. All you have to do is shake with ice, strain and enjoy.



HUMBER DOUCY BREWING CO

“Humber Doucy Brewing Company is a family-owned brewery based in deepest, darkest Suffolk. Founded by a father and son duo, a maltster and a brewer, who focus on making fresh, vegan-friendly beers.”

We love mud tracked on a carpet, and a photo of Sir Bobby behind the bar. We love the sound of clinking pint glasses, carried six-high by a surly teen, and of locals telling the same lies again and again. Most of all, we love beer. We love session ales that last all day, and pints that pack a Suffolk punch.



ST. GILES DISTILLERY

St. Giles Distillery is a proudly independent, Norfolk based producer of high-quality spirits and is the home of an award-winning range of exceptional gins.

Handcrafted in our custom-made copper still, each of our products boast their own unique, complex and subtle character, yet are connected by a luxurious, velvety smoothness. Our slow and careful distillation process ensures that the delicious blend of flavours is retained within the spirit, resulting in a beautifully rounded and delicate gin, perfect for taste explorers.

Founded in 2017 by Simon Melton, St. Giles has been richly awarded for its gins. We have received an exceptional 3 Stars in the Great Taste Awards, numerous Gold Medals from industry heavyweights such as the World Gin Awards and the Spirits Business and are category winners in the Gin Guide for both our London dry and flavoured gin.



CHET VALLEY VINEYARD

The Chet Valley Vineyard Limited is the oldest producing vineyard in Norfolk.

It has a range of wines for all tastes. Over half of the 20,000 bottle production is sparkling wine. The vineyard only uses the traditional method of secondary fermentation in the bottle giving the wines finesse, fruit and complexity. Each bottle is hand-produced to ensure high quality throughout the process. The Chet Valley Vineyard is the only vineyard in Norfolk where the estate bottles its wines without outsourcing any of the processes. The making of the wines is overseen by the proprietor John Hemmant who has ensured the growth of wine types and of the vineyard size since 2010. Chet Valley is the only independently audited and certificated vineyard in the region in relation to "sustainability" and has just recently won the South Norfolk and Broadland award for innovation and excellence in the agriculture, food and the drinks industry sector. John has an interest in different wine styles and is not afraid to use modern varieties such as Regent, Solaris, Seyval Blanc and Cabernet Noir as well as traditional varieties such as Chardonnay, Pinot Noir and Pinot Meunier. The Chet Valley Vineyard produces seven different types of sparkling wine and five still wines. These unique wines from the boutique Chet Valley Vineyard are rare to find and special to drink.



HEART OF SUFFOLK DISTILLERY

The Heart of Suffolk Distillery was launched by husband and wife team Martyn and Karen Luke in February 2018 when a dream turned to reality. Gin has been a passion of Karen's for many years and more recently of Martyn's and it was an easy decision, when naming their signature product, to honour Betty, Karen's mother, who shared the same love and enjoyment of a good quality gin.



NICHE COCKTAILS

Niche® Cocktails was founded by Bob Scott from Suffolk who, fresh from his European travels collecting exotic spirits, perfected the craft of mixology. His dream is for cocktail lovers to be able to enjoy a top-notch mixology experience wherever they may be.

In 2019, Shout About Suffolk (now CSF Ventures) joined forces with Bob to help make this happen. Along with the rest of the team, we set out with the shared vision of creating a range of 'proper' cocktails that taste as if made by your favourite barman, to be enjoyed with ease wherever you are - lazing on the beach with friends or sitting by a roaring fire with a good book.

After many months of cocktail tasting (and a few other jobs!) we launched Niche Cocktails in February 2020. Since then we've been working hard to make sure happy hour is delivered to your doorstep whenever you need it.



NORFOLK RAIDER

At Norfolk Raider Cider we have a few core values. These values are plain and simple: quality, kindness and authenticity. We are obsessed with quality- we exclusively use quality, locally grown apples and high-quality flavourings. Kindness is essential for us- when it comes to the environment, we have the utmost respect for it and do our best to reduce our impact on it, in addition to this, we place pertinence on treating all people with the utmost respect and kindness. What you see is what you get- we took this literally and produced the most honest and authentic cider about with no preservatives or additives, a true real cider.

Our ciders are delicious still ciders produced by hand in the heart of Norfolk. We have a range of seven ciders and one perry. This includes 6 flavoured ciders, at least one of which is bound to tickle your pickle! Our traditional medium-dry cider, Wingman, has accrued many plaudits from all corners of our country including being voted in the top 10 ciders of the country by The Independent newspaper. We also have 4 kinds of vinegars, aside from our natural vinegar, that are infused with chilli, garlic, thyme and tarragon- perfect for all of your culinary needs!



QUARTER PROOF GIN

On discovering that in terms of ABV it was either ALL or NOTHING, Fabian & Rohan decided to shake up the spirits industry and create the first mid-proof spirits brand.

Quarter is created to redefine how you drink cocktails.

Quarter gin is fully distilled and blended to deliver the highest quality flavour and experience that you would expect.

Quarter gin is made from six carefully selected botanicals and spices, sourced from around the world and then distilled in copper pot stills. Expect a refreshingly light gin with a citrus punch from orange and grapefruit.



NORFOLK SPIRITS COMPANY

Norfolk rum was established in 2020 by Ben Crisp a furloughed airline pilot who wanted to create a premium range of English scratch distilled rums using as many locally sourced products as possible. All of the rums and rum liqueurs are expertly designed to be naturally smooth and to be enjoyed neat. All of the rums and rum liqueurs are made in England using treacly molasses and tradition distilling methods in copper stills.



Drinks



STOKE FARM ORCHARDS T/A APPLETREE HILL

Stoke Farm Orchards is a small family orchard, comprising of 30 acres of; apples, pears, quinces and apricots, situated in the heart of Suffolk. Uniquely, we grow our fruit, primarily, for processing. So we are not looking for aesthetics but flavour of the fruit.

The topography of the orchard means that we have a longer growing season than most orchards, so we have fruit that produces a juice with distinctive taste. For example, the piquancy of Bramley juice differs from the sweet rhubarb-pear fruity flavour of Cox.

The fruit is grown under an Integrated Managed system, so we rely heavily upon beneficial insects, bats and birds to control pests. Our aim is to produce a range of juices which can be enjoyed on any occasion.



OICHI KOMBUCHA

Oichi Kombucha is Norfolk 1st kombucha brewery. Established by three sisters with a passion to create delicious alcohol-free drinks.

A naturally fermented drink full of immune-boosting probiotics. Oichi Kombucha is made from a base of green tea and packed full of fresh and seasonal ingredients. Naturally carbonated and low in sugar. Oichi kombucha makes a wonderfully wholesome alternative to an alcoholic or soft drink. Brewed in small batches using traditional craft techniques in the Norfolk countryside.



GRUMPY PANDA

Grumpy Panda is a small family-run business based in Toftwood, Norfolk.

The name comes from Emma's love of Pandas. One day her daughter, around 6 years old at the time, told Emma she was a "Grumpy Panda". The name has stuck and we thought it would be an excellent name for a company!

All our coffee is ethically sourced following the NKG Code of Conduct, we work with a local family-run roastery. Our coffee's exquisite and unique flavours are enhanced by the open flame and cast iron drum process, which extracts the ultimate flavour and aroma.

All our hot chocolates consist of a powder with flakes and shards of real chocolate. Only 3 teaspoons into a cup of milk make a decadent cup! (Also works in the Velvetiser!)



Fresh



ARCHERS BUTCHERS

All our sausages are made with outdoor-reared pigs from Tim Allen in South Creak, North Norfolk. They are handmade the traditional way using our own unique blend of herbs and spices with no artificial flavourings or colourings used. The sausages have a high lean meat content of around 85% and use a mixture of shoulder, belly and leg of pork and a natural casing to create the perfect “bite”. We are renowned for our sausages throughout Norfolk for winning the popular, Norfolk Food & Drink festival “battle of bangers” competition several times over as well as many other awards.

Varieties include:*

- Traditional pork
- Caramelised onion
- Italian
- Cumberland
- Pork & Apple
- Traditional chipolatas

*we have many more varieties which are available upon request.



AMBRY

We produce free-range turkey bacon on a turkey farm in rural Norfolk.

Our bacon is a delicious alternative to pork, as it's cured with sea salt, black pepper and dark muscovado sugar, then gently smoked with beech chips. It's naturally low fat, high protein and contains only 33 calories per rasher. But eating well is also about sustainability - turkey farming has around half the carbon footprint of pork, and our packaging is carefully designed with reduced plastic and recyclable card. Good for you and good for generations to come. Available in six rasher retail packs and 1kg trade packs."



FEN FARM DAIRY

We are an innovative 3rd generation family farm, aiming to set the standard for dairy sustainability. In a few short years, Fen Farm products have taken the UK food scene by storm. Our Baron Bigod cheese has become a beloved menu staple of top chefs and is known to frequently grace the tables of Royalty. Our happy herd of Montbeliarde cows graze the fertile marshland of the Waveney River Valley and we are making their nourishing milk into the finest dairy products. We are excited to introduce you to our wares!



LANE FARM COUNTRY FOODS

Lane Farm Country Foods Ltd also known as Suffolk Salami is run by husband and wife team Ian and Sue Whitehead together with their daughters Rebecca, Sarah and nephew Harry. A real family farming affair.

Now in its fourth decade, the business continues to rear their own welfare-friendly pork which they still use in their Ham, Bacon and charcuterie today.

On site they have purpose-built facilities to create delicious charcuterie but with procedures in place to ensure that you will always get the same quality and satisfaction with each product.

Over the years the range of Charcuterie that they produce has gradually grown and today you will see three flavours of air-dried salami, an air-dried Chorizo, a cooking Chorizo, Air dried Coppa together with the new arrival of the Little Oinker a snack salami filling their drying rooms. Their bacon is cured traditionally by hand and is a real dry cure bacon which takes up to 3 weeks before it is ready. They have facilities onsite allowing them to smoke and cook all their own products. They have SALSA accreditation and are audited by the FSA.



Pantry



MALLARD MOAT FARM

Mallard Moat Quail is a small, family-run business in a beautiful corner of the East Suffolk coast. We proudly produce quail eggs and meat to the highest standards to sell locally and beyond.

Quail lay pretty little speckled eggs with a creamy, rich, satisfying, flavour enjoyed the world over. Not only that, they're known for their health benefits and packed with vitamins C, A and B12.

While fresh eggs are perfect for canapés and nibbles, and are fabulous boiled and dipped in celery salt, the government lockdowns gave us a new challenge, and we whiled away the time experimenting with a new idea - pickling them!

And so our perfectly pickled quail egg plan was hatched.

These ready-to-eat little eggs will spice up a salad, or spark up a starter. We're proud to say we have produced four varieties: Golden Pickleds, Pickled Quail Eggs, Pickled Pinks and Pub-style, each with their own individual identity.



THE GREEK OLIVE COMPANY

We are a small, family-run business based near the coast in Suffolk. We have the passion and ability to create amazing flavours together with an instinctive way of combining ingredients.

At The Greek Olive Company, we are dedicated to bringing you top-quality olives, marinated by us on our own premises, as well as other antipasti products which are imported on our behalf. We know that as a food operator or owner/manager of a retail operation, you need consistency, quality and value for money. We can bring you all this and more. We marinate our olives in Latzimas award-winning EVOO from Crete. We blend this with sunflower oil to avoid clouding and solidification at cool temperatures.

Pack sizes vary from small retail-type packs to large bulk bags so we can cater for all your needs.



WEDDELL AND TURNER

At Weddell and Turner we believe that everyone deserves a treat, even those with complex food needs.

Over 30 years ago, the founder, Helen was diagnosed with a dairy allergy. Her nan was then diagnosed with coeliac disease and joined Helen in the free-from world. She started changing old family recipes to be dairy-free and coeliac friendly so they could have a treat or two! Wanting to share this with others she began a business creating patisserie items that are 100% gluten-free and dairy-free including many that are Vegan-friendly.

Helen has continued alongside Head Chef Daniel, using her Biochemistry degree with Daniel's experience as a patissier, to create recipes that are both innovative and unique. This allowed them to develop treats that are safe and exceed the expectations for those both with and without dietary requirements. Our team continues to constantly develop new and exciting products to expand our offerings.

Our current range of cakes, gingerbread, confectionery and biscuits are produced to order and each item is hand-finished to our exacting standards. Nothing leaves the kitchen until we know it matches our luxury brand. Our products are perfect for independent retailers including visitor attractions, delicatessens, coffee, farm, and high-street shops.



TOSIER CHOCOLATE

We are a multi-award-winning chocolate maker. A Suffolk-based family business, traditionally stone grinding cocoa beans in small batches. Our chocolate is vegan, gluten, dairy and additive free.

We prioritise taste and flavour selecting origins that we love using cocoa beans that we have been ethically sourced. We have sustainability at our core and all our packaging is home compostable or recyclable.

RISKY BISCUITS

Established in 2020, Risky Biscuits make tasty, decorated, character biscuits that the kids love. The biscuits are great quality and guaranteed to put a smile on your face!



GREEN CUISINE

Green Cuisine is a family-owned & run business located in Watton Norfolk, it was founded in 1990 & employs around 20 local people. Green Cuisine has a range of over 150 herbs, spices & seasoning mixes packed in boxes, jars or larger catering-type pots.





SCARLETT AND MUSTARD

Scarlett & Mustard is a love thing . . . love for great tasting food, love for family, friends and animals, love for our customers, love for the environment and love for making mealtimes a doddle! And it all started in a Suffolk kitchen . . .

Now we have a lovely big range of products, with something to suit all whimsical tastes and tricky tummies, all of which have passed our rigorous and discerning tasting panel. We take time to let flavours develop and intensify - no short cuts - and use real ingredients, locally sourced where possible. All our products are made by humans (very nice ones), are suitable for vegetarians, and most for vegans and coeliacs. So some things take ages to make, but we think they taste better for it. We say pants to artificial flavours, colours and thickeners, and good riddance to plastic.



ESSENCE FOODS

Cheeky Nibble specialises in vegan, gluten free and nut-free granola; with flavours inspired by famous British desserts and drinks. These include: Cherry Bakewell, Victoria Sponge, Banoffee Pie and Vanilla Latte. These are all baked into uniquely large clusters, perfect as both an indulgent breakfast or a snack (“Cheeky Nibble” on the go) offering the first snackable granola hybrid product in the UK. The packaging is sustainable, with the boxes printed with Carbon Balancing, allowing my customers to make the delicious and ethical choice.

HILLFARM OILS

The Fairs family have farmed in Suffolk for over 50 years and were the first British producers of cold rapeseed oil. Our extensive range now includes flavoured oils, mayonnaises, salad cream and honey.



SIMON'S TABLE

Simon's Table specialise in a Rich, Dark & Tangy Marmalade, a Marmalade Gin Liqueur and Melt in the Mouth Shortbreads, all of which have won Great Taste Awards. New to their range are Cheesejacks - a savoury nibble to accompany drinks





OLD RECTORY PRESERVES

Old Rectory Preserves is an artisan maker of a range of multi-award-winning preserves, jellies, chutneys and marmalade created by Annabel Anderson, a former finalist on tv's Masterchef.

Our range of flavours is inspired by classic combinations of fruit and herbs, and where possible we use heritage fruit varieties giving our preserves a unique taste.

We aim to create products that are deliciously different while maintaining our principles on how good food should be made, using top quality, locally sourced ingredients with no artificial additives.



GOODTOGO LTD

Here at Goodtogo, we recognise the UK is evolving. We are living in an age where time is precious, our health is in focus and we want to play our part in being kind to our planet.

Currently popping up at Farmers' Markets across East Anglia selling our delicious, healthy homemade granola, Porridge Blends and our great tasting GoGo Bites.

Delivering a fully sustainable Glass Jar Refillable Service of our GoGo Bites to Gyms, Cafes, Farm Shops and busy offices offering a healthy, gluten-free, vegan-friendly option to your Customer.



SWEET SMILES

We're a truly family orientated business, creating delicious sweet mixes. Sweet Smiles was the brainchild of our 22-year-old son Ben, we wanted to create something special, which would not only bring a smile to our customers' faces but would give us an opportunity to work together as a family.

I left my full-time job and start developing the business, putting our ideas into practice. Between myself, with a Sales and marketing background my wife Donna a specialist in office management and our children Ben, currently working in finance and his AAT qualifications and Keira our 16-year-old social media expert!!!

We all have a positive daily input into the business utilising our skillset, and learning more about each other every day. The main thing for us is whilst we're creating and building a long-term sustainable family business we need to continue to have fun and enjoy ourselves too. If we can achieve this, it shows in everything we do for our customers, leading to a positive experience every time.

Our long-term objective is to build our brand into a nationally recognised Norfolk family business, based on the highest levels of quality and customer service with a heritage that lasts for generations to come.



MELTING POT FUDGE

Melting Pot Fudge is a family business started and run by three sisters- Cathy, Jenny and Dot. We grew up making fudge and we have never stopped!

In 2004 we decided to turn our passion into a business and the Melting Pot brand was born. Nothing has changed throughout the years, apart from us!! We still use the same recipe, natural ingredients and use open pots, melting our ingredients in the traditional way.

After several moves, we are now settled in a S.A.L.S.A. accredited factory in the heart of Belfast in the shadow of the iconic Harland and Wolfe cranes, Titanic Quarter.

Our award-winning Melting Pot fudge is hand-crafted by using local milk and butter. Our extensive range of flavoured fudge is all natural and gluten free- we use no additives, e numbers or palm oil.

To ensure no one misses out, we also have a delicious Vegan range of fudges in seven exciting and indulgent flavours. But don't just take our word for it- check out our testimonials.