

the Woodbridge Shuck shellfish festival 2018

Saturday 22nd - Sunday 23rd Sept

Woodbridge Shuck Shack – The Longshed Whisstock's Yard
Friday 22nd and Saturday 23rd September

Tide Mill flat bread and homemade butter

Raw and pickled vegetables to pick at



Deben mussel and fennel fritter, chilled dahl lentils,
fermented celeriac, crisp kale, yoghurt



Beetroot roasted in seaweed dough, pressed sole,
pickled apple, artichokes and Deben oysters



Canon of lamb, crisp sweetbread, grilled squash, confit turnip,
whipped goats' cheese, husk smoked sweetcorn croquette



Raspberries, roast chestnuts, salt, pepper and plum mascarpone,
white chocolate madeleines



Baron Bigod, apple, squash and runner bean piccalilli, watercress