



ICE Cookery School, Cook Shop and Café, based on the Rougham Industrial Estate just outside Bury St Edmunds are delighted to be hosting the ICE Cookery Theatre at this years Christmas Fayre in association with their partners KSL Kitchens and Bathrooms.

The ICE Cookery Theatre will run live, interactive Chef demonstrations on Friday, Saturday and Sunday, showcasing some of the best Chefs across East Anglia.

Located in the Cathedral Cloisters, just outside the Pilgrims Kitchen café in the grounds of the beautiful St Edmundsbury Cathedral, the ICE Cookery Theatre demonstrations will be on the hour, every hour between 11am and 4pm, are completely free for anyone to attend and will feature award winning Chefs from Bury St Edmunds and beyond who will be creating culinary masterpieces on the main stage.

Details on the programme for the show and background information on the Chefs is below:

	Friday 23rd	Saturday 24th	Sunday 25th
11am	Mark Poynton, MJP Restaurant	Lee Cooper, ICE	Justin Sharp, Pea Porridge
12pm	Dan Herbert, Dial House	George Aldous, The Ickworth	Scott Taylor
1pm	Lewis Dowling, Northgate (Cocktail demo)	Greig Young, The Northgate	Sunny Lau, The Packhorse
2pm	James Carn	John Jackaman, ICE	Justin Cain, Movable Feast
3pm	Nick Claxton-Webb, Weeping Willow, Barrow	Michelle Gillott	Lee Cooper, ICE
4pm	Justin Kett, Swan Lavenham	Lee Cooper, ICE	N/A

**Lee Cooper, Development Chef, ICE (compering the event)
@Ch3flee**



A chef for over 20 years, Lee's varied career started in the North West of England and included key roles at properties including Crewe Hall and Mottram Hall.

Lee then moved to take up the role of Senior Sous Chef in the Hilton Manchester Deansgate shortly after its opening, where he was instrumental in shaping the kitchen before a spell working for gastro pub group Brunning and Price across a number of properties. In 2014 Lee joined prestigious Suffolk hotel, The Ickworth, as Head Chef, leading a brigade of 11 where he stayed for three and a half years, developing his passion for farm to fork dining and creating innovative seasonal menus using traditional values and cooking techniques whilst complimenting them with modern technical skills to obtain fantastic textures and flavours.

Most recently, Lee was Head Chef at The Oaksmere Hotel and Restaurant in Eye, Suffolk before joining ICE as Development Chef earlier this year. At ICE, Lee heads up the Development Kitchen, Café and Cook School, working with chefs and restaurants right across the world. Outside of work, Lee is a family man with three small children, an avid collector of cookery books and a keen photographer.

**John Jackaman, ICE
@ice_cook_school**



Founder and Managing Director of the Infusions Group which includes the ICE Cook School, John Jackaman is the man behind the famous ICE Lunch Bar dining experience. John is an experienced Chef, having worked in a string of prestigious restaurants including The Dorchester and The Ritz.

Greig Young, The Northgate
@gyoung2311



Greig initially trained in Scotland at a 3 Rosette restaurant with a menu which changed daily and was based around local Scottish produce and fresh fish. He then went on to travel the world and work at some world class restaurants in Australia and New Zealand before returning home to work at The Vineyard at Stockcross and the Wild Rabbit, another Michelin-star restaurant in Oxfordshire. He recently moved back to Suffolk where he now heads up the team in The Northgate kitchen. Greig loves to showcase the best of East Anglian produce with his tasting menus.

**Sunny Lau, Packhorse
@moultonpackhorse**



Sunny studied in Birmingham after moving from Hong Kong and worked in some of the regions best restaurants during his training. He also worked at The Vineyard at Stockcross where he met Greig Young. Sunny moved to The Packhorse in Moulton and when Greig moved on to another Chestnut Group property The Northgate, Sunny took on the head chef role there. Sunny's cooking has been influenced by all of the places he has worked and the experiences he has gained and his particular style of relaxed fine dining influenced by the seasons fits in perfectly with the Packhorse's ethos.

Lewis Dowling, The Northgate (Cocktail Demo)



Lewis Dowling is Bar Manager at the Northgate in Bury St Edmunds. Lewis has worked in and around Bury St Edmunds for the last 7 years, setting himself a mission to learn as much as possible about flavours and cocktails. Having worked in lots of different styles of establishments, he found the bar is the bit that most peaked his interest. Lewis started his bar career in a burger bar that had very much a quantity over quality philosophy with regards to their cocktail offering. Lewis took learnings from this approach and has applied them to his ethos at The Northgate, offering a much more personable experience and high quality cocktails to his guests.

Justin Cain, Movable Feast
@movablefeasters



Justin Cain is Chef Director at The Movable Feast, a quality event catering business based here in Bury St. Edmunds. 'Feast' has been under the stewardship of Justin since its creation in 1998 and caters for parties, events and weddings throughout the year in nominated venues, client's own homes or in marquee settings. Justin has twice had the great pleasure of catering for members of the Royal Family, in the Cathedral in our beautiful town and at the University in Cambridge. In his twenty years, he has set-up his kitchen and served delicious dishes in locations varying from the most exclusive horse boxes in Newmarket, the sandy beaches of Southwold, the 'bumps' in Cambridge and in the middle of Framlingham Castle!

Prior to establishing 'The Movable Feast', Justin worked both front of house and in the kitchens of a number of fine dining establishments including the restaurant at Tattersalls for Hintlesham Hall, the Regatta restaurant in Aldeburgh, Thornbury Castle in Bristol and on the QE2.

He is married with two teenage sons and is an active member of Bury Rugby Club.

George Aldous, The Ickworth Hotel
@ChefAldous



I've been working at the Ickworth Hotel for the past 2 years and I love what I do. We are a family friendly luxury hotel situated in the middle of an 1,800 acre national park land in the heart of Suffolk. Being surrounded by such an amazing landscape massively influences my style of cooking. Taking an entirely seasonal approach to cooking, using the best quality ingredients and sourcing locally where possible, I like to focus on food that is both healthy and responsible for the environment. We take a simple approach to our cuisine, showing restraint where necessary, allowing the quality of local and seasonal produce to shine through.

James Carn

@jamescarn12



James can currently be found doing various pop ups across Suffolk as well as working with All Saints Hotel in Fornham.

He has had a varied career working in everything from neighbourhood restaurants to large boutique hotels and in 2016 he won Suffolk Chef of the year.

James is very active with West Suffolk College and takes lectures and classes throughout the year as well as volunteering with Passion to Inspire and mentoring catering students in the competition.

**Dan Herbert, The Dial House
@Herby77**



The Dial House is an award-winning restaurant with 8 boutique bedrooms in Reepham and is the big sister business to Norwich's bistronomie style restaurant Farmyard. The Dial House cooks with the same ethos as Farmyard but the offering there fits with the grand surroundings of the beautiful Georgian building.

Dan has been the head chef at the Dial House since it reopened in May 2018. The owners Andrew and Hannah say that Dan brings to the Dial House: high end cooking skills, passion, enthusiasm, attention to detail and a shed load of tattoos.

Dan has worked at a number of very well respected establishments across the county including Congham Hall in Kings Lynn, the Michelin starred Neptune in Hunstanton and Market Bistro in Kings Lynn.

Dan is in love with the produce he has access to in Norfolk from Eveshill Veg Co up the road in Booton to Norfolk Quail in Fakenham and gets excited about creating dishes depending on what walks through the kitchen door each week.

Dan's aim when he joined was to push The Dial House towards being the renowned 'go to' food destination he believed it deserved to be, by nurturing and encouraging the whole team to apply the same attention and passion to their cooking by teaching them to respect the produce and let it take centre stage.

**Justin Sharp, Pea Porridge
@peaporridge**



As big food and drink lovers, very much hands on owners Justin Sharp (head chef-proprietor) and his wife Jurga (front-of-house), like to keep things lively, fresh and exciting. Justin is not at all into gadgetry and tricks in the kitchen and favours a very much “produce” driven approach. He loves to cook what he himself would like to eat, prioritising local, seasonal produce. Whatever is on the plate, his aim is for a combination of simplicity and flavour. “Nose-to-Tail” dishes are also regular staple the Pea Porridge menu, which changes almost every day.

Justin Kett, The Swan Lavenham



EAT Suffolk Food and Drink Awards Chef of the Year 2018, Justin Kett was appointed as Head Chef at the 15th century Swan at Lavenham Hotel and Spa around seven years ago.

He took up the position after spending three years in a similar post at the Swan's sister hotel, The Brudenell, situated on the beachfront in Aldeburgh. Previously he worked as Sous-Chef at the renowned Castle Hotel in Taunton, which had a coveted Michelin Star and four AA Rosettes for its outstanding food.

Justin is passionate about sourcing local suppliers for his dishes wherever possible. Guests at The Swan can choose from a range of dining options to suit all moods and palates from informal eating in the contemporary style Brasserie to sumptuous fine dining in the elegant, AA two rosette Gallery restaurant.

Scott Taylor
@cheftaylor01



Scott's varied career includes time at the Walnut Tree in Abergavenny under Franco Taruschio, working for Lord Beaulieu at the historic Montague Arms and at Master Builders House Hotel under Michelin starred chef Kevin Mangeolles before moving back to Suffolk to become senior chef for the opening of the Ickworth Hotel under Michelin starred chef Adam Abbot.

Scott went on to become Head Chef for the Elveden Estate, implementing complete farm to fork values and nose to tail butchery before two years at ICE heading up their kitchen as their Development Chef. Scott is currently working with a number of local properties including The Weeping Willow and The Angel, Bury St Edmunds.

Michelle Gillott
@Chocoshells

