



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.

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, 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:

| Time | Friday 24th | Saturday 25th | Sunday 26th |
|------|--|--|---|
| 11am | James and David, The Angel, Bury St Edmunds | Dan Herbert, Briarfields, Brancaster | Jeremy Medley, ICE Cook School |
| 12pm | Nick Claxton-Webb, Weeping Willow, Barrow | John Jackaman and Tomas Jonaitis, ICE Cook School | Chris Lee, Bildeston Crown |
| 1pm | Greig Young, Packhorse, Moulton and Northgate, Bury St Edmunds | Greig Young, Packhorse, Moulton and Northgate, Bury St Edmunds | Mark Poynton, Alimentum, Cambridge |
| 2pm | Lee Cooper, Oaksmere Hotel, Eye | Eric Snaith, Titchwell Manor | Justin Sharp, Pea Porridge, Bury St Edmunds |
| 3pm | Jeremy Medley, ICE Cook School | Dan Perjesi, Poets House, Ely | Ross Bott, The Swan, Southwold |



Greig Young, Chestnut Group –The Northgate
@chestnutgroupuk

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 our kitchen. Greig loves to showcase the best of East Anglian produce.



Lee Cooper, The Oaksmere
@ch3flee @theoakesmere

Having been a chef now for over 20 years I have seen many changes to the industry. I have been very lucky to have worked with some fantastic people over the years which has helped me get to where I am today.

The Oaksmere hotel is a private owned restaurant and rooms. Having my own butchery and extensive kitchen garden allows me to utilise amazing local produce and grow our own to champion farm to fork dining. Using seasonal menus I try to be innovative and creative using traditional values and cooking skills then complimenting them with modern technical skills to obtain fantastic textures and flavours. By growing more confident in the produce we use and the development of my team I see a wonderful future at The Oaksmere.



Jeremy Medley, ICE
@JeremyMedley @ICE_Cook_School

When he was nine years old in his mum's kitchen cooking fairy cakes, holding the mixing spoon aloft like Excalibur, Jeremy announced to the world (well his mum and nan!) that cooking was the game for him. At 17 Jeremy won a scholarship to finish his education at a hotel school in Alsace. This gave him the chance to work at L'Auberge de L'Il (3 stars) and Au Crocodile (2 stars). At 18 on his return home he started his journey and has worked in 5 star hotels, Red Star country houses and award winning restaurants along the way.

Jeremy considers himself lucky to have worked in and run some truly great places like Mallory Court, The Moody Goose and to have shared his journey along the way with some dear friends, passionate people not to mention collecting a few stars and rosettes too.

32 years after starting his career, Jeremy is still as passionate about what he does as he ever was.



Dan Herbert, Briarfields, Brancaster
@Herby77

Dan started at the age of 15 working in a cafe, before travelling Australia and working in larger restaurants, eventually coming home and moving into 2 rosette kitchens, and dipping his toes in to Michelin starred restaurants before taking his first official head chef job at Briarfields, where he cooks using seasonal, and local produce to create flavour led food!



Dan Perjesi, Poets House, Ely
@PoetsHouseEly

Dan is currently the Head Chef of The Poet's House in Ely. He ran the two AA Rosette The Crown in Woodbridge where he was a Head Chef. Prior to that he was also Head Chef at the two AA Rosette The Gallivant Hotel. Dan also went from Sous Chef to Head Chef at The Hambrough Hotel on the Isle of Wight which held three AA Rosettes. Dan's career started in London including being Senior Chef de Partie at the five red star The Capital Restaurant in Knightsbridge.



Eric Snaith, Titchwell Manor
@TitchwellManor

Eric began his career in the kitchen of his family's hotel at the age of 15. When travelling around Australia in 1999/2000, he began working as a chef in various kitchens, developing his passion for cooking.

On his return to England, he worked as Sous Chef at the Rose & Crown in Snettisham, until 2003 when he returned as Head Chef to Titchwell Manor – a 27-bedroom boutique hotel that has recently won the East of England Tourism Award for Best Small Hotel and the EDP Best Small Hotel Award.

Eric has been at Titchwell Manor ever since and gained his third AA Rosette for his stand-out culinary skills in 2013. A Master Chef of Great Britain, Eric also earned the title of the Easter Daily Press, Norfolk Chef of the Year in 2012 and the hotel was named winner of 'Best Restaurant & Pub Dining' at the 2013 EDP awards. In 2015 he expanded his culinary portfolio and opened Eric's Fish & Chips restaurant and take-away in nearby village, Thornham which was recently selected in the shortlist for Best Newcomer at the National Fish and Chip Awards.



Chris Lee, Bildeston Crown
@Chefchrislee1 @Bildestoncrown

Chris Lee and his wife Hayley run the award-winning The Bildeston Crown, initially as Chef and Manager for 10 years for owner James Buckle, but leaving and then returning in September 2015 to run the business as their very own. Chris has developed a strong reputation for his self-taught style and his passion for championing local produce. He was named an "Up-and-coming chef" in The Good Food Guide and the Suffolk inn has won a number of awards including NATIONAL ENJOY ENGLAND AWARDS FOR EXCELLENCE Taste of England Gold and Suffolk Restaurant of the Year.



Justin Sharp, Pea Porridge, Bury St Edmunds
@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.



Ross Bott, The Swan, Southwold
@Swansouthwold

Ross Bott is Executive Head Chef at the newly refurbished Swan in Southwold. He oversees the hotels two restaurants, The Still Room and The Tap Room. The Still Room showcases the finest ingredients through Ross' take on modern British cooking. The Tap Room offers a more informal experience with well-crafted and tasty food. Ross has enjoyed an impressive career working alongside renowned chef Atul Kochhar, as well as three Michelin Star restaurant La Tante Claire, the Paris House and Danesfield House. At the Macdonald Compleat Angler, Ross and his team achieved Three Rosettes in just 11 months.

Ross is now transforming the Swan into a world-class food destination.