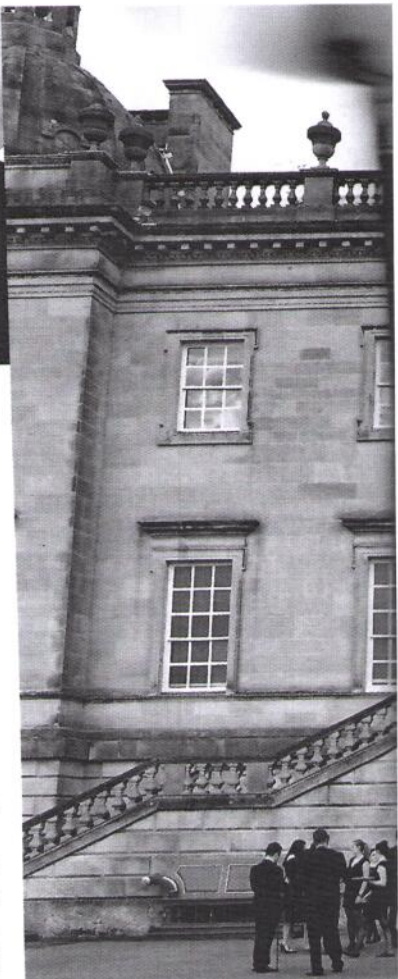


The Duke and Duchess of Cambridge with the Marquess and Marchioness of Cholmondeley

EACH patron Lady Leicester with some of the guests at the fundraising evening



BEST OF TASTE

A glittering event at Houghton Hall with the Duke and Duchess of Cambridge raises funds and awareness for one of the county's major charity appeals

THE GLORIOUS setting of Houghton Hall became the perfect backdrop to a very special fundraising event in aid of East Anglia's Children's Hospices (EACH) which was attended by the charity's royal patron the Duchess of Cambridge, along with the Duke of Cambridge.

The gala dinner, entitled A Taste of Norfolk, was hosted by The Marquess and Marchioness of Cholmondeley. The 80 guests, some of whom had travelled from around the world, were invited to the black tie evening while being encouraged to make a donation to the charity's nook appeal. EACH provides vital services caring for children and young people with life-threatening conditions across East Anglia and supporting their families. The nook appeal is the charity's campaign to raise £10 million to transform children's palliative care across Norfolk, including building a new hospice called the nook at Framingham Earl, near Norwich.

Graham Butland, chief executive of EACH, says: "We are so thrilled with the success of A Taste of Norfolk. This truly unprecedented event for EACH was only made possible following many months of hard work and dedication from our voluntary committee, led by our patron Emma Deterding and Philippa Pease of Purple Chilli Events. We want to say a huge thank you to Emma and all the committee members who have worked so tirelessly, and to the many companies and individuals who have so generously showed their support."

The evening began with an elegant champagne reception where guests were treated to

musical entertainment from Sam Aldersey-Williams and The Jefford Brothers as well as magic tricks by magician Archie Manners.

Guests enjoyed a five-course meal with courses created and cooked by five Michelin Star chefs: Galton Blackiston of Morston Hall, Tom Kerridge, who was head chef at Adlards restaurant in Norwich prior to opening the Hand and Flowers in Marlow, Sat Bains, Claude Bosi and Mark Edwards.

There was singing by the EACH Treehouse Choir, which includes families, staff and volunteers involved with the charity. Choir member Charlotte Markham gave a very moving speech about her son Elliot who died at just a few hours old. Charlotte and her family received care and support from EACH during that difficult time.

The dinner was brought to a close with speeches from The Marquess of Cholmondeley, and author Anthony Horowitz who has been an ambassador of EACH since 2008 - he spoke to guests about his recent visit to the existing hospice in Quidenham to find out more about the plans for the nook.

EACH patron and event organiser Emma Deterding says: "We are so thrilled with the success of A Taste of Norfolk and would like to say a huge thank you to everyone involved in the evening. We will be announcing a total raised in due course, but thanks to the huge generosity of our hosts, supporters and guests, this special event enables the nook to be one step closer to being a reality for so many families." ♦

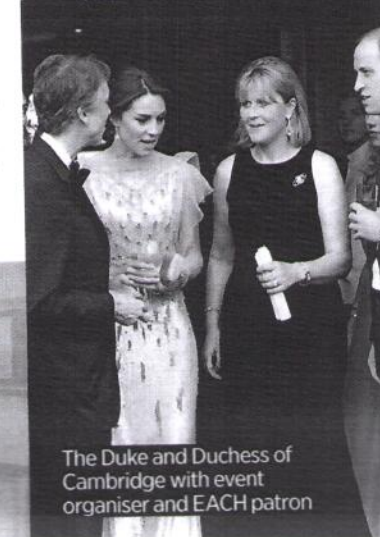
"This special event enables the nook to be one step closer to being a reality for so many families"



Diana Brocklebank Scott, Roger Combe and Keith Schilling



Behind the scenes with chefs Sat Bains and Claude Bosi



The Duke and Duchess of Cambridge with event organiser and EACH patron



Beautiful table decorations set the scene



The Jefford Brothers performing



Mingling outside Houghton Hall

MENU FROM A TASTE OF NORFOLK

Galton Blackiston

Squid ink cracker with Morston smoked salmon
 Avocado cannelloni with crab
 Beetroot meringue with a goat's cheese mousse
 Quail's egg scotch egg with Boudrain sauce
 Homemade breads

Sat Bains

Scallop Ceviche
 Elderflower with strawberry and tomato sauce
 Vierge

Claude Bosi

Wild seabass à la Grenobloise

Tom Kerridge

Loin of Houghton venison with summer beetroot puree
 Ragout pie and cow puff

Mark Edwards

Norfolk raspberries, strawberries, cider and blueberry coulis,
 Frozen yoghurt, candied ginger and black sesame nougat

Galton Blackiston

Handmade chocolates



Guests enjoy the champagne reception which started the evening in style



Diners enjoyed their meal, entertainment and speeches in the opulent surroundings of Houghton Hall



Chefs Sat Bains, Mark Edwards, Claude Bois and Tom Kerridge

Jill Green and Anthony Horowitz

EACH has outgrown its current hospice in Quidenham, due to demand and the changing and more complex needs of the children and young people they care for.

The nook will be built on a five-acre woodland site in Framingham Earl and will offer services which are either currently unavailable or extremely limited at Quidenham hospice, such as a hydrotherapy pool, music studio, large rooms for on-site family support groups, larger and more accessible outside space for children to explore and play and private rooms for one-to-one counselling.



Dinner awaits



