CHEFS THEATRE

	SATURDAY | 28TH AUGUST	SUNDAY | 29TH AUGUST	MONDAY | 30TH AUGUST
11:00 - 11:45	**COLIN NASH** Head chef of the Three Tuns in Bransgore, Colin will be showing some of his fabulous creations from his menu including Dorset Snails, local cuttlefish and gorse from the New Forest.	**LISA MARLEY** Lisa Marley has a passion for fresh flavours and likes to take classical recipes and simplify them for everyday plant-based cooking and baking.	**CHRISTIAN ØRNER** Private Chef and Chocolatier Christian Ørner is the owner and chef of SALT Cø. A Private Chef and Chocolatier business based in Poole, Dorset. He will be doing 2 demos, the first FISH: what to look for when buying fresh fish.How to fillet a flat fish, how to fillet a round fish, how to make a fish stock, how to get crispy skin when cooking fish every time, how to perfectly cook fish every time, how to make a Beurre Noisette sauce.
12:00 - 12:45	**ROSEMARY SHRAGER** Rosemary Shrager is an acclaimed chef, cookery teacher and TV star. After working under Pierre Koffmann in a three-Michelin-starred restaurant, Rosemary began running her own cookery courses at Amhuinnsuidhe Castle and Swinton Park and she regularly appears on popular television series The Real Marigold Hotel, and, in 2017, was a muchloved judge on The Big Family Cooking Showdown. Today she will be doing 2 demos, in this first demo she will be cooking a Spinach log with potted Salmon with pickle Samphire.	**RACHEL GREEN** Rachel Green is an award-winning chef, food writer, food campaigner, and TV presenter. She has many strings to her apron, including Ambassador roles and recipe development for brands such as Yes Peas, The Traditional Farmfresh Turkey Association, Cole & Mason, Fresh Growers, L JFairburn Eggs and UK Shallots.	**RACHEL GREEN** Rachel Green is an award-winning chef, food writer, food campaigner, and TV presenter. She has many strings to her apron, including Ambassador roles and recipe development for brands such as Yes Peas, The Traditional Farmfresh Turkey Association, Cole & Mason, Fresh Growers, L JFairburn Eggs and UK Shallots.
13:00 - 13:45	**JAMES GOLDING** Chef James Golding has been at the helm of the Pig Hotel Group since it opened in 2011. Today his demo will be THE PIG "Home Grown" demo using a range of their own produce from the estate.	**JAMES GOLDING AND DHRUV BAKER** James will be joined by his friend Dhruv Baker today. Dhruv as many will know was the winner of the 2010 Masterchef competition, and is also founding partner of Tempus Foods, partnering with Masterchef runner up from 2011 Tom Whitaker. They will be talking about the rise of British Producers and will cook a range of dishes using local/British produce.	**CHRISTIAN ØRNER** Christians second demo is all about Chocolate - CHOCOLATE:A brief history of chocolate, the bean to bar process (how chocolate is made), how to temper chocolate and why we do it, making salted dark chocolate ganache, making dark chocolate cremeaux (a really intense chocolate mousse).
14:00 - 14:45	**LISA MARLEY** Lisa Marley has a passion for fresh flavours and likes to take classical recipes and simplify them for everyday plant-based cooking and baking.	**LISA MARLEY** Lisa Marley has a passion for fresh flavours and likes to take classical recipes and simplify them for everyday plant-based cooking and baking.	**RACHEL GREEN** Rachel Green is an award-winning chef, food writer, food campaigner, and TV presenter. She has many strings to her apron, including Ambassador roles and recipe development for brands such as Yes Peas, The Traditional Farmfresh Turkey Association, Cole & Mason, Fresh Growers, L JFairburn Eggs and UK Shallots.
15:00 - 15:45	**ROSEMARY SHRAGER** Rosemary's second demo will have her cooking a Duck and Orange Ragout and Fettuccine.	**LUKE MATTHEWS** Executive Head Chef at Chewton Glen , Luke will be cooking a mouthwatering dish - Gigga Halibut & Scallops. As he approaches 21 years at The Chewton Glen Hotel this summer, the enthusiasm first kindled in his teens still shines out, reflected in the wonderful dishes served to the hotel's guests.	**LISA MARLEY** Lisa Marley has a passion for fresh flavours and likes to take classical recipes and simplify them for everyday plant-based cooking and baking.
16:00 - 16:45	**KATIE BAIRD AND BETH NIX** English wine & English cheese pairing. Katie is the manager of Parlourmentary - a cheese and local produce shop in Southbourne. Katie looks after 100's of different cheeses and has a strong passion for British cheeses. Beth Nix is the General Manager of Terroir Tapas in Southbourne. Its a zero waste restaurant that thrives on promoting English produce. Terroir only sells English wines that Beth selects for the menus.	**MORGAN HOUSE AND JAMES FOWLER** Farm dining. Morgan is the operations manager for The Larder House, Bodega wine bar, Terroir Tapas and Parlourmentary. Morgan is passionate onthe ethos of the venues whereby we promote the farm to plate ethos working directly with as many local producers as possible. James is the owner of The Larder House, Bodega wine bar, Terroir Tapas and Parlourmentary. He lives and breathes the ethos of supporting local producers and also the provenance on products. Living on a farm himself he gets first hand exposure to the best produce for the venues.	**COREY J EVANS** Vibes of the Vines Corey is the head sommelier for Bodega wine bar. He's super passionate about global wines & making the drinking experience one of a kind. Theres always something this guy can teach you about the beautiful world of wine.
17:00 - 17:45	**RACHEL GREEN** Rachel Green is an award-winning chef, food writer, food campaigner, and TV presenter. She has many strings to her apron, including Ambassador roles and recipe development for brands such as Yes Peas, The Traditional Farmfresh Turkey Association, Cole & Mason, Fresh Growers, L JFairburn Eggs and UK Shallots.	**RACHEL GREEN** Rachel Green is an award-winning chef, food writer, food campaigner, and TV presenter. She has many strings to her apron, including Ambassador roles and recipe development for brands such as Yes Peas, The Traditional Farmfresh Turkey Association, Cole & Mason, Fresh Growers, L JFairburn Eggs and UK Shallots.	CHRISTCHURCH FOOD FESTIVAL 28TH-30TH AUGUST 2021 SUPPORTED BY SAXE COBURG Property Experts

SPONSORED BY

SHOREFIELD HOLIDAYS · CAPTAIN'S CLUB HOTEL & SPA · VOLVO CARS POOLE · Audi Poole · YELLOW BUSES · FESTIVAL COAST LIVE! 2021 · GodFirst · WE'RE GOOD TO GO VISIT ENGLAND