

THURSDAY 2ND JUNE

ANDREW DICKENS

Andrew will be presenting the Chef's Kitchen, and is a man of many talents. He is a Presenter, Stage Chef, Actor & Speaker and Guinness World Record Holder...!

11.00-11.30

JAMES GOLDING & DHRUV BAKER

The Dynamic Duo and food gurus James & Druv will be cooking up a storm in the Chef's Kitchen, inviting their chef friends to join them on stage to cook, chat and eat!

12.00 -12.30

13.30 -

14.00

BRIAN TURNER

A regular on our TV screen since the 90's Brian Turner is one of Britain's most well-known chefs. He has worked at, and launched, many renowned restaurants and today is President of the Royal Academy of Culinary Arts and has been awarded a CBE for his services to the catering industry.

MARK HIX WITH JAMES GOLDING

James Golding has invited British Food Legend, bonafide authority on local ingredients and one of the UK's most eminent restaurateurs, to cook with him on stage.

15.00 -15.30

DHRUV BAKER

Dhruv Baker won MasterChef in 2010 and has gone on to forge a life in food, working in some of the UK's finest restaurants, opening a gastro pub and launching Tempus Foods, producing award-winning charcuterie made from single breed pigs and ex-dairy British cattle.

16.30 -17.00



FRIDAY 3RD JUNE

JAMES GOLDING

Local food hero and highly acclaimed Chef Director of the Pig Hotels, is centre stage this year, inviting his chef friends to cook alongside him in the Chef's Kitchen.

MASTERCHEF SPECIAL

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SUNDAY BRUNCH REGULARS - JAMES GOLDING **& MORGAN MCGLYNN**

Resident cheese expert on Channel 4's Sunday Brunch and Big Cheese of London's famous The Muswell Hill Cheese Shop and Sunday Brunch regular James Golding will be on stage to talk and cook cheese!

DHRUV BAKER & PERRY WAKEMAN - AFFINEUR **OF THE YEAR: CHEESE & CHARCUTERIE**

Perry is a celebrated expert in the art and skill of maturing cheese, winning the title of Affineur of the Year 2022. Masterchef Dhruv Baker is also a Charcuterie specialist, making award-winning British cured meats. Fermentation is their common language. Join them for an exploration of the world of curing and preserving cheese and meats.

JAMES FOWLER

James is the owner of renowned local restaurants The Larder House, Bodega wine bar, Terroir Tapas and Parlourmentary. He lives and breathes the ethos of supporting local producers and also the provenance of products.

THANKS TO



SATURDAY 4TH JUNE **COLIN NASH** Relentlessly innovative and one of the most exciting chefs in Dorset, Colin has been racking up awards at the Three Tuns for over 12 years. **RICHARD BERTINET** Unlock the mystery and pleasures of baking with Richard Bertinet, renowned baker, author, baking teacher, campaigner for "real bread" and acclaimed food champion.

SAM & SHAUNA

With the success of their cult restaurant 'Hang Fire', skill and passion for Southern BBQ, Sam and Shauna are champions of outdoor, sustainable, ethical cooking. They have received a collection of awards and prizes and front their own BBC One series 'Sam & Shauna's Big Cookout'.

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SUNDAY 5TH JUNE

'HOTEL & SPA

CAPTAIN'S CITIR

JESSE WELLS

Jesse is now the driving force behind Terroirs food concept. Delivering global tastes utilising solely British & hyper local & seasonal ingredients, with traceability & sustainability at its core. He preserves the seasons creating a library of flavours to use all year round. Produce is precious to Jesse whereby he ensures every part of every ingredient is embraced to its full on the menu.

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JAMES GOLDING & THE PIG HOTEL

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CHRISTIAN ØRNER

Chef, Chocolatier, and TEDx Speaker, Christian Ørner is based in Poole, Dorset where he is owner and chef of SALT Cø. He specialises in cooking modern French, British, Mediterranean and Scandinavian foods bringing together his Norwegian and British Heritage and his favourite cuisines.