

CHRISTCHURCH
FOOD FESTIVAL
27TH - 29TH MAY 2023



THE CHEFS KITCHEN

WELCOME PACK
FOR LOCAL
CHEFS/PRODUCERS

MAY 27TH TO MAY 29TH 2023



THE CHEFS KITCHEN

Welcome to the Christchurch Food Festival and thanks so very much for joining James, Ericka and the Christchurch Food Festival Team for what promises to be a very special weekend.

The Christchurch Food Festival has been running for over 20 years, it is now run by a small team of experienced event professionals who want to maintain the very special friendly feel that the event has, whilst elevating the quality of food across the festival to make CFF one of the best food festivals in the Country.

This note contains all practical information you should need to help make your time at Christchurch Food Festival run smoothly and be as enjoyable as possible. We really want to thank you for taking time out of your busy schedule over the bank holiday weekend to join us and we hope that you have a really great time. The Chef's Kitchen theatre certainly boasts some of the best views of any kitchen in the UK!



KEY INFORMATION

Event: Christchurch Food Festival

Venue: The Quomps, Quay Rd, Christchurch, Dorset BH23 1BU

Date of Event: Saturday 27th May - Monday 29th May 2023

Event Website: <https://christchurchfoodfest.co.uk>

Social Media: facebook.com/christchurchfoodfest [Instagram.com/christchurchfoodfestival](https://instagram.com/christchurchfoodfestival)

Key contacts on site:

Event Organiser Sarah Traynor 07803 853625

Event Organiser Philip Lowery 07763 314983

Event Organiser Fabio Diu 07793 559985

Chefs Kitchen compere Andrew Dickens 07958 714126

Home Economist Victoria Copley







Picture above is Entrance A

Badges/Passes – The event is free to enter you will not need any kind of badge or pass to gain entry to the event

- **Chefs Arriving at Christchurch Food Festival**

- We will try to facilitate you being able to get as close to the chefs marque as possible in your car to drop off your kit.

- **There are two main entry points to the event - See Main Map**

- A – The gate has vehicle access to site, but only before event hours, so access from 8.00am - 8.30am and vehicles off by 9.00am

- **Access via gate A** to Christchurch Food Festival site is via the junction of St Margret's Avenue, Queen's Avenue and Whitehall – NOTE permanent one way system in place.

- **Address : The Quomps, BH23 1DE**

- **B- Entry B is via Quay Road** – this road will be manned by security for the whole event preventing vehicle access to Quay Road, the security will be given the names of all chefs and asked to allow you to the suspended parking bays on Quay Road where you can off load your equipment. This route will be accessible to you for the whole event 24 hours.

You cannot park here.

CHEF'S KITCHEN STAGE

Compere – Andrew Dickens will be the main compere on the Chef's Kitchen, Andrew is a great friend of ours and is excited to be comparing this great line up of chefs. Andrew will speak as much or as little as you want him to, he is a true professional.

Ericka Golding will also be playing this part with some of you where you would like it.

Victoria Coley – is joining us in the capacity of home economist - she is happy to help you with your prep and setting your ingredients for the stage Ingredients –we will have very basic store cupboard ingredients within the theatre but you will need to bring your own ingredients for your recipes with you.

Appliances/Back of House – within the prep area we have a 4 ring inductions hob, an induction oven, a fridge, washing facilities, prep tables, saucepans, frying pans, bowls, etc. If you are need a specialist piece of kit for your recipe then email Sarah at tdevelopments@aol.com and ask if we have it or just bring it yourself.

Front of House - on the stage we will have another 4 ring induction hob, an induction oven, a fridge freezer and hand wash.

Toilets

There are Council toilets on the Quay and we have hired additional hired-in portaloos which are situated by the sheep show and at the end of Quay Road (The Boathouse end of site) have additional hired-in portaloos.

Greenroom

We have a Green Room space for use by chefs during the event open hours. This is situated behind the prep area for the Chefs Kitchen. It will be supplied with refreshments during the show with comfortable furniture for you to relax when you are not on stage out of the glare of the public domain. Obviously please also feel free to wander around the event which I am sure will be appreciated by our visitors and traders.

CHEFS KITCHEN

WITH JAMES GOLDING,
AND FRIENDS

WITH
THANKS TO



CAPTAIN'S CLUB
HOTEL & SPA

SATURDAY | 27TH MAY

SUNDAY | 28TH MAY

MONDAY | 29TH MAY

**11:00 -
11:30**

**BISI BORDLEY
(RECETTES SUCREE 1859)**

The Simplicity of French baking, join Recettes Sucrées 1859 to learn the fundamental techniques of French sweet pastry. Bisi will show how to use these skills to create recipes suitable for dinner party desserts etc. Using traditional, Artisan methods and good seasonal ingredients. Included in this demo is making individual Tartes; The making of sweet pastry, Lining and baking, and Filling. Recipes include: Pâté Brisée and Tarte aux amandes.

**12:00 -
12:30**

COLIN NASH

Colin will be offering English tapas, little plates of England, complimented with Fresh local produce from a beautiful garden.

**13:30 -
14:00**

**ANTHONY NAVARRO FROM CRAFT
MEAT AND ERICKA GOLDING**

Anthony is breaking down a body of Lamb and then showing how he rolls, stuffs and marinates his meats. Ericka will be demoing a lamb Flatbread alongside. She will also offer up an additional carpaccio dish from the cannon of the animal.

**15:00 -
15:30**

**SHAM RAPOSA @PICKLEDMONGOOSE
& FLORENCE RAPOSO**

Sham breaks down the makings of this Goan street food Specialty in both technique and History.

**16:30 -
17:00**

**JENNIFER WILLIAMS AND
ERICKA GOLDING**

Jennifer Williams @NakedJam will be offering up a take on Elderflower Cordial. Ericka will present alongside this a butterfly pea syrup, to show the colour change capabilities. Jennifer will Demonstrate an Elderflower Cordial Recipe. She will also speak about foraging, foraged walks & tours, as well as her teaching kitchen in Lymington. Ericka will support this by making a simple decoction of Butterfly pea/viola, then to expand upon the cordial by utilising it into Jellies.

**HAMPSHIRE & DORSET PRODUCERS
SESSION WITH JAMES GOLDING**

Local food hero and highly acclaimed Executive Chef of The Pig Hotel Group brings some local producers to share the stage

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.

**THE PIG HOTEL - JAMES GOLDING
AND APPRENTICES**

James Golding brings some of the Pig Hotel apprentices to demonstrate how things work at this outstanding foodie hotel group

**PERRY WAKEMAN -
THE CHEESE GEEK**

Perry is a celebrated expert in the art and skill of maturing cheese, winning the title of Affineur of the Year 2022.

**JAMES GOLDING
AND JAMES FOWLER**

James Fowler is the owner of renowned local restaurants The Larder House, Terroir Tapas and Parlourmentary. James Golding joins him for a cocktail masterclass.

LESLEY WATERS

Well known for her regular television appearances on Ready Steady Cook, Great Food Live and This Morning, Lesley was quickly charmed by the beauty of the West Dorset area and inspired by the superb quality of the fresh local produce available right on her doorstep. She likes to cook seasonal food when ever possible and her simple, modern style creates dishes that are easy to recreate with stunning results.

**RICHARD BERTINET &
THE PIG APPRENTICES**

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'.

**SUNDAY BRUNCH DEMO - JAMES GOLDING
AND MORGAN MCGLYNN**

Viewers of C4's Sunday Brunch viewers will know that James and Morgan make regular appearances. On the weekend lifestyle show. Join them on stage as they bring some of those experiences to the Festival.

**ASHELY MARSH - ROYAL ACADEMY OF
CULINARY ARTS 'ADOPT A SCHOOL'
WITH ST PETERS, CHRISTCHURCH**

The Academy's vision is that every child learns about food in a holistic sense and has the confidence to eat well, be healthy and happy. Their programme helps children to develop healthy eating habits and encourages an enthusiasm and interest in food, cooking, food provenance and sustainability, as well as giving an insight into the hospitality industry.



SPONSORED BY



THE BOATHOUSE

Sunday from 8.00pm

We are delighted to invite you to this very informal evenings at the Boathouse which is at the other end of the festival site. Join James, Ericka & Philip for some drinks and something to eat at the end of the day from 8.00pm onwards.

RSVP - send text or whatsapp to 0776 3314983 (Philip Lowery)

Address details:

The Boathouse, Christchurch, BH23 1BU



We would like to thank you for taking part and wish you a fun time at our festival



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CONTACT

LOGISTICS - SARAH TRAYNOR

tdevelopments@aol.com

PHILIP LOWERY

philipl@realfoodfestival.co.uk

JAMES GOLDING

jamesgoldingchef@gmail.com



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