



BRIGHTON & HOVE FOOD AND DRINK FESTIVAL

Spring Harvest 2016

Friday 19 May - bank holiday Monday 30 May

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HOVE LAWNS ARE
FREE ENTRY
FOR EVERYONE TO ENJOY



In association with

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ENGLAND 2016



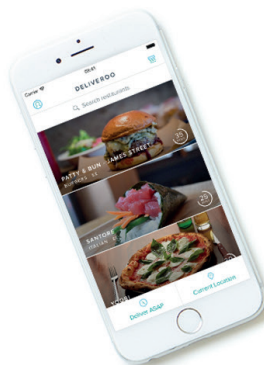
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We invite you to dive into the Brighton & Hove Food and Drink Festival 'Spring Harvest' 2016



As we enter our 14th year, this May sees the most exciting food festival ever to hit the seafront and streets of Brighton & Hove. The success of the ever-growing festival is entirely reflective of the

dynamism of the food and hospitality economy that we find in the city and surrounding county. From our internationally acclaimed wine industry through to our burgeoning independent restaurant scene, 2016 really is an exciting time for food and drink in our region.

Like much of what happens in our wonderful city, the Brighton & Hove Food and Drink Festival is a very unique vehicle driven by the passion and talent of the festival team and the hundreds of stakeholders we work alongside each year. Despite our scale and scope, we are a not-for-profit Community Interest Company with specified aims and objectives in terms of supporting and nurturing the local food economy, promoting both **good** and **local** food and drink to residents and visitors, and taking our food and drink offering to the wider world in terms of both export opportunities and gastronomic tourism promotion. We receive no public funding, so rely entirely on the on-going generosity and support of our patrons, sponsors and the hospitality and food community of our region.

Uniquely for a major food festival - whether here in the UK or overseas - all of our outdoor activities are **FREE** to enter. Other than the tasty morsels from our 80 plus stallholders on Hove Lawns at our Sussex & The World Weekend, we offer a varied offering of events and activities including our Children's Food Festival, Live Food Show, Beach BBQ Cook Off, live entertainment and our Taste The World area in conjunction with this year's international partners from Sicily, Sweden, The Netherlands, Portugal, Guernsey and India.

2016 is a truly momentous time for Sussex as this year we host the International Cool Climate Wine Symposium right here in Brighton & Hove, running alongside the food festival. ICCWS happens every five years, and sees hundreds of cool climate wine makers and wine media from across the globe descend on our city for a conference and exhibition at the Hilton Brighton Metropole that happens once every five years. Previous host cities have included Christchurch in New Zealand, Oregon in the USA and Tasmania in Australia. It really is a mark of how important Sussex and the south of England have become in terms of quality wine production in the past two decades, and as an organisation we're very proud to be delivering the consumer events for ICCWS alongside our friends at Butlers Wine Cellar, Laithwaites and English Wine Producers.

This year's Brighton & Hove Food and Drink Festival 'Spring Harvest' has a really exciting 10-day programme that involves oodles of truly delicious food and drink businesses. We've an Indian Banquet at Hotel du Vin with Curry Leaf Café, and beer tasting on Hove Lawns, both supporting FareShare Sussex; cool climate themed wine dinners at Terre à Terre, The Set Restaurant and Jeremy's Restaurant; fusion chef, producer and mixologist events at 64 Degrees and The Plotting Parlour; the UK's largest ever English Wine festival on Hove Lawns - along with a world record attempt for the biggest cheese board with La Cave à Fromage; a punk wine tasting supporting Rockinghorse children's charity; a Swedish tea dance with Visit Sweden, Metrodeco and Swing Sussex; an amazing brunch with the hugely talented chef Simon McKenzie from the five star Old Government House in Guernsey at Market; and we're even looking after our four-legged friends with The Dogs Dinner.

The city's food awards also launch on 1 April with public nominations in over 15 categories running until the end of August before our panel of judges head out to secret shop and interview the finalists with our grand final hosted in early November where we crown the creme de la creme of our hospitality and food industry.

I really hope I've got you salivating for more. And there is more. The food festival organisation runs across the year with our International Chef Exchange programme - this year we're working on partnerships in the US, Sweden, The Netherlands and India -, our monthly Sussex Wine & Gourmet Bus Tours taking you to vineyards and artisan producers, and we also do the whole Brighton & Hove Food and Drink Festival again from 25 August to 4 September.

As ever, I'd like to give a heartfelt thanks to my festival colleagues, our patrons, sponsors and media partners, and of course to the many hundreds of food and hospitality businesses who support us across the year. Its only through their commitment to the festival that we can continue to lay claim to being one of the biggest - and best - food festivals in Europe.

So tuck in, enjoy and join us for the bounty of world (and world-class) food right here on our doorstep!

Nick Mosley

Director, Brighton & Hove Food and Drink Festival CIC

Web: www.brightonfoodfestival.com

Facebook: [brightonfoodfestival](https://www.facebook.com/brightonfoodfestival)

Twitter: [@brightonfood](https://twitter.com/brightonfood)

Instagram: [brightonfoodfestival](https://www.instagram.com/brightonfoodfestival)





HEADLINE SPONSORS

Our thanks go to the following organisations for their ongoing commitment to the success of the festival organisation – it is only through the generous support of these businesses that all of our major events remain free access for everyone to enjoy and experience both local and good food & drink. So our Sussex food heroes are:



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BRIGHTON & HOVE FOOD AND DRINK AWARDS 2016 SPONSORS



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OUR CHARITIES

We're proud to support the FareShare Sussex and Rockinghorse Children's Charity at our events



FareShare Sussex is a charity project that fights hunger and tackles food waste by redistributing surplus food to where it is most needed in the local community. Every month they prevent around 40 tonnes of food from going to waste and instead deliver it to organisations serving vulnerable people including lunch clubs, food banks and supported housing schemes. www.faresharesussex.org.uk



Rockinghorse are the official fundraising arm of the Royal Alexandra Children's Hospital (the Alex) where they raise money for life-saving and cutting-edge medical equipment, while ensuring that children are treated in an environment better suited to their needs. They also support the Trevor Mann Baby Unit (TMBU) based at the Royal Sussex County Hospital in Brighton and its sister site, the Special Care Baby Unit (SCBU) at the Princess Royal Hospital in Haywards Heath. www.rockinghorse.org.uk

MEDIA PARTNERS

Regional media who support the festival and the Brighton & Hove Food and Drink Awards 2016



INTERNATIONAL PARTNERS & FESTIVALS

We are working with colleagues and friends around the world in 2016, jointly celebrating the gastronomic offerings of our regions



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The Brighton & Hove Food and Drink Awards are the annual celebration of the very best of hospitality in the city.

We are only accepting nominations for food and drink businesses with a national Food Hygiene Rating [formerly 'Scores on the Doors'] of 4 stars or greater. Public nominations for our 2016 awards are open from 1 April, and you can nominate your favourite

Brighton & Hove based businesses in any or all of the categories on the food festival website at

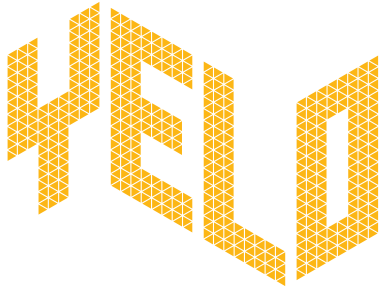
www.brightonfoodfestival.com/foodawards2016

Public nominations close on 31 August and then the top three in each category go to our panel of judges – including professional food and travel journalists, chefs and our sponsors – for secret shopping and interviews.

Category	Sponsor	Category	Sponsor
Best Burger	 Griffith Smith Farrington Webb LLP solicitors	Best Place to do Business	 cobb digital
Best Café	 TAXI 01273 204060 Brighton & Hove radio cabs	Best Place to Sleep	 Midnight on paper · on air · online
Best Cocktail Bar	 BLACKDOWN ARTISAN SPIRITS	Best Pub	 THE BEER COLLECTIVE CRAFT BEER & CIDER
Best Family Dining	 WITZ GANG FOOD	Best Restaurant	 EST. 1993 RIDGEVIEW ENGLAND
Best Food / Drink Shop	 Hilton BRIGHTON METROPOLE	Best Sunday Lunch	 KELD
Best Food Pub	 CARDENS Accountants and Business Advisors	Sustainable Food Business	 STYLE ACCOUNTANTS LIMITED
Food Hero An individual who has gone the extra mile for the food & hospitality industries of the city	 Mayo Wynne Baxter Solicitors	Best Food / Drink Producer	 WOBBLEGATE APPLE JUICE AND CIDER
Best International Cuisine	 BAO BAB	Young Chef of the Year Young chefs under the age of 25 on 31 August may self-nominate this category	 Brighton and Hove Jobs.com <small>Powered by LoveLocalJobs.com</small>
Newcomer Trading in the city for 18 months or less	Rosemary E. Hensby SOLICITORS	Special Recognition Chosen by the festival team	 DELIVEROO <small>FROM FOOD. NEVER DELIVERY.</small>

Public nominations run from **1 April through to 31 August 2016**, after which the top three nominations in each category go to our panel of judges for secret shopping. This year, only businesses with a Food Hygiene Rating of 4 or greater ('Scores on the Doors') will be eligible – good businesses should proudly display their rating, or you can visit Brighton & Hove City Council's environmental health department website or check online here: <http://ratings.food.gov.uk/authority-search/en-gb/brighton-and-hove>. The winners will be announced at our Grand Final in early November 2016. Please nominate your choices only once – we automatically cross reference email addresses. Businesses nominated must be located within the political boundary of the City of Brighton & Hove.

Nominate your favourite Brighton & Hove food and drink businesses today at **www.brightonfoodfestival.com/foodawards2016**



With a rapidly developing food & drink portfolio, Brighton Food Festival sponsors Yelo are proud to be the architects for Ridgeview Wine Estate's tasting room and The Bison Arms.



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Photo: www.clickclickjim.com



BRIGHTON & HOVE FOOD AND DRINK FESTIVAL

Thursday 19 May



Three Chefs go to the Musicals

7pm for 7.30pm, tickets £50 in advance available directly from Jeremy's Restaurant • Telephone 01444 441 102 • Email reservations@jeremysrestaurant.co.uk • www.jeremysrestaurant.co.uk • Jeremy's Restaurant, Borde Hill, Haywards Heath, West Sussex, RH16 1XP

The festival's ever-popular 'Three Chefs' night goes razzmatazz for a show-stopping dinner at Jeremy's Restaurant in Borde Hill. Our award-winning and acclaimed chefs – Jimmy Gray, head chef at Jeremy's Restaurant; Sam Lambert, head chef at 64 Degrees; Simone Bonner, co-head chef at The Set – will each present a creative dish themed around their favourite West End or Broadway musical. Expect a few interactive elements in your dish... and in the restaurant itself!

Friday 20 May



Around the World in Five Wines

6pm and 8.30pm sittings, tickets £65 in advance available directly from The Set • Telephone 01273 855 572 • www.thesetrestaurant.com • The Set Restaurant, Artist Residence Hotel, 33 Regency Square, Brighton, BN1 2GG

We're celebrating cracking Cool Climate wines from Europe, North America, South America, Africa and Australasia at The Set, one of Brighton's most exciting and dynamic restaurants. Head chefs Dan Kenny and Simone Bonner present a creative tasting menu that'll whisk you around the globe accompanied by interesting wines – some grapes you'll know, some you won't.

Saturday 21 May



Sussex Wine Bus Tour

9.30am (prompt departure from Old Steine, central Brighton) - 5pm (approx), tickets £80 in advance from www.brightonfoodfestival.com

The food festival kicks off with our monthly Sussex Wine & Gourmet Bus Tour programme with visits to our friends at Albourne Estate and Ridgeview Wine Estate. The winemakers will take you on fun and informative behind-the-scenes tours of both the vineyards and the wineries, giving you an insight into English still and sparkling wines that have won national and international awards and recognition. You'll also enjoy tutored tastings of a range of wines produced at each vineyard, and a relaxed Sussex produce lunch crafted by the chefs at the Half Moon in Warringlid.

Sunday 22 May



Food Lab

12 noon - 3pm, tickets £75 in advance from www.brightonfoodfestival.com • 64 Degrees Restaurant, 53 Meeting House Lane, Brighton, BN1 1HB • Telephone 01273 770 115 • Email • www.64degrees.co.uk

The *creme de la creme* of culinary Brighton and Sussex partner for Food Lab. Fusing the creative input of the both chef and producer, every official Food Lab delivers some amazing one-off dishes and a line-up of creative food and drink that is once in a lifetime experience. Hosted at Brighton's #1 restaurant 64 Degrees, Food Lab participants include chefs Michael Bremner (executive chef, 64 Degrees), Matt Gillan (executive chef, The Pass at South Lodge), Simone Bonner (co-head chef, The Set), Alun Sperring (The Chilli Pickle), Matty Bowling (head chef, Terre à Terre) and Tom Griffiths (FLANK) alongside producers Sarah Thompson (Blackdown Artisan Spirits), Seb Cole (Boho Gelato), Joanne Knowles (Trenchmore Farm), Mardi Roberts (Ridgeview Wine Estate), Niki Deighton (Two Tribes brewery) and David Deaves (La Cave à Fromage). This year, we're also adding a twist to our chef and producer matching – we'll be throwing a theme for each course... it may be a food decade, the cuisine of a country... or something a little more off-the-wall. Suffice to say, you'll never have a meal like this ever again! Selected drinks available to purchase by the glass/bottle from 64 Degrees.

Monday 23 May



Cocktail Fusion

7pm, tickets £25 in advance available directly from The Plotting Parlour • Telephone 01273 621 236 • Email theplottingparlour@gmail.com • www.facebook.com/theplottingparlour • The Plotting Parlour, 6 Steine Street, Brighton, BN2 1TE

We all know that Brighton is a great UK culinary destination, but – with our amazing cocktail bars – we're also one of the country's leading mixology cities holding our own against London, Manchester, Leeds and Edinburgh. Cocktail Fusion sees our highly creative chefs and mixologists join together for a mixed-up, mashed-up, messed-up canapé and cocktail fusion night sponsored by Sussex's Blackdown Artisan Spirits. We'll be joined by mixologists Luke Lodd (The Plotting Parlour), Max Curzon-Price (The Cocktail Shack at The Artist Residence), Rafal Tetich (Merkaba at myhotel), Chris Menning (Hotel du Vin) and Alex Palumbo (The Salt Room), alongside chefs Matt Price (The Coal Shed), Kanthi Kiran Thamma (Curry Leaf Café), Jake Northcote-Green (The Guerrilla Grill), Dan Kenny (The Set) and Kieron James (The Beach BBQ).

Tuesday 24 May



Curry Leaf Café Indian Banquet supporting FareShare Sussex Sponsored by Curry Leaf Café & Hotel du Vin

7pm for 7.30pm, tickets £45 in advance directly from Curry Leaf Café • Telephone 01273 207070 • Email info@curryleafcafe.com • Venue: The Dome Room, Hotel du Vin, 2-6 Ship Street, Brighton BN1 1AD

We're heading East for an atmospheric evening of food, drink, music and entertainment from the Indian sub-continent. Kanthi Kiran Thamma, executive chef of Brighton's acclaimed Curry Leaf Café, leads the kitchen fusing traditional dishes and street food from different regions of India from Kerala to Kashmir. Hosted in the beautiful Dome Room behind Pub du Vin, you'll enjoy four courses, accompanied by gin and tonic from Blackdown Artisan Spirits and craft beer from The Beer Collective (wines available to buy on the night). All profits from this event will be donated to FareShare Sussex, our local food redistribution charity supporting those in food poverty in the city and surrounding county. There'll also be a blind auction on the night with some great prizes from local restaurants and hospitality businesses.

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Wednesday 25 May



Cool Steamers: Organic Cool Climate Wine Meal sponsored by Vintage Roots

Tables available from 6pm, we recommend you book in advance, tickets £55 in advance from Terre à Terre • Telephone 01273 729 051 • www.terreaterre.co.uk • Terre à Terre, 71 East Street, Brighton, BN1 1HQ

To coincide with the International Cool Climate Wine Symposium, Terre à Terre is offering a fabulous 3 course set menu – Me Old China, Steam Dreamer – with a matching organic cool climate wine flight featuring Davenport & Albury Vineyard wines from the UK. Winemakers will be present to introduce their wines for the early sitting.

Thursday 26 May



Jeremy's Cool Climate Wine Dinner

7pm for 7.30pm, tickets £70 in advance available directly from Jeremy's Restaurant • Telephone 01444 441 102 • Email reservations@jeremysrestaurant.co.uk • www.jeremysrestaurant.co.uk • Jeremy's Restaurant, Borde Hill, Haywards Heath, West Sussex, RH16 1XP

Jeremy picks his favourite 'cool climate' wines from around the World for a four course wine dinner fusing international flavours with local and seasonal Sussex produce.

Bitter & Twisted supporting FareShare Sussex Sponsored by The Beer Collective



6.45pm for 7pm, tickets £25 in advance from www.brightonfoodfestival.com • Live Food Show marquee, Hove Lawns, Brighton seafront

After a two year sabbatical, Bitter & Twisted returns to Hove Lawns. Enjoy a night of craft beer and cider tasting with brewers from Sussex and across the UK, each presenting their beers to you as you sample and score. It's a great opportunity to enjoy some of the most creative drinks in the UK market right now. Your ticket includes food from the Kaas & Wurst guest food truck from The Netherlands, and all the beer and cider for the evening. There will be a charity auction on the night in support of FareShare Sussex.

This event will finish at 9.30pm and we respectfully ask your to vacate the marquee promptly and quietly by 9.45pm.

Friday 27 May



Make Your Case supporting Rockinghorse Children's Charity

6.45pm for 7pm, tickets £35 in advance from www.brightonfoodfestival.com • Live Food Show marquee, Hove Lawns, Brighton seafront

This is wine tasting as you've never experienced before: Make Your Case is a mixed-up, messed-up mash-up! Around ten vintners, wine makers and restaurateurs join us on stage, each with just three minutes to pitch their wine to you the voting audience. The only catch is that they can't mention the grape variety, country of origin or the price... and you'll be tasting blind! At the end of the night we'll tally up your scores and crown our Make Your Case champion. Great wines and lots of laughs are guaranteed. Your ticket includes sharing platters of cheese, charcuterie and bread, and all the wine for the evening. There will be an auction of wine tours/tasting and restaurant meals on the night in support of Rockinghorse children's charity.

This event will finish at 9.30pm and we respectfully ask your to vacate the marquee promptly and quietly by 9.45pm.



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Sussex & The World Weekend

Saturday 28 May 10am - 8pm, Sunday 29 May 10am - 8pm, bank holiday Monday 30 May 10am - 6pm, FREE ENTRY • Hove Lawns, Brighton seafront

Enjoy an epic bank holiday weekend of food and drink at our Sussex & The World Weekender on seafront Hove Lawns. Incorporating the Sussex & The World Market, Live Food Show, Children's Food Festival, Beach BBQ Cook Off, Taste the World, Shake Your Own cocktail bar and the English Wine Week Festival, plus entertainment for young and old, this FREE ENTRY event is one of the biggest celebrations of food and drink in the UK.



Sussex & The World Market

Saturday 28 May 10am - 8pm, Sunday 29 May 10am - 8pm, bank holiday Monday 30 May 10am - 6pm, FREE ENTRY • Hove Lawns, Brighton seafront

Producers and restaurateurs from across Sussex are joined by high-quality street food stalls and selected growers and makers from around the UK for the huge Sussex & The World Market. An unmissable day out for any foodie.

The festival bars hosted by The Beer Collective, Butlers Wine Cellar, Wobblegate Cider and Blackdown Artisan Spirits will trade from noon - 8pm on Saturday and Sunday, and noon - 6pm on bank holiday Monday.

Thanks to Moët & Chandon for sponsoring our backstage hospitality area.



Live Food Show

Saturday 28 May noon - 6pm and bank holiday Monday 30 May noon - 6pm, FREE ENTRY • Hove Lawns, Brighton seafront

Top chefs from Brighton and surrounding Sussex join Live Food Show host Andrew Kay to demo their favourite dishes. Enjoy 45 minute demos from:

Saturday 28 May

- Noon Peter Buckingham, **Hilton Brighton Metropole**
- 1pm Alun Sperring, **The Chilli Pickle**
- 2pm Matty Bowling, **Terre à Terre**
- 3pm Jai Johnson, **Market**
- 4pm Paul Welburn, **The Leconfield**
- 5pm Simon McKenzie, **Old Government House** in Guernsey, and Bas Oonk, **Basaal Restaurant** in The Hague

Monday 30 May

- Noon Blair Hammond, **The Salt Room**
- 1pm Tom Griffith, **FLANK**
- 2pm Michael Bremner, Sam Lambert & Josh Kitsun, **64 Degrees**
- 3pm Kanthi Kiran Thamma, **Curry Leaf Café**
- 4pm Jeremy Ashpool & Jimmy Gray, **Jeremy's Restaurant**
- 5pm Isaac Copeland, **Isaac At**



Children's Food Festival

supporting Rockinghorse children's charity

Saturday 28 May 10am - 4pm, Sunday 29 May 11am - 4pm, bank holiday Monday 30 May 11am - 4pm, FREE ENTRY • Hove Lawns, Brighton seafront

Edible fun and games for little ones, the Children's Food Festival includes interactive making and tasting activities plus craft activities, entertainment and face-painting.

Beach BBQ Cook Off

Saturday 28 May, Sunday 29 May & Monday 30 May 11.30am and 3.30pm shows, FREE ENTRY • Hove Lawns, Brighton seafront



Aussie Kieron James hosts the Beach BBQ Cook-Off, a fun and informal barbecue challenge that sees two chefs go head-to-head with meat and marinades. Join the audience to cheer your favourite restaurant on, and sample tasters of the dishes the chefs prepare.



World's Biggest Cheese Board

Sunday 29 May 12 noon - 6pm, FREE ENTRY • Hove Lawns, Brighton seafront

Head to the English Wine marquee on Sunday 29 May and feast your eyes on the World's Biggest Cheese Board, presented by La Cave à Fromage and Premier Cheese. Over 100 cheeses will be on show to try and buy.

The Dogs Dinner

Sunday 29 May 11am FREE ENTRY • Live Food Show marquee, Hove Lawns, Brighton seafront

The Dogs Dinner returns! We've invited special guest dogs (and their owners) to sample tasty canapés prepared by top local chefs. Who's going to serve up the tastiest morsel for our pampered pooches?



Taste the World

Saturday 28 May 12 noon - 6pm, Sunday 29 May 12 noon - 6pm, bank holiday Monday 30 May 12 noon - 4pm, FREE ENTRY • Hove Lawns, Brighton seafront

The Brighton & Hove Food and Drink Festival has championed the local food economy for well over a decade, promoting the great produce of our region and the restaurant scene to both locals and visitors. Over recent year's we've developed our International Chef Exchange which has seen top chefs and producers from our region swap kitchens with colleagues all over the World, including as far afield as Vancouver in Canada. During the Sussex & The World Weekend, we're welcoming our friends from Sweden, The Netherlands, Portugal, the Channel Islands, India and Italy to join us in our Taste the World area. Sample authentic cuisine from our partners including the Nivarata festival of granita in Sicily who'll be presenting amazing gelato and sorbets in conjunction with Seb Cole of Boho Gelato and the Guernsey International Food Festival, and find out about the countries and ways to visit them.



Laithwaites Wine Festival

Saturday 28 May • Ticketed sessions 12-2pm, 3-5pm and 5.30-7.30pm, £20 tickets in advance from www.laithwaites.co.uk • Hove Lawns, Brighton seafront

Imagine yourself on the Brighton seafront with a glass of chilled wine in your hand. Sound perfect? Well, at the end of May Laithwaites will be showcasing over 70 of their wines under canvas right on the Hove Lawns alongside lots of fun features such as wine walks, food and wine matching and a few special surprises too - plus a chance to buy wines with very special one-day-only discounts. Just a few of the countries that will feature at this tasting: England - including the award-winning Wine Estate, Ridgeview France - including the Laithwaite Family Wines New Zealand Australia Germany Argentina USA Plus many more! Hosted by the Laithwaites team and guest winemakers, whether it's fine fizz from Tasmania, an award-winning wine from Blighty or a perfumed Pinot Noir from Central Otago, this is your chance to taste an exciting range of wines.



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Swedish 'Fika' Tea Dance

Sunday 29 May 1pm-5pm,
FREE ENTRY • Hove Lawns,
Brighton seafront

For our Metrodeco and Sussex Swing tea dance this May, we're teaming up with West Sweden tourism. Fika is the Swedish equivalent of coffee/tea and cakes so we'll be enjoying some authentic recipes prepared by the team at Metrodeco, alongside free dance classes for all ages in the festival marquee, and the opportunity to find out more about visiting Sweden.



English Wine Week Festival presented in conjunction with English Wine Producers and Butlers Wine Cellar Sponsored by Yelo architects

Sunday 29 May 12 noon - 6pm & bank holiday
Monday 30 May 12 noon - 6pm, FREE ENTRY •
Hove Lawns, Brighton seafront

English Wine Week launches with our two day festival of wines from Sussex, Kent, Hampshire, Dorset and further afield. England and Wales are now one of the most recognised emerging wine regions in the World with nearly 500 vineyards currently in operation, producing predominantly sparkling and still white wines. Around 25 vineyards will be joining us and showcasing English produced wines that grace the shelves of both local vintners and national supermarkets including Waitrose and M&S, export as far as the US and Australia, and are regularly enjoyed at State Banquets at Buckingham Palace. Free entry, wine is available to buy using our tasting token system, or by the glass/bottle.

On Sunday 29 May, we'll also be attempting an incredibly tasty World Record attempt: the World's biggest cheeseboard! David and the team from La Cave à Fromage / Premier Cheese will be presenting over 100 cheeses to try and buy! See page 12.

Taste of Guernsey lunch sponsored by Taste Guernsey

Sunday 29 May 12 noon
- 2pm, £35 in advance
available directly from
Market • Telephone 01273
823 707 • Email kate@
market-restaurantbar.co.uk • www.market-
restaurantbar.co.uk • Market, 42 Western Road,
Hove, BN3 1JD



We're joined by the talented chef Simon McKenzie of the 5* Old Government House in Guernsey for a one-off lunch packed with delicious produce from the Channel Islands. Internationally renowned for the highest quality dairy and seafood, you'll enjoy Torteval Cheese, Guernsey butter.... Find our more about the forthcoming Guernsey International Food Festival at www.visitguernsey.com/food-festival



Shake Your Own

sponsored by Blackdown Artisan Spirits

Saturday 28 May 12 noon - 8pm, Sunday 29 May
12 noon - 8pm, bank holiday Monday 30 May 12
noon - 6pm • Hove Lawns, Brighton seafront

A brand new festival interactive experience, hosted by Sussex's Blackdown Artisan Spirits and featuring guest spirits from Belvedere vodka, Lidkoping in Sweden and Bella Luce in Guernsey. Our hosts will guide you through the process of crafting your own gin or vodka drink, including what mixers and botanicals you should be combining to excite your own tastebuds!

Thursday 2 June

English Wine Maker's Dinner

Wednesday 2 June 7pm for 7.30pm, £85 in
advance available directly from Drakes •
Telephone 01273 696 934 • Email carla.termaat@drakesofbrighton.com •
www.drakesofbrighton.com • The Restaurant at Drakes, 43-44 Marine
Parade, Brighton, BN2 1PE

In celebration of English Wine Week and to champion a selection of our wonderful Sussex producers, Drakes is delighted to be hosting an English Wine Maker's Dinner. Enjoy a four course fine dining menu, paired to perfection with wines presented by Albourne Estate, Blackdown Cellars, Bluebell Vineyard and Stopham Wine Estate.



INDIAN STREET FOOD AND CRAFT BEER

'Best Newcomer, South Coast'
2015 Asian Curry Awards

'Newcomer of the Year'
2015 Celebration of Sussex Life Awards

'Local Gem'
Waitrose Good Food Guide 2016



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FRIDAY & SAT: 12-3pm & 6-10:30pm

TEMPLE BAR, 121 Western Rd

MON-FRIDAY: 12-3pm & 5:30-9:30pm
SATURDAY: 12-10pm
SUNDAY: 12-6pm

BRIGHTON STATION KIOSK

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SATURDAY: 8am-10:30pm
SUNDAY: 9am-8pm

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curryleafcafe.com

The Swedish *fika*

The Swedish *fika*, a coffee or tea break with buns and biscuits, is a national institution in Sweden and almost obligatory in workplaces. Swedes *fika* at least once a day, or twice a day if they can get away with it. In Sweden work-mates do it, friends do it, families do it – and when you visit Gothenburg and West Sweden – you should do it too.

Westsweden.com



WEST
SWEDEN

**BRIGHTON & HOVE
FOOD AND DRINK
FESTIVAL
PARTNER FESTIVAL
2016**



The Guernsey International Food Festival is back!

The stunning Channel Island of Guernsey hosts its second international food festival from 23 September to 2 October 2016.

Featuring gala dinners with both local and guest chefs from the UK and Europe, the festival showcases the creativity of food and hospitality businesses on the island alongside international talent.

The opening weekend sees the Big Guernsey Market on Crown Pier in the heart of St Peter Port. With over 30 stalls sampling and selling everything from Haut Maison liqueurs and Wheadon gin to Torteval Cheese and Herm oysters, it really is a fantastic opportunity to try the quality produce that Guernsey is acclaimed for. There's also free activities for children and the Live Food Show plus a host of other interactive food and drink events.

The festival also offers Cocktail Carnival Week, international chef exchanges with the Liam Mooney of the Duke of Normandie and Simon Mckenzie of Old Government House, an Ale Trail, masterclasses, wine tastings and foraging workshops.

The closing weekend will be packed with food and fun around the Market Place. White Rock Brewery and Rocquette Cider host the Guernsey Beer & Cider Festival featuring local and guest beverages alongside a line-up of live music and a World Street Food avenue.

Only a short hop by ferry or plane from the south of England, Guernsey should be top of any food lovers to-do list this Autumn.

For more info www.visitguernsey.com/food-festival



Getting to Guernsey by air

Aurigny flies from London Gatwick, London Stansted, London City, Manchester, East Midlands, Bristol, Norwich and, new for 2016, Leeds Bradford. Also Jersey, Alderney & Dinard. **Blue Islands** operate regular flights between Guernsey and Southampton as well as services from London City, Bristol & Geneva via Jersey Airport. Also operates inter island flights from Jersey. **Flybe.com**, one of the UK's largest low cost carriers, operate into Guernsey from Birmingham, Southampton and Exeter as well as other regional connecting flights from the UK, including Edinburgh and Belfast.

Getting to Guernsey by ferry

Condor Ferries provides ferry services between Poole & Portsmouth in the UK, France and the Islands.

Accommodation

Old Government House, www.theoghhotel.com, 01481 724 921
Bella Luce, www.bellalucehotel.com, 01481 238 764
St Pierre Park, www.stpierrepark.co.uk, 01481 728 282
Duke of Normandie, www.dukeofnormandie.com, 01481 721 431
Les Rocquettes, www.lesrocquettesguernsey.com, 01481 722 146
Hotel Ziggurat, www.hotelziggurat.com, 01481 723 008
Les Douvres, www.lesdouvreshotel.co.uk, 01481 238 731
Duke of Richmond, www.dukeofrichmond.com, 01481 726 221
Le Fregate, www.lafregatehotel.com, 01481 724 624
Fermain Valley, www.fermainvalley.com, 0800 316 0314
Del Mar Court, www.selfcatering.gg, 01481 237 491
The Farmhouse, www.thefarmhouse.gg, 01481 264 181



★★★★★
THE OLD GOVERNMENT HOUSE
HOTEL & SPA

GUERNSEY'S FIRST AND ONLY FIVE STAR HOTEL



Four nights for the price of three

With unbeatable views of St Peter Port harbour and beyond, experience Guernsey's first and only five star hotel, The Old Government House Hotel and Spa. Elegantly appointed guest rooms and suites, two superb restaurants, and a spa offering a full range of Darphin beauty treatments, a gym and heated outdoor pool ensure an experience of unrivalled and splendid luxury. Our hotel proudly lives by the Red Carnation Hotel Collection's mission statement.

"No request is too large, no detail too small"

St Ann's Place, St Peter Port, Guernsey GY1 2NU
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Relax, Unwind, Experience

Join us at the Bella Luce, a small and independent family run hotel situated in a historic Norman manor house on the tranquil island of Guernsey.

An award winning hotel, restaurant and spa, the Bella Luce is the perfect bolthole for a long stay or a few days away. Whether you wish to spend your time exploring the nearby dramatic cliffs and sandy beaches of Guernsey's coast, lingering over a long lunch in our courtyard, or simply retreating with a book to an armchair next to the fire for an afternoon, the Bella is the perfect setting from which to experience Guernsey, however you choose to do so.

We like to say that we offer a little bit of luxury but with your shoes kicked off, and we invite you to be our guest.

For further information

call 01481 238764 or visit www.bellalucehotel.com
La Fosse, St Martins, Guernsey, GY4 6EB



Dit jaar viert Restaurant Basaal haar 15-jarig jubileum, welke is gevestigd aan de Dunne Bierkade, één van de mooiste grachten in het centrum van Den Haag. Basaal serveert gerechten uit de regionale keuken in een warme, eigentijdse en intieme sfeer.

Restaurant Basaal – located on Dunne Bierkade, one of the most beautiful canals in the heart of The Hague – celebrates their 15th anniversary this year. Basaal serves inspired dishes from the kitchen in a warm, contemporary and intimate atmosphere.



**BRIGHTON & HOVE
FOOD AND DRINK
FESTIVAL**

**International Chef
Exchange partners 2014:
Basaal & 64 Degrees**

"I head to Dunne Bierkade on the city's grungy southernmost fringes where at Basaal I feast on tiny locally sourced dishes spanning crayfish croquettes to celeriac with cod, mussels and clams. A happy coincidence too, for chef Bas Onk recently cooked in my home town Brighton during its food festival's international chef exchange." – Louise Roddon, The Times



BASAAL

Dunne Bierkade 3, 2512 BC, The Hague, Netherlands
Tel +31 70 427 6888 | Web www.restaurantbasaal.nl



**BRIGHTON & HOVE
FOOD AND DRINK
FESTIVAL
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2016**



Nivarata, festival of Sicilian Granita 3-5 June 2016

In the same way as with the "tea ceremony" in China or Great Britain, no visit to Sicily would be complete without tasting artisan granita, a refreshing ice dessert made of sugar, water and natural ingredients. Not only is it a matter of art for the ones who make it, but it is also a not-to-be-missed ritual for the ones who experience it.

3-5 June 2016: three days devoted to Sicilian granita as well as the promotion of top Sicilian agricultural and food sector. Set in the beautiful town of Acireale, between Mount Etna World Heritage Site and the Ionian sea, the 5th edition of will feature a great line-up of events: live food shows, workshops, panel discussions, historical exhibitions, art displays, street entertainment, excursions and special guests. Acireale will be home to a number of talented master gelato makers and food professionals, coming from across Italy and abroad, who will show their excellent cooking skills and present their amazing granita and ice cream creations.



Started in 2014, the international partnership with the Brighton and Hove Food & Drink Festival will be one of the highlights of our 2016 edition. We will be happy to welcome back to Acireale our friends from Brighton, who will bring over a taste of Sussex by showcasing their extraordinary local produce over the festival days and be the protagonists of a unique food event on 2 June. Kieron James from Beach BBQ and Seb Cole from Boho Gelato will pair up with our Sicilian chefs at Frumento to give life to an intriguing five-course tasting menu where Modern British will meet Traditional Sicilian Cuisine.

For more info www.nivarata.it



© Julia Claxton

Getting to Sicily by air

British Airways, EasyJet and Norwegian all from London Gatwick to Catania-Fontanarossa Airport, which is approximately 25km from Acireale.

Accommodation

Residenza Cavour, via Cavour 17
Agriturismo Il Sole e il Sale, via Nazionale per Catania 176
Ibis Styles Catania Acireale, via Madonna delle Grazie 98 A/B
Santa Caterina Hotel, via Santa Caterina 42/B
Savoia Residence, Corso Savoia 19
Vico Nico, vico Nicolosi 40
Aci B&B, piazza Odigitria 3
Hotel Maugeri, piazza Garibaldi 27

Places to eat

Frumento, piazza Mazzini
CentOnze, via Lazzaretto 27
Nevaroli, via Kennedy 56/1
Antica Osteria Palamidessi, via Carpinati 34
Vecchia Aci, via Lancaster 2
Il Ficoindia, Piazza S. Domenico 1
Etimue, via Mons. Genuardi 28
Casa&Putia, via Romeo 1
Time's Food, Via Mons. Genuardi 9

Tours and excursions

www.nivarataexperience.com



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*Please call and book in advance mentioning "Title Sussex 20% ad". Valid Sunday to Friday until end May 2016. Not valid bank holidays or Saturdays, or in conjunction with any other offer. A discretionary 10% service charge will be added to the final bill. Terms & conditions apply.

Photos by Julia Claxton

Nivarata®

Festival of Sicilian Granita



ACIREALE
3-4-5
JUNE 2016

5th edition

NEW GRANITA AND ICE CREAM FLAVORS • LIVE FOOD SHOW • STREET ENTERTAINMENT AND BUSKERS • SICILIAN FOOD FARMING • WORKSHOP TOURS • AREA RELAX • GRANITA HISTORIC EXHIBITION • VISIT TO HISTORIC CHURCHES AND MUSEUMS • EXCURSIONS • KIDS ENTERTAINMENT • ANTIQUE VEHICLES • SHOW WINDOW DISPLAY • TALK SHOW

Nivarata is one of Italy's leading food festivals focusing on granita – a traditional frozen product of water, sugar and fresh ingredients that is eaten by Sicilian's throughout the day.

info@nivarata.it - tel. (ITA) +39 333.7036366 - (ENG) +44 775.2550307 - www.nivarata.it



HOW TO GET THERE

BY AIR CATANIA-FONTANAROSSA AIRPORT (AIRPORT - ACIREALE 25KM)

BY ROAD A18 MESSINA/CATANIA MOTORWAY (EXIT AT ACIREALE)

BY RAIL ACIREALE RAILWAY STATION (3KM AWAY FROM TOWN CENTRE)

BY BUS FROM MESSINA, RAGUSA, SIRACUSA - WWW.INTERBUS.IT

WHERE TO EAT



NEVAROLI
VIA KENNEDY, 56/I - 95024 ACIREALE (CT)
INFO@NEVAROLI.COM
WWW.NEVAROLI.COM

WHERE TO STAY



RESIDENZA CAVOUR
VIA CAVOUR, 17 - 95024 ACIREALE (CT)
INFO@RESIDENZACAVOUR.NET
WWW.RESIDENZACAVOUR.NET



AGRITURISMO IL SOLE E IL SALE
VIA NAZIONALE PER CATANIA, 176 - 95024 ACIREALE (CT)
INFO@ILSOLEILSALE.IT
WWW.ILSOLEILSALE.IT



IBIS STYLES CATANIA ACIREALE
VIA MADONNA DELLE GRAZIE, 98 A/B - 95024 ACIREALE (CT)
INFO@DIMSIWAY.IT - WWW.DIMSIWAY.IT
WWW.FACEBOOK.COM/IBISSTYLES CATANIA ACIREALE



English Wine Week

Saturday 28th May - Sunday 5th June 2016

English Wine Week is a national campaign, designed to raise awareness of English wine across the country through retail outlets – from supermarkets to independent wine merchants, delicatessens to hotels, pubs, bars and restaurants. Vineyards across the country will also be opening their doors to welcome visitors, offering tours, tastings and special offers. There are a wide range of activities which take place across the country to celebrate English Wine Week.

English Wine Week starts over Spring bank holiday which is also half term holiday for most schools. It marks the start of the tourist season, and the vineyards themselves are waking up to the new growing season – there is plenty to see and enjoy.

During the Brighton & Hove Food

and Drink Festival, English Wine Producers (the marketing body for the English Wine industry), Brighton's Butlers Wine Cellar and dozens of English wine makers will be joining together for a two day English Wine Festival on Hove Lawns on Sunday 29 and bank holiday Monday 30 May. Supported by Yelo architects, it's your opportunity to try and buy wines produced right here on our doorstep in the south of England. Drakes of Brighton is also hosting an English Wine dinner on Thursday 2 June. See page 14 for more details on both these events.

For information on more English Wine Week events visit www.englishwineproducers.co.uk or follow them on Twitter @englishwine and @englishwineweek.



Sussex Wine & Gourmet Bus Tours: all aboard!

Throughout the summer, the Brighton & Hove Food and Drink Festival runs monthly wine and gourmet bus tours taking you behind-the-scenes at quality local producers. Tours last a full day and include transport, two vineyard visits, a Sussex produce lunch at the Half Moon at Warringlid and a cheese tasting with La Cave à Fromage. See page 8 for details of our May bus tour, or visit www.brightonfoodfestival.com for further dates until September 2016.



"My tempura seafood was like having an indecent proposal whispered into one's mouth by a short-sighted pervert."
– Julie Burchill, Title Sussex

"Whatever words I use won't do the food justice – it's simply exquisite, and you'll have to experience it first-hand to understand what I mean."
– Donna Martin, Inside Sussex

"Jeremy Ashpool can cook, and if you don't visit his restaurant, you will be more the poorer for it."
– Maarten Hoffman, Platinum Business



**BRIGHTON & HOVE
FOOD AND DRINK
FESTIVAL**

Thursday 19 May

Three Chefs Go To The Musicals
with Jimmy Gray (Jeremy's), Semone Bonner
(The Set) & Samuel Lambert (64 Degrees)

Thursday 26 May

Cool Climate Wine Dinner



Jeremy's restaurant

Contemporary dining in the idyllic rural setting of Borde Hill, near Haywards Heath.

Call us or visit our website for our à la carte and daily menus, our special events diary, and information on private events and weddings.

Daily menu of the day: 2 courses £20 or 3 courses £25

Choose from a three-choice menu, including vegetarian options. Available Tuesday to Saturday lunchtimes, and Tuesday, Wednesday and Thursday dinner. À la carte also available.

Jeremy's Restaurant, Borde Hill, Haywards Heath, West Sussex, RH16 1XP

Telephone 01444 441 102 | Email reservations@jeremysrestaurant.co.uk | www.jeremysrestaurant.co.uk | Twitter @jeremysrest | Facebook Jeremys Restaurant



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The countdown begins to the International Cool Climate Wine Symposium, taking place at the Hilton Brighton Metropole, 26-28 May 2016

Attracting the 'who's who' of the international wine community, the ICCWS is the major international forum focusing on the production and marketing of quality wines from cool climate regions. Held approximately every four years, with the last Symposium taking place in Hobart, Tasmania in 2012, the ICCWS attracts delegates and speakers from all corners of the world to network and exchange ideas through lectures, seminars, tastings and workshops.

The programme is targeted at winemakers, viticulturists, wine marketers, retailers, academics, wine educators and members of the international wine media and is now live on our website with full details of every session and information on our guest and delegate speakers.

You can also book tickets for exciting ICCWS evening events outside of the core programme:

ICCWS Launch at Brighton Museum

The official opening ceremony reception for the ICCWS 2016 will be held on the 25th May. Sponsored by The Worshipful Company of Vintners, delegates can expect to sample some of the finest wines and chat to the producers as they make their way through the interconnecting rooms of the Brighton museum's two floors, networking with others attendees and enjoying a selection of locally produced canapés and live music.

Sea Life Centre Sushi & Wine Networking Evening

Make your way through the shark tunnel, stingray

pool and an array of quirky displays housing tropical fish of all shapes and sizes as you sample wines from around the world. Several cool climate wine regions will be represented, each with a dedicated area spread throughout the aquarium and each sampling a range of producers' wines from their region.

Sushi at a Sea life Centre, slightly tongue in cheek we hear you say? Well perhaps, but with all seafood served guaranteed as sustainably sourced, it is definitely in keeping with this year's ICCWS theme of changing climates and highlighting the need for environmental responsibility in all areas.

The ICCWS 2016 Gala Dinner

Enjoy an exquisite three course meal, each course paired with cool climate wines, hand picked by some of the industry's experts. After dinner guests will be entertained by the critically acclaimed and internationally renowned Beatles tribute show, Beatlemania, who will kick start the dancing, followed by a DJ for those who wish to continue enjoying themselves into the early hours.

Tickets are available from the ICCWS website www.iccws2016.com priced at £600 + VAT for three days.

To keep up to date with the latest news and information about ICCWS 2016, please register your interest on the website www.iccws2016.com and follow the conversation on Twitter @ICCWS2016, the ICCWS Facebook page, and LinkedIn.



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£20 EACH
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Laithwaite's
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TASTING
SESSIONS
 12pm – 2pm
 3pm – 5pm
 5.30pm – 7.30pm

Cool Wine Show

Taste 70 wines on Brighton beach

Saturday 28th May 2016



Laithwaite's Wine will be showcasing our 'cool climate' wines under canvas on a super Saturday tasting in the middle of the Brighton & Hove Food and Drink Festival 'Sussex & The World Weekend'. 3 informal ticket-only sessions to choose from.

- A huge range of wines from countries such as England, Australia, Chile and France along with our favourite winemakers.
- Unlimited sampling, no tokens or vouchers required, just simply enjoy our wines.
- Discounts on wine, FREE nationwide delivery; it's a chance to try something new.



BOOK ONLINE: laithwaites.co.uk/brighton or call us 03330 148 200

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RIDGEVIEW

ENGLAND



www.ridgeview.co.uk

A vibrant poster for the Guernsey International Food Festival. The central element is a blackboard with a wooden frame, displaying the festival's name in white serif and sans-serif fonts, flanked by a red crab and a red cow. Below the name, a red banner shows the dates. Underneath the banner, text describes the festival as the greatest ever to arrive on Guernsey's shores. The blackboard is surrounded by a variety of fresh food items: a lobster on a green net, a bottle of champagne, a box of 'GUERNSEY TOMATOES' with fresh tomatoes and herbs, a white teapot and cup, a wooden board with bread, carrots, mushrooms, and a small flag, a ceramic jug, and jars of jam. The background features a coastal scene with a harbor, buildings, and a sailboat on a stone marker.

GUERNSEY INTERNATIONAL FOOD FESTIVAL

23 SEPT - 2 OCT 2016

The greatest food festival ever to arrive
on Guernsey's shores, 10 days full
of tasty treasures, events and
international chefs.

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