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Welcome to Spring Harvest

It's hard to believe that the Brighton & Hove Food and Drink Festival is now entering its 15th year. As one of the first food festival's in the UK, we are now not only one of the longest running but also one of the biggest. In addition to the events you'll enjoy with us in May, we're also back again for even more in August into September.

Our city has seen a phenomenal change in its hospitality industry in that time. A smattering of decent independent restaurants has become a veritable explosion of food, catering for every taste and pocket. We are home to some amazingly creative chefs and restaurateurs many of whom you'll see participating in our events again this May.

Without doubt, Brighton also has one of the UK's best cocktail scenes which is why this year we've worked in partnership with the brilliant Mixology Group to create Brighton Cocktail Week. Running for 10 days, over 30 venues will be offering five twists on classic cocktails for just £5 for wristband holders.

Equally our county goes from strength-to-strength in terms of producers, with the rapidly expanding wine industry of Sussex probably being our number one story. For a second year, we're working with English Wine Producers – the national marketing body for English wine –, our friends at Butler's Wine Cellar and a multitude of vineyards and wineries for the launch of English Wine Week at our festival on bank holiday Monday 29 May.

As much as we work hard to promote our restaurants and food producers to a local and national audience, we also continue our work with international partners across Europe and further afield through our International Chef Exchanges and partnerships with other like-minded food festivals including Gothenburg's

Passion for Mat, The Hague Food Festival and Nivarata festival of granita in Sicily. These relationships allow us to promote the food offering of our region to fellow gastronomic destinations across the globe.

We launch the annual Brighton & Hove Food and Drink Awards again this May with public nominations open via the food festival website. As the longest-established food awards in the city supported by all of Brighton's major media outlets, we believe the transparency of our nominations and judging process ensures that our winners genuinely represent the best of the best in Brighton & Hove. So get voting and tell us your favourites before public nominations close at the end of August.

One thing my festival colleagues and I are very proud of is maintaining free entry for our major outdoor events on Hove Lawns. This is no mean feat as our infrastructure and delivery costs are pretty hefty, however with the support of our generous sponsors and patrons we continue to ensure that year-on-year the Sussex & the World Weekender events are there for everyone of all ages and backgrounds to come and enjoy.

That just leaves me to thank my fellow festival directors and all of the volunteers who support us across the year. And – of course – the chefs, mixologists, hoteliers, farmers, restaurateurs, bartenders, distillers, butchers, vintners, growers, brewers and makers who make Brighton & Hove and surrounding Sussex a truly tasty place to live in and visit.

Enjoy our Spring Harvest!

Nick Mosley
Managing Director
Brighton & Hove Food and Drink Festival
community interest company

BRIGHTON & HOVE FOOD AND DRINK FESTIVAL

Thursday 18 - Sunday 28 May

Brighton Cocktail Week, Citywide

Thursday 18 May

International Chef Exchange: A Taste of Gibraltar, Iberia & North Africa, Jeremy's Restaurant, Borde Hill

Friday 19 May

Ridgeview Deconstructed, The Ginger Dog

Saturday 20 May

Sussex Wine Bus Tour

Johannishof Riesling Dinner, The Chilli Pickle

Sunday 21 May

Food Lab, 64 Degrees

Brighton Food Trail, North Laine

Monday 22 May

India vs Mexico Night, Hotel du Vin

Tuesday 23 May

A Taste of West Sweden, Etc

Wednesday 24 May

Three Chefs go to the Movies, 1847

Thursday 25 May

Pommery Champagne Dinner, The Jetty

Friday 26 May

Make Your Case, Hotel du Vin

Saturday 27 May

Sussex & The World Weekend, Hove Lawns, featuring: Big Sussex Market, Live Food Show, Children's Food Festival, FareShare Sussex Soup Kitchen, World Record Attempt beer bottle opening

Sunday 28 May

Sussex & The World Weekend, Hove Lawns, featuring: Big Sussex Market, Live Food Show, Children's Food Festival, FareShare Sussex Soup Kitchen, Brighton Cocktail Mix Off Competition

International Chef Exchange: Dutch-Indonesian Feast, Curry Leaf Café at Kemp Town Kitchen

Bank holiday Monday 29 May

Sussex & The World Weekend, Hove Lawns, featuring: Big Sussex Market, Live Food Show, Children's Food Festival, FareShare Sussex Soup Kitchen, Butler's Wine Cellar English Wine Festival

International Chef Exchange: A Taste of Guernsey, Market Restaurant & Bar

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Brighton & Hove

FOOD & DRINK AWARDS 2017

The Brighton & Hove Food and Drink Awards are the city's original annual food awards, and we're inviting you to nominate your favourite Brighton & Hove hospitality businesses

Public nominations are open from 1 May - 31 August at www.brightonfoodfestival.com/foodawards2017. After this date, our panel of judges including sponsors, media partners and festival directors will secret shop or interview the top three finalists in each category based on a judging criteria to find our gold winners. We believe this is the fairest way to ensure the best business wins, rather the one that has the ability to petition the most. The festival organisation is a champion of standards in hospitality so, as with previous years, only food and drink businesses with a food hygiene rating of 4 or 5 stars will be allowed through to the finals in early November 2017.

Brighton & Hove Chef of the Year sponsored by Ridgeview Wine Estate

Best Restaurant sponsored by Claire Walsh IFA

Best Pub sponsored by The Beer Collective

Best Cocktail Bar sponsored by Blackdown Artisan Spirits

Best Café sponsored by 204060 Radio Cabs

Best International Cuisine sponsored by Baobab Developments

Best Burger

Best Cheap Eat

Best Place to Sleep sponsored by Hensby Law

Food Hero sponsored by Mayo Wynne Baxter

Newcomer sponsored by Style Accountants

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Best Family Dining sponsored by 3 Blonde Bears

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Best Producer in the City sponsored by Wobblegate fruit juices & Eden fruit cider

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Nominate online today!

www.brightonfoodfestival.com/foodawards2017



Brighton & Hove Food and Drink Awards 2016 finals at Merkaba at MyBrighton hotel, 14 November 2016

First row: Young Chef of the Year 2016 winner Roman Mikulica, Curry Leaf Café; Best International Cuisine 2016 winner The Chilli Pickle; Best Producer in the City 2016 winner Brighton Bier. **Second row:** Best Burger 2016 winner Burger Brothers; Best Food/Drink Shop 2016 winner Butler's Wine Cellar, Best Café 2016 winner Egg & Spoon, Best Food Pub 2016 winner The Ginger Dog, Best Newcomer 2016 winner Egg & Spoon. **Third row:** Best Restaurant winner 2016 The Set; Special Recognition Award winner Michael Bremner of 64 Degrees with the Mayor of Brighton & Hove Pete West. **Fourth row:** Award presenters Allison Ferns from BBC Sussex and festival director Andrew Kay of Latest Media; Food Hero 2016 winner Kanthi Kiran Thamma, Curry Leaf Café; Best Cocktail Bar 2016 winner The Cocktail Shack. Photos by Julia Claxton.



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Our line-up of local and international chefs featuring in the festival this May...

Who's Cooking?



Alex Aitken
Harbour Hotels, UK

A trawler man turned award-winning chef, Harbour Hotels' Chef Patron Alex Aitken has an incomparable passion and respect for seafood; keeping things simple, with dishes that allow the flavour

to shine through.

Having spent twenty five years cooking within the New Forest, including many years running his own Michelin-starred restaurant, Le Poussin in Brockenhurst, Hampshire, Alex championed simple, seasonal and local produce from the very beginning.

In 2010 Alex joined the Harbour Hotels Group to head up its Jetty restaurant concept. With the flagship Jetty in Mudeford, Dorset, having established itself as the country's number one seafood restaurant (recently awarded the coveted title of the 'UK's best seafood restaurant') The Jetty concept now stretches from Devon to Sussex, landing in Southampton this year.

Alex will be cooking for the Pommery Champagne dinner at Harbour Hotel on Thursday 25 May.



Jeremy Ashpool
Jeremy's Restaurant,
Haywards Heath

Jeremy is an anchor of Sussex's food scene, proudly running the longest trading independent eatery in the county.

A self-taught chef – and one time former Ibiza DJ and beach bum – Jeremy and his partner Vera began their culinary journey in the early 80s running the pub kitchen at the Kings Head in Cuckfield. A precursor to the 'gastropub' trend, their food and passion for local, seasonal produce was quickly recognised by both diners and the national press. Jeremy moved to the Crabtree pub before making the leap to the former coaching house of the Borde Hill Estate near Haywards Heath, where he opened Jeremy's Restaurant, providing a perfect combination of a country idyll matched by creative cuisine and warm friendly service. Ingredients are of the highest quality; produce is sourced as locally as possible - herbs, edible flowers, lavender and wild garlic are grown and picked in the garden. Jeremy is proud of his team and a passionate facilitator of young talent entering into the industry.

Jeremy will be joined by chef Victoria Garcia-Bishop from Gibraltar for an Iberian-North African fusion dinner at Jeremy's Restaurant on Thursday 18 May.



Isaac Bartlett-Copeland
Isaac At, Brighton

Isaac Bartlett-Copeland is head chef at Brighton's Isaac At restaurant, where he shares a passion for ingredients with his close team of good friends. Inspired by his uncle who was the pastry chef at the Ritz from a

young age, Isaac gained his professional experience at various top restaurants in Brighton and London, before opening his first pop-up dining experience aged 22. Almost two years on and Isaac At is now open five days a week, with his primary focus on sourcing the most in-season ingredients on the South Coast. Creating a weekly tasting menu to combine bold flavours, they showcase the secret of Sussex with an intimate dining experience, educating customers along the way.

Isaac is participating in Three Chefs go to the Movies at 1847 on Wednesday 24 May.



Matty Bowling
1847, Brighton

Matty is operations director at acclaimed 1847 Vegetarian Restaurant Group where he oversees its four sites and develops their menus. Trained in his native New Zealand he then went on to travel the world and

immersed himself in its flavours. Arriving in England, he started his UK adventure at Ottolenghi where his views on food and flavour were changed and his passion for vegetables was ignited.

Matty's move to the south coast came with a role at award winning Brighton restaurant Terre à Terre where he was appointed head chef for four years.

Why vegetarian?: "I've always loved cooking with vegetables and exploring the different tastes, combinations and colours. Having a solely vegetable driven menu gives me the opportunity to focus and develop this. By treating vegetables with the same consideration as protein you can show that vegetarian dishes are just as delicious and often more exciting than any other menu item.

Matty features in Food Lab at 64 Degrees on Sunday 21 May, and is hosting Three Chefs go to the Movies on Wednesday 24 May at 1847.



Michael Bremner
64 Degrees, Brighton

Michael Bremner was born in Aberdeenshire where he studied while working as an apprentice at The Pittodrie House Hotel. Once qualified he moved to London, working at the Michelin starred Orrery, and Marco Pierre White's Quo Vadis.

Between working abroad in Australia and Canada, Michael came to Brighton to work at Seattle Hotel, before settling in 2007, taking the position of Head Chef at Due South. In 2012, Michael was making plans for his first business venture, but before this, he took on the position of Head Chef at Food for Friends

In October 2013 Michael opened 64 Degrees, and the restaurant has since gained both local and national recognition, culminating in Michael appearing last year on the BBC's Great British Menu, where he made it through to the finals week, narrowly missing out on a place at the banquet with his fish course.

Michael is hosting Food Lab at 64 Degrees on Sunday 21 May, and will be participating in the festival's International Chef Exchange to the Cap Maison resort in St Lucia in June 2017 and The Hague Food Festival in July 2017.



Alex Burtenshaw
Drakes, Brighton

After 4 years of training and experience at two top Private schools in Kent and Sussex, Alex realised he had a natural talent and flair in the kitchen. He was keen to further develop his

creativity and cooking skills and became proficient very quickly and was soon promoted to Sous Chef. Alex's interest in progressing his pastry and bread making skills resulted in a training opportunity in Jersey, working at the Michelin star Ocean Restaurant run by acclaimed chef Mark Jordan. Under the direction of head pastry chef Glenn Noel, Alex learned new techniques and was totally inspired to evolve his experience further in high end food preparation. Having relocated to Brighton, Alex was snapped up by Hotel du Vin and quickly promoted from demi to full chef de partie and then sous chef. Alex started his employment at Drakes a year ago, again as chef de partie but again was quickly promoted to sous chef as his flair, cooking and management skill and passions were immediately evident.

Alex features in Food Lab at 64 Degrees on Sunday 21 May.



Dan Cotton
Market, Hove

25 year old Dan Cotton, head chef at Market, loves big flavours. He's a firm believer that food doesn't need to be over complicated and fussy but should be packed full of flavour and have that 'wow factor' that makes the diner yearn for more.

Dan is passionate about all sorts of food and did his apprenticeship at the Chill Pickle before moving to The Crabtree in Lower Beeding where he worked his way through the ranks from commis to head chef. Dan then came to Market as sous and was quickly promoted to head chef as both his superior cooking and management skills were very clear to owners Kate and Manni. Having left the conventional a la carte style menu behind, Dan has embraced the tapas and small plate menu at Market bringing ingenuity, creativity and that 'wow factor' to all his dishes, while letting the food do the talking.

Dan will be cooking alongside chef Simon McKenzie from Guernsey on Monday 29 May at Market.



Steven Edwards
Etch, Hove

Steven is best known for winning the 6th series of MasterChef: The Professionals in 2013 becoming one of the youngest ever winners of the competition at the age of 26. Double Michelin starred chef Michel Roux Jr. commented: "His

food is lovely. He makes food that is great to eat, expertly cooked, presented with a certain elegance, clean lines, and it works — fault-free."

Previous to MasterChef Steven trained with some of the country's leading chefs including Raymond Blanc & Chris Wheeler before moving to Horsham in 2008 joining the brigade at South Lodge Hotel where he worked at The Pass before moving to head chef at Camellia, the hotel's second restaurant. In this time he also won Sussex Young Chef of the Year in 2010.

After seven years at South Lodge, Steven left in 2015 to set up his own company called Etch, offering customers unique dining experiences in a fun, interactive and non-pretentious atmosphere. Etch continued to grow and in November 2016 Steven was able to buy his first restaurant on Church Road in Hove, which opened in March 2017.

Steve features in Food Lab at 64 Degrees on Sunday 21 May, and is hosting chefs Tom Griffiths and Linus Palm for A Taste of Sweden at Etch on Tuesday 23 May.



Victoria Garcia-Bishop, Gibraltar

Vicky has been a chef for 20 years before setting up her own successful catering company in Gibraltar three years ago.

Her passion is nutritional, natural, health supportive cooking which led her to train as a health

supportive chef at Natural Gourmet Institute in New York, working alongside with Mark Reinfeld – the renowned vegan chef from the US – before qualifying as a certified educator in Vegan Fusion Cuisine.

Vicky features on Gibraltar television regularly with her own programme – Vicky's Natural Kitchen – as well as judging and presenting the Gibraltar Rock Chef show for the last three years.

Her work has seen her catering for various members of the British Royal family and the Gibraltarian government, as well as various celebrities at major events including the Gib Music festival VIP lounge.

"I love cooking food simply and with health in mind. Big flavours, colour, local herbs and spices. My focus is always on delivering a delicious, healthy and balanced plate of food."

Vicky will be cooking alongside Jeremy Ashpool with an Iberian-North African fusion International Chef Exchange dinner at Jeremy's Restaurant on Thursday 18 May.



Matt Gillan Pike & Pine, Brighton

Having started in the kitchen at The Hen and Chicken Inn, on the A31 in Hampshire, Matt has spent his career working through some of the country's best kitchens, most notably, Midsummer House, Restaurant Gordon Ramsay and

The Vineyard at Stockcross.

In 2008 Matt opened The Pass at South Lodge Hotel. During Matt's tenure the restaurant received numerous accolades, including 4 AA Rosettes, 7/10 in the Good Food Guide and a Michelin star, which Matt retained for 5 years until he left in 2015

In 2016, along with his business partners, Matt took over ownership of Red Rooster in St James Street with a view to transform this Brighton institution into a world class destination. 2017 not only saw the relaunch of Red Rooster, but the opening of Matt's new Restaurant, Pike & Pine, situated under the same roof, offering two dining experiences for dinner.

Matt's food focuses heavily on seasonal ingredients and bringing the best out of them, whether through technique, flavour combinations or texture.

Matt features in Food Lab at 64 Degrees on Sunday 21 May.



Tom Griffith Pascere, Brighton

Tom's passions and skills lie within gastronomy, where he has been a part of the industry for over 13 years. Growing up in Sussex, he moved to London to work for a number of highly regarded restaurants. He was recently

named one of the most influential chefs of 2017 in the Guardian/Olive magazine.

Tom has done various Michelin-starred stages, followed by using those skills in development within the up-and-coming gastronomy scene alongside food styling, creating menus, training chefs and re-branding establishments.

2015 saw Tom start his first company, FLANK, a pop-up residency with a natural British influence. A year later, FLANK had become a strong brand generating interest from local and national press and Brightonians.

Due to the pop-up nature of FLANK, Tom began working on his next project. The concept is led by Tom's vision of working sustainably, in every sense of the word, and still bringing modern flavours, using the best possible produce and complimenting each dish with exceptional natural wine. Pascere opens in the Lanes in June 2017.

Tom will be cooking 'A Taste of Sweden' alongside Linus Palm from Sweden at Etch on Tuesday 23 May.



Benji Hinchcliffe La Chozza, Brighton

After a decade of summers in a busy restaurant on Ibiza's heady San Antonio beach and a stint in Leeds at a restaurant where a DJ dominated the dining, Benji settled in Brighton and has been running the award-winning La Chozza's

relaxed kitchen for nearly five years.

After research trips to Mexico where he experienced the madness of Oaxaca's Day of the Dead celebrations, dined at Pujol (considered one of the world's finest restaurants) and got stuck into the street food of Mexico City, he's honed the authentic taste of La Chozza's menu to much acclaim. He uses the freshest of ingredients to create delicious dishes from the complex pork chorizo made from scratch with a huge variety of different chillies and numerous spices to the awesome fresh salsas which seal the authentic Mexican vibe of La Chozza's menu.

He says he cooks for a living because of the satisfaction of 'putting a smile on people's faces and making them happy - there's not many jobs where you can do that'.

Benji recently hosted a pop-up supper in The Hague. He'll be showcasing his skills at the India vs Mexico night on Monday 22 May at Hotel du Vin.



Samuel Lambert 64 Degrees, Brighton

Sam has been in the kitchen alongside Michael Bremner since the Due South days in 2009 where he worked his way up the kitchen ranks.

Following this he served a stint in London, working in event catering at the Olympics before returning to Brighton when 64 Degrees opened in October 2013, re-joining Michael as his sous chef. In early 2014 Sam was appointed Head Chef of the restaurant and has worked alongside Michael and sous chef Josh Kitson ever since, helping the restaurant achieve numerous awards, including a Michelin Bib Gourmand.

Sam is participating in Three Chefs go to the Movies at 1847 on Wednesday 24 May.



Judith Lang Terre à Terre, Brighton

Judith Lang Head Chef of Terre à Terre since November 2016 is a Chef who enjoys the story of food as much as the taste.

Her very eclectic background, studying Modern History at Oxford, professional cookery in Sunderland, two years in Japan working and travelling followed by an array of chef placements in the finest restaurants in the UK informs her cooking today and naturally brought her to Terre à Terre where she manages a large team of chefs and indulges in the very best of vegetarian cuisine, bringing food from all places and societies together to create both memorable and celebratory experience. In her own words: "Food and cooking to me are both inextricably linked to history and stories. Great food should be evocative of times and places, both known and unknown."

Judith features in Food Lab at 64 Degrees on Sunday 21 May.



Simon McKenzie Bella Luce, Guernsey

Brought up in the North East of England, Simon moved to London at the age of 17 to work alongside some of the countries leading chefs including Paul Gayler, Gordon Ramsey, John Campbell and Marco Pierre White to name

but a few. Leaving London, Simon moved to the New Forest to open Michelin starred chef Alex Aitken's Limewood Hotel as Alex's head chef. In 2011 Simon moved to the west coast of Scotland to take the helm at the prestigious, 5 red star, Relais and Chateaux Isle of Eriska hotel where Simon quickly achieved 3 rosettes.

Moving to Guernsey in 2013, Simon opened Urban Kitchen followed by the design and development of the kitchens of the Rockmount. Simon enjoyed a year as executive head chef of the five star Old Government House, before moving to his current position at Bella Luce – the island's premier boutique spa hotel and restaurant. Simon has won the prestigious title of Channel Islands Chef of the Year twice.

Simon will be cooking 'A Taste of Guernsey' alongside chef Dan Cotton on Monday 29 May at Market.



Bas Oonk Basaal, The Hague, Netherlands

Bas started his chefing career with stints in an eclectic range of restaurants in and around his home city of The Hague in Zuid Holland.

After working a season in Spain, Bas returned to the Netherlands to work at acclaimed restaurants including the Trias brasserie in Delft, Max's Dutch-Indonesian fusion restaurant in The Hague and Seinpost in Scheveningen which at the time was the most renowned seafood restaurant in the country.

Bas and his partner Loes opened their own restaurant – Basaal – 15 years ago on the historic Dunne Bierkade just south of the city centre of The Hague. Bas explains his culinary ethos as "produce-based market cuisine" with provenance and seasonality at its heart.

The restaurant is highly regarded in the city, and awards and recognition have come from the likes of Eurotoques and Michelin, with the restaurant proudly holding its Bib Gourmand for four years.

Bas will be cooking a Dutch-Indonesian dinner alongside Kanthi Thamma at the Kemp Town Kitchen on Sunday 28 May.



Linus Palm Hvita Hjorten, Lidköping, Sweden

Chef Linus Palm lives and works in Lidköping on Lake Vänern in mid-Sweden. He developed his culinary skills at kitchens within his home region alongside experience at the Michelin starred Opera Cellar Dining Room in Stockholm.

Linus has been working at Hvita Hjorten (The White Deer) restaurant since 2013. Daily changing menus are created from fresh produce from the neighbouring Castle Garden and local vegetable growers, the fishermen of Lake Vänern and hunters.

The restaurant was celebrated as the most sustainable restaurant in Sweden by the White Guide in 2014, with further acclaim for the use of hyperlocal produce in the national Restaurant Awards in 2016.

Passionate about working with regional and sustainable food and drink, Linus embraces the traditions of Scandinavian cuisine including curing of meats, and fermenting and pickling of vegetables, whilst adding a twist of modernity to his dishes.

Linus will be cooking 'A Taste of Sweden' alongside chef Tom Griffiths at Etch on Tuesday 23 May.



Katja Palmdahl Lilla Spinneriet, Gothenburg, Sweden

Katja is one of Sweden's most recognised chefs, and runs two restaurants – The Little Spinnery in Lindome and Any Day in Gothenburg, alongside catering for a Swedish airline.

Over the years she's championed at numerous chef competitions and published many internationally acclaimed cook books about Scandinavian cuisine. Katja's cooking is known for its fresh green content and locally produced ingredients.

"The menu is focused on green, with protein as an accessory. Whatever we do, there will be a lot of vegetables and fruit, with a seasonal garden feeling", says Katja.

Katja will be featuring on the Live Food Show stage at the Sussex & The World Weekend on Hove Lawns on Sunday 28 May.



Alun Sperring
The Chilli Pickle, Brighton

Alun Sperring has been a chef for 27 years, 18 of which he spent working all over the world, but his passion lies in India. Alun has travelled to India many times with his wife and partner Dawn and this is from where The Chilli Pickle was born.

After many years as an expat Alun wanted to return to Brighton along with his wife Dawn to open their own restaurant. The Chilli Pickle started out as a small bistro in the old lanes. The menu was always about great Regional Indian food, curries, kebabs and street food and still is today at their bigger site in the town centre. The Chilli Pickle has won many awards over the years including The National Restaurant Awards top 100 UK restaurants for the last 6 years, The British Curry Awards for Innovation, Best Casual Dining & Best Delivery Service, a Michelin Bib Gourmand and 2AA Rosettes have been maintained since the early days all laying testament for consistency, quality and innovation.

Alun's passion for Indian Cuisine hasn't faltered and The Chilli Pickle has become a Brighton institution that both Alun and Dawn are extremely proud of and they are great advocates of how exciting and diverse Indian food can be.

Alun is hosting the Johannishof Riesling dinner at The Chilli Pickle on Saturday 20 May, and features in Food Lab at 64 Degrees on Sunday 21 May.



Kanthi Thamma
Curry Leaf Café, Brighton

Chef Kanthi Thamma started his culinary career at the Taj Hotel in Goa in 1996. After a variety of catering roles in India, Switzerland and the USA, he moved to the UK in 2007 to take up the position of Senior Chef de Partie at the

Imperial Hotel in Torquay. A stint at Brighton's award-winning The Chilli Pickle and Jamie Oliver's Recipease – as Food Champion – followed, before in April 2014 he with teamed up with journalist Euan Sey to open his first restaurant, Curry Leaf Cafe.

Since launching the original cafe in the Lanes – which focuses on traditional South Indian dishes – Kanthi and his partner have opened a colourful, purpose-built kiosk in Brighton Station (a UK first) and, most recently, a 'small plates', street food & spiced cocktail venue called 'Kemptown Kitchen' in Upper St James's Street.

Curry Leaf Cafe has earned numerous awards and accolades, including an Asian Curry Award, 'Best Place to do Business' at the 2016 Brighton & Hove Food and Drink Awards, and a listing as a 'Local Gem' in the past two editions of the Waitrose Good Food Guide. Chef Kanthi also had the honour of being named 'Food Hero' in the city's annual Food & Drink Awards last year.

Kanthi will be showcasing his skills at the India vs Mexico night on Monday 22 May at Hotel du Vin. He will also be hosting chef Bas Oonk from the Netherlands for a Dutch-Indonesian dinner at the Kemp Town Kitchen on Sunday 28 May and a pop-up Indian street food event in The Hague Food Festival in July 2017.



James Villiers
The Ginger Dog, Brighton

James is a 34 year old chef based in Uckfield, East Sussex and the proud head chef of the Ginger Dog in Kemp Town. He has worked in this trade for 15 year learning his skills and finding his forum.

A British boy at heart he loves to stay true to this in his cooking and does modern takes of old favourites. His career highlight is finishing in the final six of Masterchef the professionals 2016 leaving the competition with head held high as a semi finalist.

James will be hosting the festival's deconstructed English wine dinner with Ridgeview Wine Estate at the Ginger Dog on Friday 19 May.



Andy Vitez
Drakes, Brighton

Andy was born and raised in Hungary and realised from a young age that he had a penchant for cooking. His Chef's Training took him on Exchange Programmes in both Italy and Sweden where he benefitted from

the experience of the different European cooking styles and practices. This resulted in further development of his skills, knowledge and attaining full qualification.

He arrived in the UK ten years ago, initially settling in Yorkshire where he was employed as Chef de Partie at Raven Hall Hotel before making his way south to the warmer climes of Sussex. Being in Brighton offered more opportunity to show his undeniable talent in the kitchen and Andy was quickly employed as Senior Chef de Partie at Hotel du Vin but soon came to work at Drakes. Within months, he was promoted to Sous Chef, a position he has held for 5 years and last year earned his rightful and well deserved place as Head Chef at The Restaurant at Drakes.

Andy will be featuring on the Live Food Show stage at the Sussex & The World Weekend on Hove Lawns.

Another by the creator of Perry Mason MONDAY	TUESDAY	WEDNESDAY
B.Y.O WINE	TAPAS 5 FOR £20	Wine and Food Matching £25pp 4 Matches
COMPLETE & UNABRIDGED	42 WESTERN ROAD, HOVE 01273 823707 www.market-restaurantbar.co.uk	COMPLETE
THURSDAY	FRIDAY	SAT & SUN
OYSTERS AND CAVA £20 6 SHELL 2 GLS	APERITIVO AFTERNOON FREE TAPA WITH EVERY DRINK 3-6PM	BRUNCH S&S 10AM-12.30PM SUNDAY ROAST FROM 1PM
COMPLETE	COMPLETE	COMPLETE

MARKET

restaurant . bar

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Brighton Cocktail Week

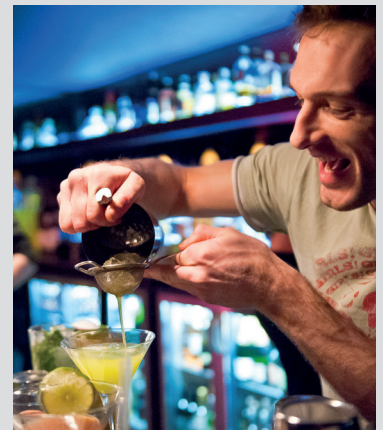
Brighton's biggest ever cocktail week hits this May

Enjoy cocktails with a twist at 30 bars, gastropubs and restaurants around Brighton & Hove. Each venue will be presenting five classic cocktails with their own unique twist, and they are just £5 each for wristband holders. Selected venues will also be hosting one-off masterclasses, food and cocktail pairings, promotions and tastings at a discounted rate for wristband holders – you'll find details of these events on the Brighton Cocktail Week website www.brightoncocktailweek.com.

Participating Venues

Correct at time of going to press - please check the website for more participating bars

Bar 55	Har Bar at
Lucky Voice	Harbour Hotel
Oki Bar	Bohemia
Dandelion	The Chilli Pickle*
Twisted Lemon	The Cocktail Shack
The Queen Victoria, Rottingdean	Aguadulce*
The Coal Shed*	The Black Dove
The Salt Room*	The Bar at Drakes
Merkaba at mybrighton hotel	Terre à Terre*
Koba	Revolution
Malmaison	Hotel Una
Bus Stop	The Grand
The Plotting Parlour	Brighton Rocks
Hotel Du Vin	The Windmill
	Valentinos
	Marwood Café
	The Mesmerist



*Restaurants offering Brighton Cocktail Week drinks may restrict the promotion to diners only, or diners only at peak times so to avoid disappointment please call ahead to check.

How it works

To enjoy £5 drinks at 30 participating bars and restaurants during Brighton Cocktail Week you'll need to buy one of our £10 wristbands, only available in advance from our website at www.brightoncocktailweek.com.

Important to know...

Please note that venues do not sell wristbands: you must order in advance from www.brightoncocktailweek.com. Wristbands will be despatched by first class post. To purchase a £5 drink everyone in your party will need to show their own wristband, and it must be firmly secured on their wrist. Non-wristband holders can still purchase Brighton Cocktail Week drinks however they will be at regular prices. *Restaurants offering Brighton Cocktail Week drinks may restrict the promotion to diners only, or diners only at peak times so to avoid disappointment please call ahead to check. All participating venues operate 'Challenge 25' – even if you have a wristband, if you are lucky enough to look under the age of 25 then please ensure you have valid photographic ID to prove you are over the age of 18. Please drink responsibly. Venues reserve the right to refuse to serve drinks to anyone they believe to be intoxicated or under the age of 18.



MIXOLOGY
GROUP

ABSOLUT

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BRIGHTON COCKTAIL WEEK

18-28 May 2017



CAZCABEL
PREMIUM TEQUILA



FENTIMANS
Botanically Brewed BEVERAGES | ESTD 1905



What's on & when...?

Thursday 18 - Sunday 28 May



Brighton Cocktail Week

presented by Brighton & Hove Food and Drink Festival and Mixology Group

sponsored by Absolut, Blackdown Artisan Spirits, Cazcabel tequila, Fentiman's, Havana Club and Jim Bean Double Oak

£10 wristbands are available to buy in advance from www.brightoncocktailweek.com • All participating venues operate Challenge 25 - if you are lucky enough to look under the age of 25 then please have valid photo ID to prove you are over 18 • Please drink responsibly

Enjoy £5 cocktails at over 30 Brighton bars, gastropubs and restaurants this May for Brighton Cocktail Week – the city's biggest ever cocktail promotion. Each venue will be showcasing five classic cocktails with their own unique twist, and they are only available to buy if you have one of our wristbands. Turn to pages 14-15 for complete information.

Thursday 18 May



International Chef Exchange: A Taste of Gibraltar, Iberia & North Africa

sponsored by FCG

7pm for 7.30pm start • Advance tickets £45 for five courses or £75 including matched wine flight • Jeremy's Restaurant, Borde Hill Garden, near Haywards Heath, RH16 1XP • To book call the venue directly on 01444 441 102 or visit www.jeremysrestaurant.co.uk

The festival's opening gala dinner sees Gibraltar's top chef Victoria Garcia-Bishop join forces with Sussex's own Jeremy Ashpool for a fusion dinner inspired by the cuisines of the Iberian peninsula and North Africa.

With its historically strategic position at the entrance to the Mediterranean Gibraltar has long been a melting pot of cultures and cuisines – ranging from Spanish and Maltese to Levantine and Indian – and Vicky's menu is inspired by them all.

Friday 19 May



Ridgeview Deconstructed

sponsored by Ridgeview Wine Estate

7pm for 7.30pm start • Advance tickets £65 including five Ridgeview wines (plus 10% service charge on the day) • Upstairs at The Ginger Dog, 12 College Place, Brighton, BN2 1HN • To book call the venue directly on 01273 620 990 or visit www.thegingerdog.com

Join this once in a lifetime, unique opportunity to try the foundation still wine blends which will go onto to make Ridgeview's 2016 sparkling wines. Vintage 2016 was one of Ridgeview's best vintages in terms of quality with fantastic sugar and acidity levels. These base wines will soon be blended, bottled and cellared not to be seen for another few years. Ridgeview's winemaker Simon Roberts will guide you through the base wines that will be served alongside the finished product. The wines will be served alongside Master Chef: The Professionals 2016 finalist James Villiers' carefully selected menu chosen to highlight the best matching produce for each of the blends.

Saturday 20 May



Sussex Wine Bus Tour

The bus departs stop Q on Old Steine at 9.30am sharp – please ensure you arrive in good time as we can't wait for latecomers • Over 18s only, please dress appropriately for the weather as we are visiting working farms • Advance tickets £90 from www.brightonfoodfestival.com

Hop aboard our vintage bus for a behind-the-scenes tour of two of Sussex's top vineyards. Our first stop is Ridgeview, whose award-winning English sparkling wines are served to dignitaries at State occasions at Buckingham Palace.

Our second vineyard is Bluebell Vineyard Estate who have won over 40 awards. The tour includes a Sussex-inspired two course lunch at a gastropub, with a glass of wine or beer plus tastings at both vineyards.

Make a date to join us on an amazing – and fun – day out discovering world-class vineyards right here on our doorstep!

A second Sussex Wine Bus Tour will be hosted on Saturday 19 August - advance tickets are also available now on the festival website.

Saturday 20 May



Johannishof Riesling Dinner

7pm for 7.30pm start • Advance tickets £65 including five Johannishof wines (plus 10% service charge on the day) • The Chilli Pickle, Jubilee Square, Brighton, BN1 1GE • To book call the venue directly on 01273 900 383 or visit www.thechillipickle.com

Johannes Eser from Weingut Johannishof in Rheingau, Germany, joins award-winning chef Alun Sperring for a one-off Riesling and Indian cuisine dinner, featuring Alun's famous vindaloo pork knuckle.

Johannes and his wife Sabine are 10th generation wine makers at Johannishof, located near Rüdesheim in the beautiful Rhine Valley. Together they produce a range of quality Rieslings in what many regard as the noblest of Germany's wine producing regions.

Alun Sperring is chef patron of The Chilli Pickle, Brighton's award-winning Indian restaurant. Holder of two AA rosettes since 2009 and a Michelin Bib Gourmand since 2010, The Chilli Pickle has won numerous national accolades for its innovative and inspiring Indian cuisine.

Sunday 21 May



Food Lab

12 noon - 3pm • Advance tickets £75 from www.brightonfoodfestival.com (tickets are not available directly from 64 Degrees) • Ticket includes a welcome drink and a seven course lunch • Additional wines, beers and spirits are available to buy on the day from 64 Degrees • 64 Degrees Restaurant, 53 Meeting House Lane, Brighton, BN1 1HB

The *creme de la creme* of culinary Brighton and Sussex partner for Food Lab. Fusing the creative input of the both chef and producer,



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SUBLIME REFRESHMENT



Be sure to visit our Botanical Bar during Brighton Food and Drink Festival and try some of our delicious drinks.



every festival Food Lab delivers some amazing one-off dishes and a line-up of creative food and drink that is a once in a lifetime experience. Hosted at Brighton's #1 restaurant 64 Degrees, Food Lab participants include chefs Michael Bremner (64 Degrees), Matt Gillan (Pike & Pine), Alun Sperring (The Chilli Pickle), Matty Bowling (1847), Steven Edwards (Etch), Judith Lang (Terre à Terre) and Alex Burtenshaw (Drakes) 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), Tom Stephens (Wobblegate juices and Eden fruit ciders) and David Deaves (La Cave à Fromage). Suffice to say, you'll never have a meal like this ever again!

Sunday 21 May



Brighton Food Trail

2pm - 5pm • Advance tickets £16 from www.brightonfoodfestival.com • We recommend that the trail is only suitable for over 16s • Your map pick-up map point will be sent to you by email prior to the event

Our ever popular food trail returns, and after few years exploring Kemp Town, Hove and London Road, we're back in the heart of the city with 10 stops in and around North Laine. You'll have three hours to sample tasters at Merkaba, The Chilli Pickle, Common, La Choza, 1847, Bus Stop, Ten Green Bottles, Langelees and Flour Pot Bakery.

Monday 22 May



India vs Mexico Night supporting FareShare Sussex our thanks to Hotel du Vin for their support

7pm for 7.30pm start • Advance tickets £35 including a welcome drink from Curry Leaf Café (01273 207 070) and La Choza (01273 945 926) (tickets are not available directly from Hotel du Vin) • Additional wines, beers and spirits are available to purchase on the night from Hotel du Vin • The Dome Room, behind Pub du Vin, 5-6 Ship Street, Brighton, BN1 1AD

Two of Brighton's most famous international restaurants battle it out in a frenzy of street food dishes. Chefs Benji Hinchliffe of La Choza and Kanthi Thamma of Curry Leaf Café go head to head with each producing four courses in a fun cook-off, whilst raising money for festival charity FareShare Sussex. A super tasty way to celebrate the start of the week!

Tuesday 23 May



International Chef Exchange: A Taste of West Sweden sponsored by Lisch Swedish vodka

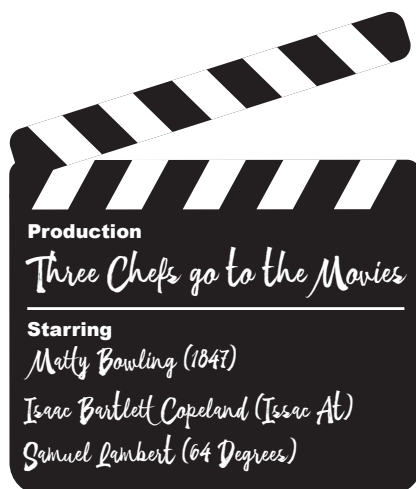
7pm for 7.30pm start • Advance tickets £55 including welcome drink from www.brightonfoodfestival.com (tickets are not available directly from Etch) • Wines by the glass are available to purchase on the night • Etch, 216 Church Road, Brighton, BN3 2DJ

Chef Linus Palm from Hivta Hjorten on the south shore of Lake Vänern in West Sweden joins Tom Griffiths of the forthcoming Pascere restaurant (formerly of Flank) for a one-off celebration of Scandinavian food at Steven Edwards' new restaurant Etch.

Linus is head chef at one of West Sweden's leading restaurants and has a passion – or even obsession – with all things local. Vegetables are supplied every day for the kitchen garden of the neighbouring castle Läckö, whilst freshwater fish and Swedish caviar are provided by local fisherman. The forests of West Sweden are filled with abundant berries for foraging, and also home to wild elk and boar, providing the protein for the menus. In line with much of Swedish cuisine, Hivta Hjorten prides itself on minimal waste and using traditional methods of preservation including pickling, fermenting and curing.

This event is the return leg of the International Chef Exchange that saw chef Tom cook at the Passion for Mat food festival in Gothenburg and preparing a meal with Linus at Sweden.

Wednesday 24 May



Three Chefs go to the Movies

7pm for 7.30pm start • Advance tickets £35 including welcome drink • 103 North Road, Brighton, BN1 1YW • To book call the venue directly on 01273 677 776 or visit www.by1847.com

Always one of the most fun and creative festival

events, this year's Three Chefs go to the Movies will see Matty Bowling (1847) partner with Isaac Bartlett-Copeland (Isaac At) and Sam Lambert (64 Degrees) for a vegetarian-inspired feast. Each chef will take their favourite film as inspiration for their dish, and there'll be some interactive elements thrown in for good measure. We're keeping the films closely under wraps at the moment but we can definitely guarantee a night out that won't be forgotten in a hurry!

Thursday 25 May



Pommery Champagne Dinner

7pm for 7.30pm start • Advance tickets £65 including Champagne with each course • Harbour Hotel, 64 King's Road, Brighton, BN1 1NA • To book call the venue directly on 01273 916 916 or visit www.brighton-harbour-hotel.co.uk

This year's festival gala dinner sees one of France's oldest and most respected Champagne houses join with the hugely talented chef patron of Harbour Hotels for a matched wine dinner. Presented by one of Pommery's own wine-makers, you'll enjoy a selection of their wines including Brut Royal, Summertime Pommery, Apanage and Pommery Louise alongside a fine dining menu crafted by chef Alex Aitken. Hosted in the Marine Room of the stunning new Harbour Hotel, this is definitely a festival evening to celebrate.

Friday 26 May



Make Your Case supporting Rockinghorse Children's Charity

7pm for 7.30pm start • Advance tickets £35 including all wines and sharing platters of food available from www.brightonfoodfestival.com (tickets are not available directly from Hotel du Vin) • The Dome Room, behind Pub du Vin, 5-6 Ship Street, Brighton, BN1 1AD

It's mixed up, messed up, mashed up madness. Make Your Case is our infamous 'punk' wine tasting which sees our presenters attempt to convince you the voting audience that their wine is the best of the bunch. The catch is that each presenter only has three minutes to 'pitch' their wine to you – without mentioning the grape variety, country of origin or price. You've never been to a wine tasting quite like this before...



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Terms and conditions: Subject to availability. Minimum of 8 people. Must be in a private dining room. Valid Sunday to Thursday (excluding Sunday lunch).
Valid on new bookings only and cannot be used in conjunction with any other offer.

Saturday 27 - Monday 29 May



Sussex & The World Weekend: Big Sussex Market

10am - 6pm • FREE ENTRY • Hove Lawns,
Brighton seafront

The south of England's biggest food and drink festival returns to Hove Lawns for our first outing of the year (we're also back on the August bank holiday), and as ever it's a **FREE ENTRY** for everyone to enjoy. Sample hot foods from local restaurants alongside produce to buy and take home from local producers, plus a selection of locally produced wines from Ridgeview and Stopham vineyards, beers from The Beer Collective (don't forget to pick up one of our special festival 'Hello' beers made by Two Tribes to support festival charity FareShare Sussex), summer cocktails from Blackdown Artisan Spirits, Fentimans and Mixology Group, and ciders from Eden and Wobblegate. We've also got guest exhibitors from across the south east and further afield...

We're partnering with The Hague Food Festival in the Netherlands this year with a number of events including a Dutch-Indonesian dinner at Kemp Town Kitchen hosted by Kanthi Thamma of Curry Leaf Café and Bas Oonk of Basaal in The Hague. Over the weekend you can also sample craft beers from The Hague's Kompaan brewery, traditional gins and jenever from Van Kleef distillery and tasty traditional Dutch cheeses and sausage from Kaas & Worst.

We're also working with our friends at Boho Gelato and the Nivarata festival of granita again for a 4th year with demos of traditional Sicilian granita making every afternoon. Head to the Boho Gelato stand to find out more!

Saturday 27 - Monday 29 May



Sussex & The World Weekend: Children's Food Festival supporting Rockinghorse Children's Charity

10am - 4pm • FREE ENTRY • Festival marquee,
Hove Lawns, Brighton seafront

There's always plenty of hands-on food fun for little ones at our Children's Food Festival. Enjoy edible fun and games including interactive making and tasting activities plus crafts, entertainment and face-painting. Entry is free but we kindly ask that you make a donation to festival charity partner Rockinghorse - the official fundraiser for Brighton's Royal Alexandra children's hospital.

Saturday 27 - Sunday 28 May



Sussex & The World Weekend: Live Food Show

11am - 5pm • FREE ENTRY • Festival marquee,
Hove Lawns, Brighton seafront

Andrew Kay hosts our ever-popular Live Food Show with the city's top chefs showcasing their favourite dishes, including Matt Gillan (Pike & Pine), Steven Edward (Etch), Kanthi Thamma (Curry Leaf Café), Andy Vitez (Drakes) and many more. We're also pleased to be joined by chef Katja Palmdahl of The Little Spinnary in Gothenburg, who'll be joining us later in the year for one of our International Chef Exchange dinners. A complete list of chefs and times will be posted on the festival website closer the time.

Saturday 27 - Monday 29 May



Sussex & The World Weekend: FareShare Sussex Soup Kitchen

Noon - 4pm • Suggested donation • Hove Lawns,
Brighton seafront

FareShare Sussex is one of the food festival's two chosen charities. They work with supermarkets and food wholesalers to redistribute surplus food to around 100 community and charity groups across the county every day, ensuring those in food poverty receive a meal whilst also reducing the amount of edible food that is going into landfill each year. The festival has raised many thousands of pounds for FareShare, as well as raising the profile of the organisation. As part of our Sussex & The World Weekend we're challenging local chefs to rustle up a soup live on Hove Lawns using random produce from the FareShare warehouse.

Saturday 27 May



Sussex & The World Weekend: "Most crown cap bottles opened in one minute" World Record Attempt

5.30pm • FREE ENTRY • Festival marquee, Hove
Lawns, Brighton seafront

François Monin – manager of Brighton's Lucky Voice and all-round bartending god – is back with us for his second world record attempt in as many years. This time François is psyching himself up to open the most crown cap beer bottles in one minute. The current holder is Raffaele Quaranta from Taranto, Italy, who popped 96 bottles on 1 August 2009. Come and cheer François on and let's bring the record to brilliant Brighton!

Sunday 28 May



Sussex & The World Weekend: Brighton Cocktail Mix Off presented by Mixology Group sponsored by Absolut, Blackdown Artisan Spirits, Cazcabel tequila, Fentiman's, Havana Club and Jim Bean Double Oak

5.30pm • FREE ENTRY • Festival marquee, Hove
Lawns, Brighton seafront

We're celebrating the end of this year's Brighton Cocktail Week with our annual Mix Off Competition. During the week, our crack team of cocktail experts will be sampling the offering of each of the bars participating in Brighton Cocktail Week with our five favourites being asked to present on the Live Food Show stage so we can crown our winner.

Dining *at its Finest*

Whether you're looking to celebrate a special occasion or perhaps just need a little lunch break somewhere stylish, The Restaurant at Drakes is the right choice.

There's nothing stuffy or formal about us - Drakes is about enjoying top quality dining with great personal service in an atmosphere of relaxed, contemporary glamour. Having scored the highest rating of all Brighton restaurants in The Good Food Guide 2017 for the 8th consecutive year, you can be sure to enjoy some truly inspirational fine dining.

Call us on 01273 696934 to reserve your table *(recommended)

Lunch and Dinner are served 7 days a week to all.

Our opening times have been extended too so you can enjoy more for longer

Lunch - 12.30 - 14.30

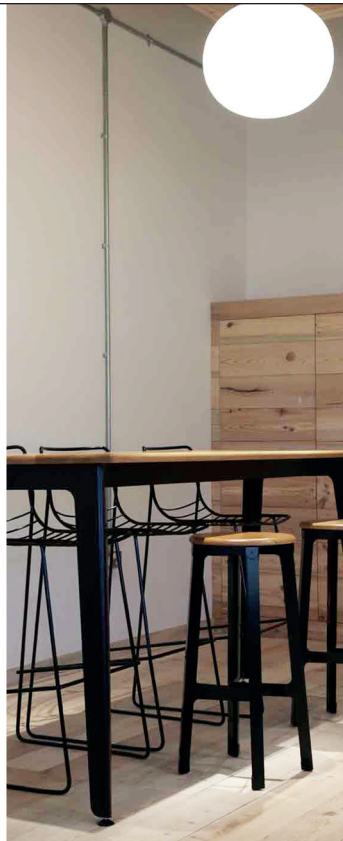
Dinner - 18.30 - 21.30

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Monday 29 May



Sussex & The World Weekend: Butler's Wine Cellar English Wine Festival

Noon - 4pm • Tickets £10 including 6 tasting tokens in advance from www.butlerswinecellar.co.uk (non-refundable) • Over 18s only • Festival marquee, Hove Lawns, Brighton seafront

We're working in partnership again with our friends at English Wine Producers – the national marketing body for the promotion of English wine – and Butler's Wine Cellar for our annual English wine festival to celebrate the start of English Wine Week. We'll be joined by around 25 vineyards from Sussex and the south of England, allowing you to sample a host of still and sparkling wines, many of which have an accolade or two to their names. Tickets include 6 tastings in the marquee with more tasting tokens available to buy on the day. We'll also be joined by David and the team at La Cave à Fromage who'll be offering a range of English and European cheeses to try and buy.

Sunday 28 May



International Chef Exchange: Dutch-Indonesian Feast

6.30pm for 7pm start • Advance tickets £45 including welcome drink • Wines by the glass are available to purchase on the night • Curry Leaf Café: Kemp Town Kitchen, 40-42 Upper St James's Street, Brighton, BN2 1JN • To book call the venue directly on 01273 526 910 or visit www.curryleafcafe.com/kemptown-home

It's Curry Leaf Café with a twist tonight as our guest chef Bas Oonk from the Bib Gourmand celebrated Basaal Restaurant in The Hague (Netherlands) takes over chef Kanthi Thamma's kitchen for a five course Dutch-Indonesian fusion supper.

Just as British cuisine has been heavily influenced by our historical links to the Indian sub-continent (so much so that for many years chicken tikka masala was the most popular dish in the UK), the Netherlands had colonies across the Dutch East Indies which today are the various territories of Indonesia. As with any meeting of cultures, there was an interaction between ingredients and culinary style giving a

tasty fusion of East and West that prevails across the Netherlands through the ubiquitous satays that is found on many Dutch menus and the epic multiple dish 'rijsttafel'.

This is Bas' second pop-up in Brighton, having worked on a previous exchange with Michael Bremner of 64 Degrees. Kanthi hosted a Curry Leaf Café pop-up night as part of International Chef Exchange at Restaurant Basaal in 2016.

Bank Holiday Monday 29 May



International Chef Exchange:

A Taste of Guernsey sponsored by FCG supported by Wheadon's Gin

12.30pm for 1pm start • Advance tickets £35 including welcome drink • Wines and beers by the glass are available to purchase on the day • Market Restaurant Bar, 42 Western Road, Hove BN3 1JD • To book call the venue directly on 01273 823 707 or visit www.market-restaurantbar.co.uk

Guernsey's top chef, Simon McKenzie of Bella Luce takes over the kitchen of Market for a second year to showcase his Taste of Guernsey brunch. With a strong focus on provenance and local, Simon will be presenting a five course tasting menu featuring the unique flavours of the island.

From high quality dairy produce through to the freshest seafood, Guernsey – the second largest of the Channel Islands – is a renowned quality food and drink producer.

The brunch will be accompanied by gins produced by the Wheadon's family – one of the island's oldest liquor producers. Distiller Luke Wheadon uses the purest base spirits alongside ingredients foraged from the island – including rock samphire – to produce unique and utterly delicious gins.

Coming soon



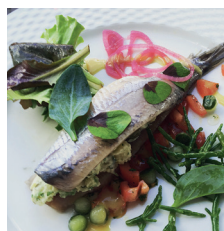
More festival dates for 2017

For more information visit www.brightonfoodfestival.com and subscribe to our mailing list or follow us on Twitter, Facebook and Instagram.

We'll be back at the end of August for the second annual outing of our Sussex & The World Weekend on Hove Lawns. There's also another Sussex Wine Bus Tour on Saturday 19 August, and further International Chef Exchange dinners including chef Michael Bremner of 64 Degrees partnering with chef Craig Jones of Cap Maison resort in St Lucia. Keep an eye on our website and local press for more details.



Restaurant Basaal serves creative modern European dishes accompanied by an extensive wine list. Situated on one of the most picturesque canals in The Hague, choose a table on either the outdoor terrace or in the stylish dining room. Holder of a Michelin Bib Gourmand for four years, a quality culinary experience is guaranteed.



Chef Bas Oonk partners with Brighton's Kanthi Thamma for a Dutch - Indonesian fusion dinner at Kemp Town Kitchen on Sunday 28 May



BASAAL

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Head to Holland



Publique



The coastal city of The Hague (Den Haag) hosts its first major food festival this July with 10 days of events.

This historic city boasts a vibrant food and drink scene with picturesque squares surrounded by bars and cafés, and a wide range of cuisines ranging from modern European Michelin starred restaurants to Indonesian street food. The surrounding region of Zuid Holland offers many food and drink producers ranging from breweries and distilleries to artisan cheese makers and the craft bakers.

From 15 - 23 July, the city plays host to wine and food trails, restaurant gala dinners, street food pop-ups and outdoor events in Huijgenspark and Grote Markt.

A friendly and cosmopolitan city, The Hague is a melting pot of cultures. As seat of government and the Dutch royal family, the city is also home to numerous United Nations and European Union organisations including the International Court of Justice, and international embassies. Offering both the bustle of the city centre with its shops, museums and galleries, and the expansive sands of the seaside resort of Scheveningen, its a perfect destination for a city break or as a base to explore the Netherlands.

The Hague is approximately 25 minutes by direct train from Amsterdam Schiphol airport. British Airways and Easyjet offer multiple flights each day from London Gatwick airport. For more information about visiting The Hague visit www.denhaag.com or www.thehaguefoodfestival.com



Restaurant Basaal on Bierkade

denhaag.com



Welcome to The Hague

The **H**ague



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www.brighton-harbour-hotel.co.uk/spa

International Chef Exchange

The Brighton & Hove Food and Drink Festival team work across the year to promote the food and hospitality offering of our city and surrounding county not just locally and nationally but also to a global audience.



Kanthi Thamma of Curry Leaf Café in The Netherlands



Seb Cole of Boho Gelato and Francesco di Nunno at Nivarata festival of granita in Acireale, Sicily



Passion for Mat food festival host Maria Zihammou with Tom Griffiths of Pascere in Gothenburg

Through partnering with international food festivals with similar aims and objectives to our own, we create a platform for the reciprocal promotion of Sussex as a leading gastronomic tourism destination. This year we are working alongside Passion for Mat (Gothenburg, Sweden), Nivara (Acireale, Sicily) and The Hague Food Festival (Den Haag, Netherlands).

Our International Chef Exchange initiative has also gone from strength-to-strength with a host of top name Brighton chefs and restaurants heading overseas to champion not only their own businesses but also shout about Brighton as a great cultural destination. Over the past 12 months we've seen Boho Gelato, Curry Leaf Café, La Choza and Pascere all join us at exchanges across Europe, with chef Alun Sperring of The Chilli Pickle heading to Germany this summer and chef Michael Bremner of 64 Degrees crossing the Atlantic for an exchange at Cap Maison in St Lucia in June.

All of these activities also generate opportunities for Sussex producers to showcase their product within a culinary context to actual and potential export markets, and we're proud to work alongside our friends at Ridgeview Wine Estate and Blackdown Artisan Spirits.



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Relax, Unwind, Experience

Join us on Guernsey at the Bella Luce, a small and independent family run hotel and restaurant, and the home of the Bella Small Batch Distillery and Wheadon's Gin.

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 joining us around the copper stills for an informative gin experience of stories and sampling, the Bella is the perfect setting from which to experience Guernsey, however you choose to do so.

Chef Simon Mckenzie cooks A Taste of Guernsey, with distiller Luke Wheadon, at Market on Monday 29 May

www.bellalucehotel.com

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Guest chef
Victoria Garcia
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Cap Maison is a luxury, boutique villa resort located on the northernmost tip of St. Lucia in the Cap Estate, one of the most exclusive areas on the island. The resort has been spearheading the island's culinary scene since 2008 when Welsh, Rastafarian Executive Chef Craig Jones opened the white tablecloth restaurant The Cliff at Cap. From its gourmet French West-Indian inspired menu at The Cliff at Cap to its delicious, relaxed counterpoint The Naked Fisherman, Cap Maison has long been known for the exquisite dining experiences it offers guests.

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Image: Sailing in the Bay of Gibraltar

SEE GIBRALTRIAN CHEF
VICKY BISHOP
on Thursday 18 May at Jeremy's Restaurant in Borde Hill



A day in the life: FareShare Sussex

Food festival patron Sharon Honey recently joined the steering committee of FareShare Sussex, one of the festival's two chosen charities. Each week Sharon volunteers a day to help distribute surplus food from the FareShare warehouse to over 100 charitable groups across the county. We asked her to tell us what that entails...



8.30am The warehouse shutters open. Our volunteers arrive, ready for action! We come from a broad cross-section of the local area. What binds us together is a shared passion to make a difference, and enrich the community where we live.

FareShare Sussex is a charity set up to tackle hunger and reduce waste. We take in good quality surplus food from food businesses and deliver it across Sussex to over 90 community groups and charities where it is turned into nutritious meals for vulnerable people.

9.00am We gather around Sophie, our Warehouse Supervisor, who works through the orders for the groups we supply, calling out the items required. We pack them into trays and load them on to one of our three vans, resplendent with the FareShare logo. Have you spotted one on your travels?

9.45am The first van is loaded and off to our charity groups across the county. Thursday is the busiest day of the week at FareShare. We also send out two vanloads around Brighton; and another to Hastings, via Eastbourne and we collect from several food providers. What goes out has to come back in, if we are to remain sustainable.

10.15am It's my turn on the van with

Richard at the wheel. We call at several local projects supporting vulnerable people, including a children's centre, a specialist centre for people with HIV/AIDS-related illnesses and a family community project. We deliver the food; listen to feedback; remove empty trays before leaping back in the van to do battle with the Brighton traffic. No need for the gym today!

11.15am We're back at the warehouse for a quick turn-around and in record time, Richard is off again for the second Brighton round, this time taking Tony with him. All the vans are out now, and it's time to make the place spick and span.

12.30pm A huge delivery arrives to be processed. Hurrah! We check every item is in date; sort it into groups; count it and store it appropriately. It's a joy to see the fridges and shelves refilled!

2.30pm As a member of the Steering Group Committee, I also work closely with the FareShare Team to develop fundraising strategies. We take the opportunity to meet in the office to catch-up, develop ideas and move projects forward.

3.30pm The next shift of volunteers arrive and I set off for home, exhausted, but with a warm glow in my heart. Today was a good day.

You can support FareShare Sussex during the food festival by joining us at our India vs Mexico supper at Hotel du Vin on Monday 22 May, or at the FareShare Soup Kitchen as part of our Sussex & The World Weekender on Hove Lawns from Saturday 27 - bank holiday Monday 29 May. Also keep an eye out for the festival's 'Hello' beer produced in conjunction with Two Tribes Brewing and available from many of our bar and restaurant partners throughout May and June - all profits from the beer will be donated to FareShare to support their valuable work fighting hunger and reducing food waste. Visit www.faresharesussex.org.uk for more information.



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For more information about visiting The Hague Food Festival visit www.thehaguefoodfestival.com