



BRIGHTON & HOVE FOOD AND DRINK FESTIVAL

EASTER WEEKENDER 1-6 APRIL
SPRING HARVEST 20 MAY - 1 JUNE



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The UK's biggest **FREE ENTRY** food and drink festival



The Brighton & Hove Food and Drink Festival has grown over the past 14 years to become a year-round celebration of the food, drink and hospitality offering of our city and surrounding county of Sussex, and one of Europe's biggest food events. All of our major outdoor events are **FREE ENTRY** so everyone can enjoy both good and local food and drink.

In addition to our twice yearly Big Sussex Markets on New Road (Easter and Christmas) and our epic seafront Sussex & The World Weekends on Hove Lawns (May and August), we have an extensive programme of innovative and creative tastings, trails and dinner events running around the main festival periods and throughout the year including Sussex Gourmet & Wine Bus Tours, the Brighton Beer & Cider Festival, Brighton Wine Festival and Children's Food Festival.

Whilst the amazing offering of our home region is always close to our hearts, over the past few years the festival has developed an increasingly global offering driven by our International Chef Exchange initiative that has seen us take local chefs and Sussex producers to The Netherlands, France, the Channel Islands, Italy, Sweden and, most recently, Canada. We're excited to reveal that 2015 – through the ongoing support of our friends at Travelbag and partners across the world – will see further exchanges to France, Norway, Finland, Spain, Australia, Singapore, Dubai and New Zealand. Our next exchange is with Cap Maison in St Lucia and our very own Drakes, and is one of the two ICEX dinners (alongside Terre à Terre, The Parker and the Dine Out Vancouver Festival) you can enjoy during the Spring Harvest in May. Every exchange has seen us make new friends who are equally as passionate about provenance and locality, and – most importantly – it has given us the opportunity to showcase the food and tourism offering of our region on a global platform with a view to exporting not only the message of our gastro-tourism offering but also creating actual international markets for the produce of our region. The exchanges are also being filmed for television by Latest TV with international syndication to around a dozen broadcasters – we're proud to be a part of taking both Brighton and Sussex food and drink to the world.

The festival organisation is a not-for-profit Community Interest Company with specific aims and objectives to promote the hospitality

and food industries of Brighton & Hove and surrounding Sussex, develop gastronomic tourism, and ensure that both good and local food are accessible to everyone. We are particularly proud that through the support of our generous sponsors, patrons and business partners that we can continue to make all of our major outdoor events completely free entry for everyone to enjoy: a pretty much unique situation for a non-publicly funded organisation operating in our sector.

This year, our Spring Harvest coincides with English Wine Week and we've a host of events in May that celebrate the world-class vineyards and wineries to be found right here on our doorstep. Make a date for one of our Make Your Case 'punk' wine tasting nights, the Brighton Wine Festival and our English wine & canapés matching evening with Julia Trustram-Eve from English Wine Producers, Henry Butler from Butlers Wine Cellar, and the brilliant chef Michael Bremner from 64 Degrees.

The festival team are currently working with partners across the English wine industry on the delivery logistics of next year's International Cool Climate Wine Symposium – one of the world's largest wine conferences that comes to the Hilton Brighton Metropole in May 2016. In our brochure you'll find the new wine trail map produced by the South East Vineyard Association showing many of the wine growers and producers across Sussex, Kent, Surrey and Hampshire that you can visit. Alternatively if the thought of driving is just too much for you, then join us on one of our Sussex Wine Bus Tours (you'll find dates from March - October in our events listings on the following pages).

We're very proud to support two local charities. To date we've raised over £12,000 for Rockinghorse - the official fundraising arm of the Royal Alexandra Children's Hospital and Trevor Mann Baby Unit

- and work with our friends at FareShare to support their amazing work redistributing surplus food to those in need across the city and county. You'll see that many of our events this year will be raising money and public awareness for both of these very worthy causes, and we're particularly excited about the food packaging waste project that FareShare and Yelo Architects will be creating on Hove Lawns on 29-31 May.

Over the next few pages you'll discover our programme of events (so far!) for 2015 but do keep an eye on our website and social media channels, and register for our free e-newsletter at www.brightonfoodfestival.com. There'll be plenty more food and drink events coming up over the year hosted both under our own banner in August and December, and also by our many friends and supporters in the city and surrounding county. We don't want you to miss out on a morsel!

That just leaves me once again to thank my fellow festival directors and colleagues – Roger, Adam, Soozie, Andrew, Nathalie, Shosh, Julia, Zac, Tom – who genuinely work tirelessly across the year. And, of course, all of our amazing supporters – patrons, sponsors, media partners, chefs, restaurateurs, mixologists, brewers, sommeliers, vintners, vineyards, farmers and so many more – who not only help make the festival happen but also make the city and surrounding county a world-class food and drink destination 365 days a year.

These are very exciting times for the gastronomy of both our city and our county, and we're very proud to be part of it with the common aim to ensure that our tiny part of the world will be recognised for its unique food and drink production, and quality hospitality and tourism offering.

I'll raise a glass to that - cheers!

Nick Mosley
Festival Director

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 Nick Mosley, managing director
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 Nathalie Gomez de Vera, festival co-ordinator

Andrew Kay, director
 Soozie Campbell, director
 Shoshana Plail, children's food co-ordinator
 Julia Claxton, festival photographer

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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:



Our thanks to our friends at Brighton & South Downs CAMRA, English Wine Producers & Dental Health Spa



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We'd also like to thank Fran Villani, Claire Beveridge and Patrick McGuigan

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We are working with colleagues and friends around the world in 2015, jointly celebrating the gastronomic offerings of our regions



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Saturday 21 March



Sussex Wine Bus Tour

Departs Old Steine, Brighton
9.30am - 6pm, £75 in advance
Tickets from www.brightonfoodfestival.com

All aboard for our behind-the-scenes tour of the Sussex wine industry. We visit two vineyards – one focusing on still wine production and the other on sparkling wine – where you'll explore the winery and have the opportunity to taste many of the wines. You'll enjoy a breakfast of local apple juice and croissants, plus delicious buffet lunch at one of the vineyards. A great day out is guaranteed!

Over 18s only. We are visiting working farms so please ensure you have suitable footwear and dress appropriately for the weather. Please notify us in advance of any dietary requirements.

Wednesday 1 April



Chateau Musar Wine Dinner

The Restaurant at Drakes, 43-44 Marine Parade, Brighton
7.30pm, £85 in advance
Tickets from Drakes on 01 273 696 934 or link via www.brightonfoodfestival.com

Drakes' head chef, Andrew MacKenzie, prepares an exquisite menu to match fine wines from the distinguished Lebanese winery of Chateau Musar. French in origin, the Hochar family has been making wine in Bekaa Valley since 1930s and achieved international fame and acclaim.

Please notify us in advance of any dietary requirements.

Thursday 2 April



Make Your Case: Extreme!

supporting Rockinghorse Children's Charity
Hotel du Vin, Ship Street, Brighton
7pm, £35 in advance
Tickets from www.brightonfoodfestival.com

We're remixing our ever-popular 'punk' wine tasting to give our presenters more of a challenge. As usual they'll all have three minutes to pitch a wine to you the judging audience whilst you taste it blind. The only difference is that they've all been challenged to present something that is absolutely out-of-the-ordinary! Its fast, its furious, and its a wine tasting unlike you've ever experienced before! Your ticket includes all your wines, sharing platters of food and cheese.

Tables are shared between ten people – if you book independently of a group you wish to sit with then please contact nat@sharpmediagroup.co.uk a minimum of five days prior to the event and we'll do our best to seat you together. Please notify us in advance of any dietary requirements.

Good Friday 3 - Easter Saturday 4 April



Big Sussex Market

New Road, Brighton
10am - 5pm both days, FREE ENTRY

Producers, restaurateurs and farmers from across the county showcase food and drink at Brighton's biggest street market of the year.

Easter Monday 6 April



Rockinghorse Children's Easter Egg Hunt

supporting Rockinghorse Children's Charity
Royal Pavilion Gardens, Brighton
11am - 2pm (last admission), £3 donation per child

Our annual Easter Egg Hunt is simple: perform six challenges to win chocolate eggs whilst raising money for the Royal Alexandra Children's Hospital. Yummy!

This event is aimed at children between 5 and 11. Children must be accompanied by a parent or guardian at all times during the activity. Please note our last admission is 2pm with the event closing at approximately 2.30pm.

Easter Monday 6 April



Brighton Food Trail

sponsored by Deliveroo
supported by KingBeer and Art Schism
supporting FareShare Brighton & Hove
North Laine and The Lanes, Brighton
2pm - 5pm, £12 in advance
Tickets from www.brightonfoodfestival.com

Follow the trail map to twelve of our favourite eateries in central Brighton including Curry Leaf Café, Moshimo, La Cave à Fromage, The Manor, Hells Kitchen, La Choza, The Chilli Pickle, Aguadulce, Silo, Boho Gelato, The Cyclist, Julien Pumart's Boutique and Art Schism gallery and creative hub in North Laine where you'll enjoy a sharp half of KingBeer and have the opportunity to bid for food-inspired artwork created by local artists in aid of the festival's charity partner FareShare. At each stop you'll enjoy canapés sized tasters allowing you to sample a dozen great restaurants in one go. A delicious way to spend a bank holiday afternoon!

Each person participating on the trail must have their own map which will be available for collection from a pre-designated central location. This event is not recommended for young children.

Easter Monday 6 April



BYO

Ten Green Bottles, Jubilee Street, Brighton
3pm - 6pm, £12 in advance
Tickets from Ten Green Bottles on 01273 567 176

A new addition to the festival line-up hosted by Simon Broad of Ten Green Bottles. BYO is exactly what it sounds – bring your own bottle of wine for your fellow guests to try and see if you can convince them that yours is the best. Your ticket includes a sharing board of cheese and charcuterie. And – obviously – BYO!

Saturday 18 April



Sussex Gourmet Bus Tour

Departs Old Steine, Brighton
9.30am - 6pm, £75 in advance
Tickets from www.brightonfoodfestival.com

Go behind-the-scenes at three Sussex food and drink producers to find out more about the amazing produce to be found in our county. You'll also enjoy a gastropub lunch and a breakfast of croissants and Sussex apple juice. A very tasty day out!

Over 18s only. We are visiting working farms so please ensure you have suitable footwear and dress appropriately for the weather. Please notify us in advance of any dietary requirements.

Saturday 25 April



Brighton Wine Fair

Hotel du Vin, Ship Street, Brighton
12.30pm - 4pm, from £15 in advance
Tickets from www.brightonwinefair.com

Wine lovers can sample and buy wines from Brighton wine merchants and Sussex wine estates under one roof. Exhibitors include Twenty One Wines, Majestic Brighton & Hove, Bolney Wine Estate, Albourne Estate, WSET, Plumpton Estate, Sussex Wine School, Elwood Wines and Pacta Connect. Prizes and guess the grape competitions. Charcuterie plates from Hotel du Vin.

Thursday 30 April



Ridgeview Wine Dinner

Jeremy's Restaurant, Borde Hill, Haywards Heath
7.30pm for 8pm, £70 in advance
Tickets from Jeremy's on 01444 441 102 or www.jeremysrestaurant.co.uk

A seasonal tasting menu created by chefs Jeremy Ashpool and Jimmy Gray, perfectly matched with award-winning English sparkling wines from Sussex's Ridgeview Wine Estate, presented by Tom Surgey and Mardi Roberts. An unmissable evening.

Wednesday 20 May



Wines of New Zealand Dinner

The Restaurant at Drakes, 43-44 Marine Parade, Brighton
7.30pm, £85 in advance
Tickets from Drakes on 01273 696 934

The Restaurant at Drakes is hosting a number of international wine dinners, including an impressive line-up of wines from New Zealand wineries – Alan McCorkindale, CJ Pask and Cloudy Bay – at this special one-off event. The wines will be matched by five courses created Drakes' acclaimed chef Andy Mackenzie, with the wines themselves presented by a host sommelier.

Please notify us in advance of any dietary requirements.

Thursday 21 May



International Chef Exchange: Vancouver comes to Brighton

sponsored by Travelbag
supported by Vancouver Tourism, Dine Out Vancouver, Summerhill Pyramid Winery, Long Table Distillery, Blackdown Artisan Spirits, Ridgeview Wine Estate & Vintage Roots
Terre à Terre, 71 East Street, Brighton
Seating from 6pm, £55
Tickets from Terre à Terre on 01273 729 051 or www.terreaterre.co.uk

The return leg of our January International Chef Exchange to the Dine Out Vancouver Festival and The Parker restaurant sees chef Felix Zhou take over the kitchen of Brighton chef Matty Bowling for one night only to present a vegetarian menu inspired by tastes and flavours of British Columbia. Your ticket includes a welcome drink and glass of wine with your meal; a selection of British Columbia wines will also be available to buy by the glass or bottle. See page 18 for more information on this event.

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Friday 22 May



Cantina's Taste of Guernsey Supperclub

supported by Visit Guernsey & Taste Guernsey
Central Hove location
7pm, £40 in advance
Tickets from <https://cantinabrighton.wordpress.com/>
Brighton's supper club queen, Tina Horvath, cooks up a special evening showcasing the stunning produce of the Channel Island of Guernsey, including organic pork from farmer and butcher Jason Hamon, Torteval cheese, Fresh Guernsey Herbs and the dairy produce that the island is rightly renowned for. Hosted in Tina's own cosy living room, her supper clubs are always one of the festival's most popular nights. Book now!

This is a set menu. Please notify us in advance of any dietary requirements. Your ticket includes two complimentary drinks, you are welcome to BYO wine.

Saturday 23 May



Sussex Wine Bus Tour

part of English Wine Week

See Saturday 21 March for details of this event.

Saturday 23 May



The Set Pop Up

supported by SEALIFE, BNFS & Blackdown Spirits supporting the Sea Life Trust

SEA LIFE, Marine Parade, Brighton
7.30pm, £55
Tickets from www.brightonfoodfestival.com

Chefs Semone Bonner and Dan Kenny splash down their next Set Pop Up dinner in the Victorian Arcade of Brighton's SEA LIFE aquarium – the oldest operating aquarium in the world. Expect a highly creative set tasting menu... with plenty of tasty (sustainable!) fish and seafood!

Over 18s only. When booking please state if you would like the set fish menu or vegetarian menu. Wine and beer will be available to purchase separately on the night.

Saturday 23 May



Laithwaite's Brighton Wine Tasting

Thistle Hotel, Kings Road, Brighton
1.30pm-3.30pm & 6.30pm-8.30pm, £25 in advance
Tickets from www.laithwaiteswine.co.uk/events or call 03330 148 200

Laithwaite's are showcasing over 40 wines at their Brighton wine tasting. Meet the growers, sample all-new wines and enjoy nibbles from local food producers.

Sunday 24 May



Food Lab

64 Degrees, Meeting House Lane, Brighton
2-5pm, £70 in advance
Tickets from www.brightonfoodfestival.com

The second outing of Food Lab sees seven top chefs matched randomly with seven Sussex producers, and challenged to come up with a unique dish or product. Participants including Michael Bremner (64 Degrees), Matt Gillan (The Pass), Seb Cole (Boho Gelato), Jimmy Gray (Jeremy's Restaurant), Matty Bowling (Terre à Terre), Alun Sperring (The Chilli Pickle), Andrew MacKenzie (the restaurant at drakes), Mardi Roberts (Ridgeview Wine Estate), Sarah Thompson (Blackdown Sussex Spirits), Tom Stephens (Wobblegate Cider), David Deaves (La Cave à Fromage), Kier Foster (Brighton & Newhaven Fish Sales), Michaelmas Blackman (Blackman Bee Farm) and Niki Deighton (KingBeer). Comments from guests at our September 2014 edition of Food Lab included "quite possibly the best meal I've ever eaten". Suffice to say this is one hot ticket!

Your ticket includes food and a welcome drink of Blackdown Sussex gin and tonic – wine and beers are available to purchase by the glass or bottle. Tables are shared – if you book independently of a group you wish to sit with then please contact nat@sharpmediagroup.co.uk a minimum of five days prior to the event and we'll do our best to seat you together. Due to the nature of this event we cannot offer any variations to the menu.

Bank Holiday Monday 25 May



Kemp Town & St James Food Trail

sponsored by Deliveroo
Kemp Town & St James area, Brighton
2pm - 5pm, £10 in advance
Tickets from www.brightonfoodfestival.com

Follow the trail map to ten of our favourite bars and restaurants in bohemian Kemp Town and bustling St James, and enjoy canapé sized tasters at each. Participating venues include Brighton Rocks, Morris & Jacques, Metrodeco, Pizzaface, The Ginger Dog, Sam's of Brighton, The Plotting Parlour, Butlers Wine Cellar featuring La Cave à Fromage and Ofishly Healthy fishmongers. A delicious way to spend a bank holiday afternoon!

Each person participating on the trail must have their own map which will be available for collection from a pre-designated central location. This activity is not recommended for young children.

Tuesday 26 May



The Three Chefs go to the movies

Curry Leaf Café, Ship Street, Brighton
7.30pm, £42 in advance
Tickets from www.brightonfoodfestival.com

Our Three Chefs suppers are always one of the most popular gastronomic highlights of the festival, with previous events featuring the likes of Andrew MacKenzie (Drakes), Rob Carr (Hotel du Vin) and Michael

Bremner (64 Degrees). For our Spring Harvest 2015, we're moving venues to the Curry Leaf Café with three talented young chefs who are currently really shaking up the food scene of the city and surrounding Sussex: Kanthi Kiram Thamma (Curry Leaf Café), Jimmy Gray (Jeremy's Restaurant) and Semone Bonner (The Set Restaurant). Each of our chefs has chosen their favourite movie scene and will be creating a dish inspired by the action. Rest assured, we'll be throwing in some surprises too!

Wines and beers will be available to buy on the night. This is a set meal so please notify us at least five days in advance if you require a vegetarian option, or if you have any dietary requirements.

Wednesday 27 May



La Cave a Fromage & Harveys of Lewes Cheese and Beer supper

Jeremy's Restaurant, Borde Hill, Haywards Heath
7.30pm for 8pm, £55 in advance
Tickets from Jeremy's on 01444 441 102 or www.jeremysrestaurant.co.uk

Chefs Jeremy Ashpool and Jimmy Gray are joined by David Deaves of La Cave à Fromage and Edmund Jenner of Harveys Brewery for a special one-off supper featuring dishes inspired by local beers and cheeses.

Thursday 28 May



Make Your Case

supporting Rockinghorse Children's Charity
Festival marquees on Hove Lawns
7pm, £35 in advance
Tickets from www.brightonfoodfestival.com

The city's top sommeliers, vintners and restaurateurs present their favourite wines to you the judging audience. The only snag is they can't mention the grape variety, country of origin or price... and you're tasting the wine blind. Always one of our fastest selling events so book now! Your ticket includes a sharing platter of food.

Tables are shared between ten people – if you book independently of a group you wish to sit with then please contact nat@sharpmediagroup.co.uk a minimum of five days prior to the event and we'll do our best to seat you together. Please notify us in advance of any dietary requirements.

Friday 29 May



Children's Food Festival 'Big Day Out'

sponsored by Southern Water supporting Rockinghorse Children's Charity
Festival marquees on Hove Lawns
10am - 4pm, FREE ENTRY

Our Children's Food Festival goes large – and we mean LARGE – for one special day at the end of the school holidays. We've always championed accessible food events for little ones and this year is epic. On the Live Food Show stage we'll have performances from Signor Baffo, and Andrew Kay will be filming a special kid's food edition of Latest TV's 'Cook It' show. My First Word nursery and children's party organisers Whizz Bang Pop

will be keeping little ones entertained whilst local restaurants will be hosting interactive workshops for little foodies including Moshimo, La Choza, Chocoholly and Curry Leaf Café. This will also be your final day to help us choose the winner of the Great Brighton Ice Cream Contest hosted in partnership with our pals at Boho Gelato and Rockinghorse. We've also got the Wobblegate Apple Juice 'Woblympics' challenge, and you can learn all about the importance of keeping your teeth and gums clean after eating with the Dental Health Spa team. Our charity partners Rockinghorse will be on hand, whilst FareShare will be busy on badges and facepainting (and teaming up with festival sponsor Yelo Architects to get creative with food packaging waste).

A parent or guardian must remain with their children at all times at this event. Our workshops, performances and interactive activities are all free to participate in. Food and drink will be available to purchase, and there is an additional cost for any fairground rides (of which a donation will be made to the Rockinghorse Children's Charity).

Friday 29 May



English Wine & Food Matching Night

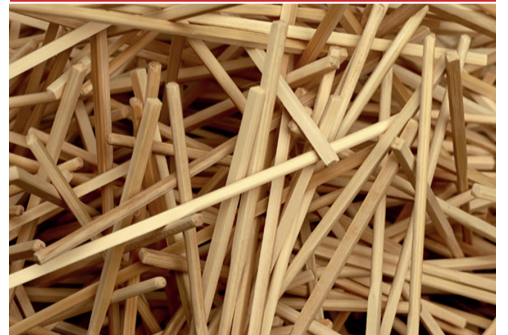
part of English Wine Week and supported by English Wine Producers, Butlers Wine Cellar & 64 Degrees

Festival marquees on Hove Lawns
7.30pm, £50 in advance
Tickets from www.brightonfoodfestival.com

We're really excited about this all-new addition to the festival line-up, which is also one of the headline events of English Wine Week. With over 400 vineyards now growing and producing wine in England, Wales and the Channel Islands, we're now seen by the wine world as one of the most important emerging wine regions. And lucky for those of us who live in Brighton, Sussex is home to a host of award-winning and acclaimed vineyards including Ridgeview Wine Estate and Court Garden Vineyard at Ditchling, Plumpton College, Albourne Estate near Hassocks and Bolney Wine Estate just north of Haywards Heath. At this very special evening hosted by Henry Butler and Julia Trustram Eve, each vineyard will be presenting one of their wines with canapés expertly matched and prepared by chef Michael Bremner of 64 Degrees – whose Brighton eatery was voted #36 in the UK at the Restaurant Awards 2014. We'll also be enjoying the elderberry port from Blackdown Sussex Spirits. If you love wine and food, this is a night not to be missed!

Over 18s only. This is a set meal so please notify us at least five days in advance if you would like a vegetarian option.

Friday 29 May - Sunday 31 May



Waste not want not

sponsored by YELO Architects supporting FareShare Brighton & Hove
Festival marquees on Hove Lawns
11am - 4pm, FREE ENTRY

Now this one is going to be fun! The team at Yelo Architects will be building an interactive 'house', made purely from everyday domestic and commercial food packaging that otherwise ends up in the bin. Not only that, the Yelo team will also be creating unique furniture (which you can buy on the day) using bamboo chopsticks from Moshimo and plastic ice cream spoons from Boho Gelato. Never let it be said that we don't get creative with food!

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Friday 29 May - Saturday 30 May



Brighton Beer & Cider Festival

sponsored by Nutshell Construction supported by KingBeer and Wobblegate Cider supporting FareShare Brighton & Hove

Festival marquees on Hove Lawns
Friday 29 May, 6-9.30pm, £7 in advance
Saturday 30 May, 6-9.30pm, £7 in advance
Tickets from www.brightonfoodfestival.com

Raise a glass to the very best of Sussex with us! We're showcasing over 40 beers from Sussex, Guernsey and surrounding counties, and a dozen ciders alongside a selection of award-winning Sussex wines and spirits. Beach BBQ will be cooking up delicious food on the night.

Over 18s only – if you're lucky enough to look under 25 please bring valid photo ID. Drinks will be served in half pint measures at £2 each. Strips of five tokens (£10) will be available to buy on the night. Please note that we are only able to take cash at this event – we do not have credit card or cash machine facilities on site. A donation from every ticket sold in advance will be made to FareShare.

Saturday 30 May



Brighton Wine Festival

sponsored by Nutshell Construction part of English Wine Week supported by Butler's Wine Cellar and English Wine Producers

Festival marquees on Hove Lawns
Saturday 30 May, 12-2pm, £20 in advance
Saturday 30 May, 2.30-4.30pm, £20 in advance
Tickets from www.brightonfoodfestival.com

After the enormous success of our Brighton Wine Festival in September 2014, we're back on Hove Lawns with the one and only Mr Henry Butler and not-one-but two afternoon sessions showcasing the best of world wines alongside award-winning and critically acclaimed wines from Sussex and the South Downs (it is English Wine Week after all!). Sample whilst you talk to the producers and importers, and if you place an order of 12 bottles or more on the day then we'll refund your ticket there and then.

Over 18s only – if you're lucky enough to look under 25 please bring valid photo ID. No re-admission so please plan to eat either before or after your tasting session.

Saturday 30 - Sunday 31 May



Sussex & The World Market

Festival marquees on Hove Lawns
10am - 6pm, FREE

Our famous seafront Sussex & The World Market is the twice yearly anchor event of the Brighton & Hove Food and Drink Festival featuring around 100 stalls hosted by restaurants, producers and street food vendors from across the city and county,

alongside international cuisine. Enjoy a pint of Sussex ale or cider with quality meats from local farms or let your taste buds wander farther afield to Italy, Japan, Thailand, India or St Lucia. Alongside our market, we have a host of other free activities such as the Live Food Show and Children's Food Festival plus music and entertainment... and remember this event is absolutely free to enter!

If you would like to participate in this event then please register online at <http://brightonfoodfestival.com/get-involved/>

Saturday 30 - Sunday 31 May



Live Food Show

Festival marquees on Hove Lawns
Noon - 6pm, FREE

Andrew Kay hosts top chefs from Brighton and Sussex in the Live Food Show marquee. Our line-up includes Alun Sperring (The Chilli Pickle), Michael Bremner and Sam Lambert (64 Degrees), Jeremy Ashpool (Jeremy's Restaurant), Matty Bowling (Terre à Terre), Peter Buckingham (Hilton Brighton Metropole), Douglas McMaster (Silo), Matt Gillan (The Pass), Kanthi Kiram Thamma (Curry Leaf Café), Ollie Couillaud (Sams of Brighton), Semone Bonner and Dan Kenny (The Set Restaurant), Tom Rea (Blacksmith's Arms) and special guest chefs Tony Leck from The Pavilion restaurant in Guernsey, and chef Craig Jones of The Cliff at Cap Maison in St Lucia.

Saturday 30 - Sunday 31 May



Taste of Guernsey

Hove Lawns
10am - 6pm

With every festival we invite our previous International Chef Exchange partner countries back to join us to showcase their unique food and hospitality offering. Last year's Autumn Harvest saw the team from the Nivarata festival in Sicily, and this Spring we've invited our friends from glorious Guernsey for A Taste of Guernsey. Chefs will be preparing tasty dishes for you to try and buy using delicious fresh produce from Guernsey, Sark and Alderney. There'll also be the opportunity to find out more about the Guernsey International Food Festival running 18-27 September.

Saturday 30 - Sunday 31 May



Children's Food Festival

sponsored by Southern Water supporting Rockinghorse Children's Charity

Festival marquees on Hove Lawns
Saturday 30 May, 10am - 4pm, FREE
Sunday 31 May, 11am - 4pm, FREE

Our children's food activities continue on from Friday with lots of free interactive workshops and activities to challenge young people on their food choices. Are you a brave eater?

A parent or guardian must remain with their children at all times at this event. Our workshops, performances and interactive activities are all free to participate in. Food and drink will be available to purchase, and there is an additional cost for any fairground rides (of which a donation will be made to the Rockinghorse Children's Charity).

Saturday 30 - Sunday 31 May



Food and Drink Masterclasses

Festival marquees on Hove Lawns
Noon - 6pm, prices vary from £6 - £15 please visit www.brightonfoodfestival.com for details and advance booking

Learn more about the food and drink of Sussex with the people who make and sell it at one of our tutored masterclasses. Slow food guru Nick Beddows will be hosting his ever popular Sourdough workshop, whilst David Deaves of La Cave à Fromage matches his favourite cheeses with KingBeer. We also have a tasting of award-winning Sussex sparkling wines presented by Mardi Roberts of Ridgeview Wine Estate, a cocktail masterclass from Sarah Thompson of Blackdown Sussex Spirits, a hands-on game bird prep lesson with Tom Rea, a tasting from the 'Tea Mistress' herself Jennifer Maksymetz, with more workshops available to book now via our website.

Saturday 30 - Sunday 31 May



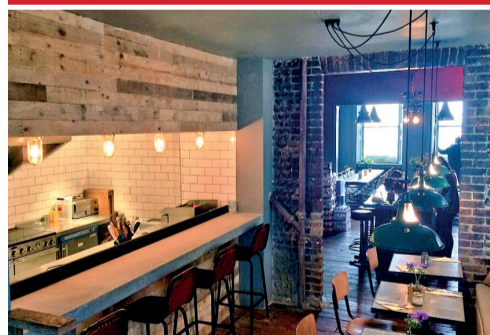
Festival Rum Shack

presented by Mixology Group and Red Leg Rum

Festival marquees on Hove Lawns
Noon - 6pm, FREE ENTRY

Without doubt our most popular festival bar, enjoy a cracking mojito prepared by the cocktail supremos at Mixology Group whilst chilling out to the sounds of the Caribbean.

Sunday 31 May



Sensory Dining Experience

The Set Restaurant at the Artist Residence hotel, Regency Square, Brighton
Noon - 1pm, £22 in advance
1.30 - 2.30pm, £22 in advance
3 - 4pm, £22 in advance
Tickets from www.brightonfoodfestival.com

Two of the city's most talented chefs Semone Bonner and Dan Kenny – who recently opened The Set Restaurant – present a very special one-off food experience that will excite every single one of your senses. A four course tasting menu that has been designed to see how smell, sound and light effect can confuse and enhance the food you pop in your mouth.

Monday 1 June



International Chef Exchange: St Lucia comes to Brighton

The Restaurant at Drakes, 43-44 Marine Parade, Brighton
7.30pm, £55 in advance
Tickets from Drakes on 01273 696 934 or via link at www.brightonfoodfestival.com

We welcome chef Craig Jones from the Cliff restaurant at the Cap Maison hotel in St Lucia to Drakes for one night only for our next International Chef Exchange. Craig will be preparing a St Lucian-themed meal, assisted by Drakes head chef Andy MacKenzie. Expect fine dining Caribbean style!

This is a set menu. Please notify us in advance of any dietary requirements. Wine are available to buy on the night. Your ticket includes a welcome cocktail, additional wines are available to buy on the night by the glass or bottle.

Saturday 27 June



Sussex Beer, Cider & Wine Bus Tour

Departs Old Steine, Brighton
9.30am - 6pm, £75 in advance
Tickets from www.brightonfoodfestival.com

Hop aboard our vintage Routemaster bus as we head to a local brewer, cider maker and vineyard for tours and tastings. We'll also be enjoying a delicious Sussex produce pub lunch, and there'll be croissants and local apple juice to get the day started. Cheers!

Over 18s only. We are visiting working farms so please ensure you have suitable footwear and dress appropriately for the weather. Please notify us in advance of any dietary requirements.

Saturday 25 July



Michelin-star Sussex Gourmet Bus Tour

Departs Old Steine, Brighton
9.30am - 6pm, £150 in advance
Tickets from www.brightonfoodfestival.com

This very special edition of our Sussex Gourmet Bus Tour sees us visit CocoaLoco – producers of chocolate for Abel & Cole, John Lewis, Oxfam and Jamie Oliver – followed by a gastronomic five course lunch with matched wines created by chef Matt Gillan at the Michelin-starred The Pass restaurant at South Lodge near Horsham. After lunch we'll be heading to Wiston vineyard for a tour and tasting of award-winning Sussex sparkling wine.

Over 18s only. We are visiting working production facilities so please ensure you have suitable footwear and dress appropriately for the weather. Please notify us in advance of any dietary requirements.

We're back with more Brighton & Hove Food and Drink Festival events 26 August - 6 September (including a three day Sussex & The World weekend on 29 - 31 August) and 5 - 6 December with the Big Sussex Christmas Market on New Road.
www.brightonfoodfestival.com

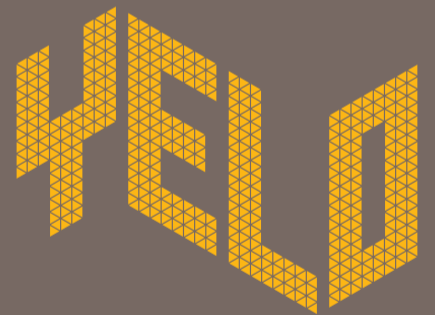


EVEN THE DIRTY MARTINI IS SPOTLESS



Relax in style in the Waterhouse Bar & Terrace, experience our hospitality and enjoy our 'Perfect Pairings'. The menu features locally sourced items for a real taste of Sussex, with Hailsham Lamb burger 'Perfectly Paired', with a Sussex Mule or our decadent Tea by the Sea 'Seaside Delights' Afternoon Tea taken on the terrace. With a car park on site, the Waterhouse Bar & Terrace is the perfect place to enjoy a family lunch with a difference, revel in a gathering of friends or savor any special occasion.

Open daily from 08:00am. For Afternoon Tea reservations please call 01273 775432
Hilton Brighton Metropole, Kings Road, Brighton, BN1 2FU



With a rapidly developing food and drink portfolio Yelo are proud to be the architects for Ridgeview Wine Estate including their stunning new tasting room and also sponsors of Brighton Food Festival.

For all of your architectural needs contact us on:
01273 608444
www.yeloarchitects.com

www.ridgeview.co.uk
Photo: www.clickclickjim.com



The South East Wine Route

The reputation of English wine is growing rapidly and we are lucky to have so many quality producers in the South East. Many are delighted to welcome visitors and provide tours as well as offering tastings and the opportunity to buy.

With geological conditions very similar to those found in Champagne, sparkling wine is favoured by many wineries and often performs extremely well in international competitions. Some excellent still wines are produced here, too. Food matches commonly mentioned include asparagus, seafood and even Chinese dishes!

We hope our map helps you to find some interesting flavour matches of your own and to discover delightful countryside as well as enjoying the fine work of our region's wine producers. You can find more information on the South East vineyards in the SEVA iPhone App (see information on the right).

Wine route vineyards



The vineyards in the following list are open year round (unless otherwise indicated) at least one day per week and do not require advance booking

1. BARNSOLE VINEYARD

Visitors are welcome to look around the vineyard and winery at Barnsole and to enjoy a free tasting. A one hour tour of the facility is offered for a small fee. The tour includes a talk about English wine, the vines used, the wine making process and finishes with a tasting of the wines on sale. Wine is sold exclusively from the winery door.

Web: www.barnsole.co.uk
Address: Fleming Road, Staple, Canterbury CT3 1LG
Tel: 07772 300511 • **Open:** M Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Red



2. BIDDENDEN VINEYARDS

Kent's oldest commercial vineyard was established by the Barnes family in 1969. Original plantings of 1/3 acre have now grown to 23 acres, producing award winning white, red, rosé and sparkling English wines. Biddenden is also known for producing the famous Strong Kentish cider and farm-pressed apple juice. Admission and tastings are free of charge and free guided tours run every Saturday at 10am.

Web: www.biddendenvineyards.com
Address: Gribble Bridge Lane, Biddenden, TN27 8DF
Tel: 01580 291726 • **Open:** M Tu W Th F Sa (all year)
Wine: Sparkling, White, Rosé, Red



3. BLUEBELL VINEYARD ESTATES

Established in 2005, the vineyard's favoured climate and terroir ensures that it is able to rival the achievements of wineries from around the world. The vineyard has rapidly expanded to almost 100 acres, stretching across East and West Sussex. Respect for the soils and vines, hand harvesting and careful fruit selection are the key to the standards of excellence that are Bluebell's hallmark.

Web: www.bluebellvineyard.co.uk
Address: Glenmore Farm, Sliders Lane, Furners Green, TN22 3RU • **Tel:** 01825 790395
Open: M Tu W Th F Sa (all year) • **Wine:** Sparkling, White*



4. BOLNEY WINE ESTATE

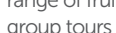
Award-winning wines have been made at this family run vineyard in Bolney, West Sussex, since 1972. A small and friendly bunch of people work hard to make the best handmade wines possible. Specialising in still red and sparkling wines, but make still whites and rosés too. Bolney were the UK Wine Producer of the year in 2012. Book a tour or enjoy a tasting over lunch in the delightful café.

Web: www.bolneywineestate.com
Address: Foxhole Lane, Bolney, Haywards Heath, RH17 5NB
Tel: 01444 881575 • **Open:** Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Rosé, Red



5. CARR TAYLOR VINEYARDS

One of the oldest vineyards in the country, this family-run business has been growing and producing wines from its idyllic 37 acres near Hastings for some 40 years. A selection of traditional French and German varieties is grown to produce still and sparkling wines, as well as a range of fruit wines. Free wine tasting and inexpensive group tours are offered as well as a free children's trail.



Web: www.carr-taylor.co.uk

Address: Wheel Lane, Westfield, Hastings, TN35 4SG
Tel: 01424 752501 • **Open:** M Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Rosé



6. CHAPEL DOWN

England's leading wine producer offers a range of award-winning sparkling and still wines, as well as the popular Curious beer and cider range. With a mission to surprise and delight, the winery is open to the public for visits, tours and tastings. The site also boasts the impressive Swan at Chapel Down restaurant as well as the Wine & Fine Food Store.

Web: www.chapeldown.com
Address: Small Hythe, Tenterden, TN30 7NG
Tel: 01580 763033
Open: M Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Rosé, Red



7. COURT GARDEN VINEYARD

In the lea of the South Downs, Court Gardens Farm has a long history of farming. The farm appears on one of the earliest maps of Sussex and not much has changed in the landscape since. The vineyard was established in the spring of 2005 on a beautiful south-facing slope with the South Downs as a backdrop, with a maritime climate which is perfect for the production of sparkling wine.

Web: www.courtgarden.com
Address: Orchard Lane, Ditchling, DN6 8TH
Tel: 01273 844479 • **Open:** Sa (all year)
Wine: Sparkling, White, Rosé, Red



8. DENBIES WINE ESTATE

Situated in Dorking, Denbies is an all-weather destination, the "Indoor Wine Experience" tours operate all year, and the outdoor vineyard train runs daily from March - November. This beautiful estate, set in 265 acres, is the UK's largest single estate vineyard and offers a wide range of interests for all; restaurants, farmhouse accommodation, shopping, art gallery and 7 miles of public footpath.

Web: www.denbies.co.uk
Address: London Road, Dorking, RH5 6AA
Tel: 01306 876616 • **Open:** M Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Rosé, Red



9. HIGHDOWN VINEYARD

A small vineyard producing award-winning wines on the southern slopes of the South Downs. Still and sparkling white, red and rosé wines are produced in the on-site winery. The vineyard is easily accessible and has excellent facilities for private and corporate functions. Various events are hosted, such as vineyard tours and wine tastings and dinners.

Web: www.highdown-vineyard.co.uk
Address: Littlehampton Road, Ferring, West Sussex, BN12 6PG
Tel: 01903 500663
Open: Tu W Th F Sa (all year)
Wine: Sparkling, White, Rosé, Red



10. HUSH HEATH VINEYARD

The vision is English Pink Sparkling wine to rival the finest from Champagne and the rest of the world. The story begins in deepest Kent, the Garden of England and leads through perfectly manicured vineyards, orchards and ancient woodlands, a state of the art winery, beautiful wines and ciders, great people, international awards and recognition. Explore the vineyards and maybe even have a picnic.

Web: www.hushheath.com
Address: Five Oak Lane, Junction of Snoad Lane, Staplehurst, Kent. TN12 0HT
Tel: 01622 832794 • **Open:** M Tu W Th F Sa Su (all year)
Wine: Sparkling, White, Rosé, Red



11. KINGSCOTE VINEYARDS

Kingscote Estate is set beside the Bluebell Steam Railway and offers the convenience of a vineyard visit by rail from the heart of London. Sparkling and white wine is made on-site from the classic grape varieties. There is a shop selling Kingscote wines and English sparkling wine by other top producers, as well as a visitor centre and cookery school in the adjacent beautifully restored tithe barn.

Web: www.kingscotevineyards.com
Address: Mill Place Farm, Vowels Lane, Kingscote, East Grinstead, RH19 4LG • **Tel:** 01342 327535
Open: M Tu W Th F Sa Su (all year)
Wine: Sparkling, White



12. NUTBOURNE VINEYARDS

Grapes have been grown at this picturesque vineyard in Nutbourne for over 30 years. A number of varieties are grown and made into a wide range of aromatic and fruity white, rosé and red wines and award-winning traditional-method sparkling wine. Visitors can taste the wines in the charming mill and are welcome to follow the vineyard trail too.

Web: www.nutbournevineyards.com
Address: Gay Street, West Chiltington, Pulborough, RH20 2HH • **Tel:** 01798 815196 • **Open:** Tu W Th F Sa (seasonal) • **Wine:** Sparkling, White, Rosé



13. OXNEY ORGANIC ESTATE

Oxney Organic Estate, north of Rye in East Sussex, was established in 2012 producing organic still and sparkling wine from Chardonnay, Pinot Noir, Pinot Meunier and Seyval Blanc. Individual visitors and groups are welcome for a tour of the vineyard and the new winery housed in an old restored oast house (please call in advance). Stay in one of the converted barns and make it a weekend break.

Web: www.oxneyestate.com
Address: Hobbs Lane, Beckley, Rye, TN31 6TU
Tel: 01797 260 137 • **Open:** Tu W Th Sa (seasonal)
Wine: Rosé, Sparkling*



14. RATHFINNY ESTATE

Planting at this new vineyard includes Chardonnay, Pinot Noir, Pinot Meunier and Riesling and will produce nearly a million bottles of sparkling wine per annum. Pre booked Estate tours available.



The modern Winery includes a tasting room, available for private hire. The old Flint Barns have been restored into beautiful accommodation and the retail outlet, The Gun Room, is in nearby Alfriston.

Web: www.rathfinnyestate.com
Address: The Gun Room The Tye, Alfriston. BN26 5TL
Tel: 01323 871031 • **Open:** M Tu W Th F Sa Su (all year)
Wine: White, Sparkling*



15. RIDGEVIEW WINE ESTATE

Ridgeview was founded in 1995 by Mike and Chris Roberts and is dedicated to creating world-class sparkling wines in the South Downs of England. Their vineyards specialise in growing classic grape varieties to make high-quality bottle-fermented sparkling wines. The status of the wines is reflected by the number of national and international medals and the site includes a stunning new tasting room.

Web: www.ridgeview.co.uk
Address: Fragbarrow Lane, Ditchling Common, BN6 8TP
Tel: 01444 241441 • **Open:** M Tu W Th F Sa (all year)
Wine: Sparkling



16. TINWOOD ESTATE

Top quality English sparkling wine is produced by Tinwood in conjunction with the award winning Ridgeview Estate. Based at the foot of the South Downs and located next to the world famous Goodwood Estate, three delicious sparkling wines are available to taste. Why not have a tour and tasting with a platter of delicious cheeses overlooking the vines?

Web: www.tinwoodestate.com
Address: Tinwood Lane, Halnaker, Chichester, PO18 0NE
Tel: 01243 537372 • **Open:** M Tu W Th F Sa Su (all year)
Wine: Sparkling



17. UPPERTON VINEYARDS

Upperton is a family run vineyard dedicated to making award winning English sparkling wine. You will love the panoramic views of the South Downs during your guided tour and tasting or as you relax on the terrace with a glass of wine. See what's happening at Upperton this summer and book your place.

Web: www.uppertonvineyards.co.uk
Address: Upperton Farm, Tillington, Petworth, GU28 0RD
Tel: 01798 343695
Open: F Sa (all year) • **Wine:** Sparkling






South East Vineyards iPhone app

More information on SE vineyards including special wine events in the region, is available on our i-phone app, available via this code or from the Apple App Store. Download it now!




Open by appointment

 The vineyards in the following list are open by appointment only (unless otherwise indicated), so please contact in advance to arrange a visit.

- 18. ALBOURNE ESTATE**
 Web: www.albournestate.co.uk 
 Address: Shaves Wood Lane, Albourne, BN6 9DX
 Tel: 01273 832341
 Wine: Sparkling*, White

- 19. ALBURY ORGANIC VINEYARD**
 Web: www.alburyvineyard.com
 Address: Shere Road, Albury, GU5 9BW
 Tel: 01483 229159
 Wine: Sparkling, Rosé


- 20. BLACKDOWN RIDGE**
 Web: www.blackdownridge.co.uk 
 Address: Blackdown Park, West Sussex, GU27 3BT
 Tel: 07557 275767
 Wine: Sparkling*, White, Rosé, Red


- 21. BREAKY BOTTOM VINEYARD**
 Web: www.breakybottom.co.uk
 Address: Rodmell, Lewes, BN7 3EX
 Tel: 01273 476427
 Wine: Sparkling

- 22. CHALKSOLE VINEYARD**
 Web: www.themarquisatalkham.co.uk
 Address: Alkham Valley Road, Alkham, Dover, CT15 7DF • Tel: 01304 873410
 Wine: Sparkling

- 23. CHARLES PALMER VINEYARDS**
 Web: www.charlespalmer-vineyards.co.uk
 Address: Wickham Manor, Wickham Rock Lane, Winchelsea, TN36 4AG
 Tel: 01797 226216
 Wine: Sparkling

- 24. GREYFRIARS VINEYARD**
 Web: www.greyfriarsvineyard.co.uk
 Address: The Hog's Back, Puttenham, GU3 1AG
 Tel: 01483 813712
 Wine: Sparkling, White, Red


- 25. GUSBOURNE ESTATE**
 Web: www.gusbourne.com 
 Address: Kenardington Road, Ashford, Appledore, TN26 2BE • Tel: 01233 758666
 Wine: Sparkling, White, Red

- 26. HIGH CLANDON**
 Web: www.highclandon.co.uk 
 Address: Clandon Downs, High Clandon, GU4 7RP
 Tel: 01483 225660
 Wine: Sparkling

- 27. MOUNT HARRY VINES**
 Web: www.mountharryhouse.wordpress.com
 Address: Ditchling Road, Lewes, BN7 3QW
 Tel: 01273 474456
 Wine: Sparkling

- 28. PLUMPTON COLLEGE**
 Web: www.plumpton.ac.uk/department/wine-and-wine-research/21
 Address: Ditchling Road, Lewes, BN7 3AE
 Tel: 01293 890454
 Wine: Sparkling, White, Rosé, Red

- 29. RHS WISLEY**
 Web: www.rhs.org.uk/wisley
 Address: Woking, Surrey, GU23 6QB
 Tel: 0845 260 9000
 Open: Every day except Christmas Day
 Garden admission charges apply, free for RHS members
 Wine: White







- 30. THE MOUNT VINEYARD**
 Web: www.themountvineyard.co.uk 
 Address: Church Street, Shoreham, Sevenoaks, TN14 7SD
 Tel: 01959 524008
 Wine: Sparkling, White, Rosé, Red

- 31. WEST FISHER WINERY**
 Web: www.westfisher.co.uk
 Address: The Old Stables, Skid Hill Farm, Skid Hill Lane, Chelsham, CR6 9PP
 Tel: 01883 621364
 Wine: Sparkling*, White, Rosé, Red



Key

-  Wine route vineyard
-  Open by appointment

-  Online sales
-  Tastings
-  Restaurant / Cafe
-  Shop
-  Accommodation
-  Vineyard trail**
-  Bookable tours
-  Venue Hire

*Where a weekday has an asterisk next to it, the vineyard is closed on that day outside of season. Where a style of wine has an asterisk, it refers to future production.

**Vineyard Trail either means a marked trail for self-guided tours or public footpaths cross the property.

While we have endeavoured to include accurate, up to date information, we cannot be held responsible for omissions or errors and advise checking the vineyard's website or contacting them directly before making a special journey.

Suggested routes are indicative only; map not to be used for navigation purposes.

SEVA
 SOUTH EAST VINEYARDS ASSOCIATION

WWW.SEVA.UK.COM



SUSSEX WINE & GOURMET BUS TOURS



All aboard for the Sussex Wine and Gourmet Bus Tours, running from March to October to food and drink producers across the county.

Sussex is an amazing food producing county, with its own unique breeds of cattle, sheep and chicken, and the wealth of seafood on our doorstep. There are also lots of artisan food producers ranging from chocolatiers and smokeries to cheese makers to bee keepers. In addition, we have a strong heritage of beer and cider making, which has been joined more recently by wine making. We now have

over 70 vineyards in Sussex, many of which are focussed on sparkling wine production that is winning awards across the globe.

Each bus tour offers a unique opportunity to visit behind-the-scenes, meet the producers themselves and – of course – enjoy lots of delicious tastings and a tasty lunch. So hop on in 2015, and enjoy the best of Sussex with us.

Tours cost £75 per person and last for a full day (including transport and all food and drink). For consumer tour dates see the main festival listings in this brochure or visit www.brightonfoodfestival.com for additional dates. We also can arrange bespoke tours for private and corporate groups throughout the year - please call the festival office on 01273 77 00 44 to discuss options.

WOBBLEGATE

— APPLE JUICE AND CIDER —

Award winning drinks from
Sussex drink producer of the year



MADE IN SUSSEX

www.wobblegate.co.uk | info@wobblegate.co.uk

Juicy HQ, Bolney, RH17 5SE, 01444 881356

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The Brighton & Hove Food and Drink Festival presents

THE GREAT BRIGHTON ICE CREAM CONTEST 2015



Each year, the Brighton & Hove Food and Drink Festival, Boho Gelato, ChildFriendlyBrighton.co.uk and Rockinghorse invite the primary school children of the city to create the ultimate Brighton ice cream flavour!

Over the past four year's we've seen some very bizarre flavour suggestions ranging from a robot ice cream to a full English breakfast! But we've also had some amazing flavour ideas from budding gelato-makers, and through their creativity and the skills of Seb Cole at Boho Gelato, we've been able

to make some incredible sorbets, granitas and gelatos that Seb has sold in his shop, raising thousands of pounds for Rockinghorse children's charity.

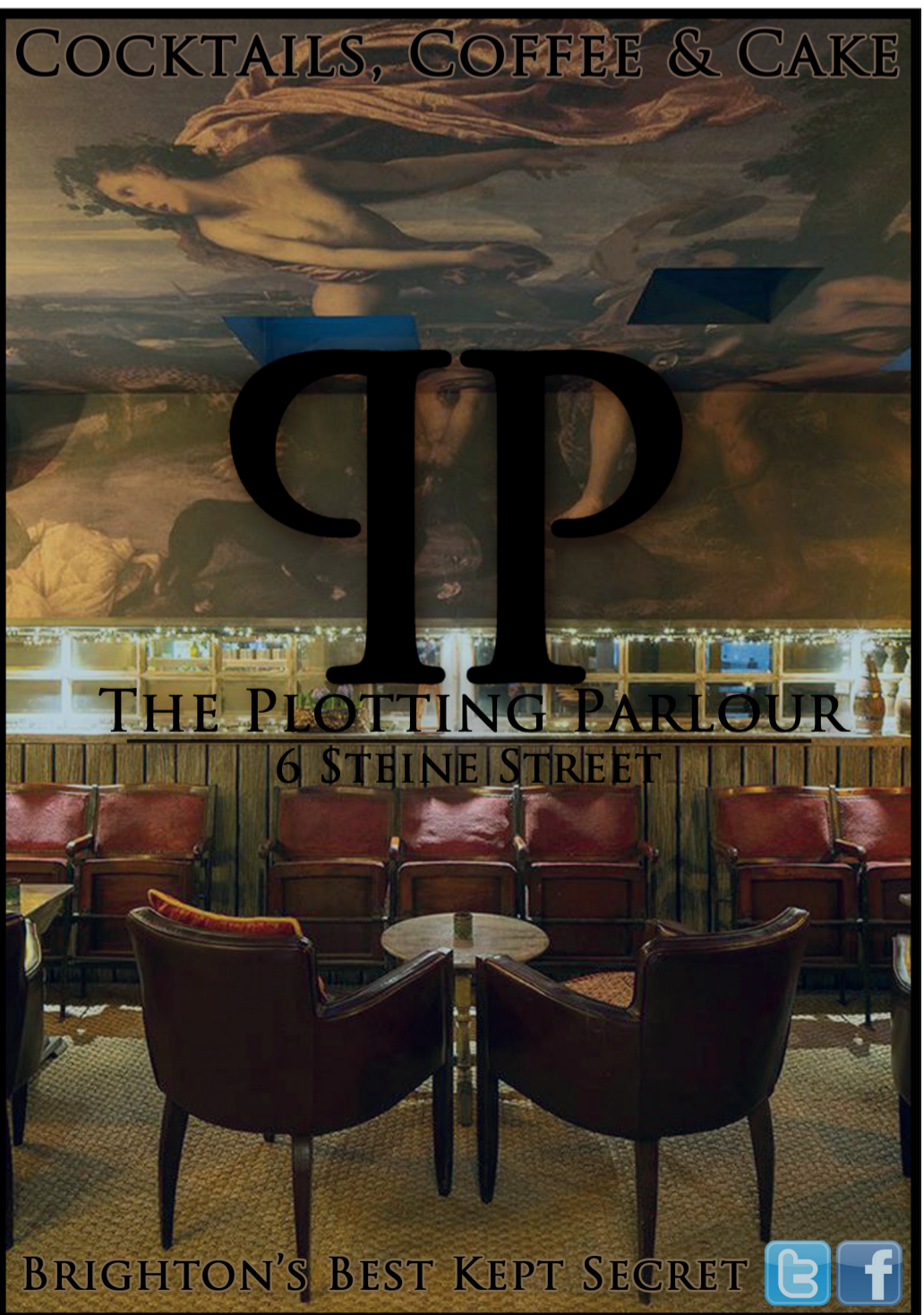
Come help us find our 2015 winner on Hove Lawns on Friday 29 May!

To enter: Children must be of primary school age. Draw and label your ice cream idea on a piece of white A4 paper, and clearly write your name, age, class and school name on the reverse. Entries should be posted or dropped to Boho Gelato, 6 Pool Valley, Brighton BN1 1NJ before Friday 1 May after which time our panel of expert ice cream judges will select their favourite five flavours that will then be created and go on sale at Boho Gelato from Thursday 21 - Friday 29 May 2015. The winner will be the flavour most popular with Boho Gelato's customers, and announced on the food festival's Live Food Show stage on Hove Lawns at 10.30am on Saturday 30 May 2015. Then throughout 2015 the winning flavour will be sold at Boho Gelato to raise money for Rockinghorse children's charity. For more information contact the festival office on 01273 77 00 44.

COCKTAILS, COFFEE & CAKE



THE PLOTTING PARLOUR
6 STEINE STREET



BRIGHTON'S BEST KEPT SECRET



terre à terre

THE VEGETARIAN RESTAURANT



Join us on the 21st of May for our International Chef Exchange meal with Chef Felix from The Parker, Vancouver

Felix will lead Terre à Terre Kitchen offering a multiple course set sharing menu accompanied with Blackdown Artisan Spirits and exclusive organic wines from British Columbia, Canada and England.

£55 pp (includes some drinks)
Call 01273 729051 to Book

71 East Street, Brighton, BN1 1HQ
t: 01273 729051

@terreaterre TATfood
www.terreaterre.co.uk



WINE DINNER

the restaurant at drakes is delighted to be hosting a collection of Wine Dinners commencing with



Chateau Musar at Drakes
Featuring the very distinguished wines of the world famous Lebanese winery on Wednesday, April 1st at 19.30 for 20.00

Tickets £85 pp* include 5 fine dining courses and sublime wines to match, being presented by a Host Sommelier

Book early for this wonderful evening as availability is limited

Save the Date!

20th May - New Zealand Wine Dinner
25th June - Taittinger Wine Dinner

01273 696934

therestaurant@drakesofbrighton.com

drakes
BRIGHTON

Boho Gelato

This Italian Ice Cream shop with a twist has a daily choice of 24 ever changing flavours, taken from their growing list of more than 350.

Ranging from Vanilla to Violet, Mango to Mojito and Apple to Avocado all are made fresh on the premises using locally produced milk and cream.

For vegans, Boho Gelato always stock at least 4 non dairy flavours and their Gelato is served all year round in cones, cups or takeaway boxes.

Fresh cooked waffles, brownies and coffee are also available.

They were included in Rose Prince's "The Good Produce Guide" as one of the best ice cream shops in the UK.



6 Pool Valley, Brighton, BN1 1NJ
01273 727205

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NOMINATE TODAY!

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

This year, 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. We've also introduced some new categories including 'Best venue to do business' and 'Best place to sleep' in recognition of the importance of leisure and business tourism to our city. Public nominations for our 2015 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/foodawards2015

Public nominations run from 1 April through to 31 August 2015, 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 at the end of October 2015. 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.

Award category	Judges	Category sponsor
Best Breakfast	Andy Parsons (Yelo Architects) and Soozie Campbell (Brighton & Hove Tourism Alliance)	
Best Burger	Caroline Brown (Midnight Communications) and Mark Ansell (Brighton & Hove Independent)	
Best Café	Rachel Horner (Rosemary E. Hensby Solicitors) and Nick Harvey (RestaurantsBrighton.co.uk)	
Best Cocktail Bar	Sarah Thompson (Blackdown Sussex Spirits) and Sam Harrington-Lowe (Absolute)	
Best Family Dining Venue	Sally Davis (Whizz Bang Pop) and Suzie Gatt (ChildFriendlyBrighton.co.uk)	
Best Food/Drink Shop	Kate Goudy (Radio Cabs) and Fran Villani (thegraphicfoodie.co.uk)	
Best Food Pub	Ben Copper (Nutshell Construction) and Euan MacDonald (60 Second Reviews)	
Best Place to Sleep	Kimberly Butler (Brighton Fringe) and Andrew Cheesman (Brighton Visitor)	
Best Food/Drink Producer or Grower in the city	Tom Stephens (Wobblegate) and Sam Bilton (Sussex Style)	
Best Pub	Niki Deighton (KingBeer) and Susanna Forbes (Drink Britain)	
Best Restaurant	Mardi Roberts (Ridgeview Wine Estate) and Andrew Kay (Latest Media/BHFD)	
Best Sunday Lunch	Andrew Stenning (Searches UK) and Claire Beveridge (placesieatbrighton.com)	
Best Takeaway	Stuart Slark (Southern Water) and James Ledward (G Scene)	
Best Venue to do Business	James Dempster (Cobb Digital) and Finn Scott-Delany (The Argus)	
Food Hero	Jason Edge (Mayo Wynn Baxter) and John Keenan (Sussex Business Times)	
Newcomer	Barry Carden (Cardens) and Duncan Hall (The Argus)	
Sustainable Food Business	Adam Style (Style Accountants) and Patrick McGuigan (Brighton Food Society)	
Young Chef	Gary Peters (BrightonandHoveJobs.com) and Guy Lloyd (Juice 107.2)	
Special Recognition Award	Hannah Mansfield (Deliveroo) and Nick Mosley (Brighton & Hove Food and Drink Festival)	



**BRIGHTON & HOVE
FOOD
AND DRINK
AWARDS 2015**



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LAST YEAR'S WINNERS

Our 2014 finals with Andrew Kay and Allison Ferns (BBC Sussex) hosted by Hotel du Vin, headline sponsored by PHS Group with wines from Enotria



Best Burger

GOLD Burger Brothers, SILVER Trolls Pantry, BRONZE Grubbs

Best Café

GOLD Iydea, SILVER LangeLee's, BRONZE Café Coho

Best Cocktail Bar

GOLD Twisted Lemon, SILVER Valentinos, BRONZE Merkaba

Best Family Dining Venue

GOLD Terre à Terre, SILVER Food for Friends, JOINT BRONZE Sabai Thai Gastrobar and Breeze Brasserie (four finalists in this category due to a tie on third place nominations)

Best Food/Drink Shop

GOLD Taj, JOINT SILVER Butlers Wine Cellar and Infinity Foods store

Best Food Pub

GOLD The Ginger Pig, SILVER The Lion & Lobster, BRONZE The Prince George

Best Pub

GOLD The Basketmakers Arms, SILVER The Lion & Lobster, BRONZE Craft Beer Co.

Best Restaurant

GOLD 64 Degrees, JOINT SILVER Food for Friends and Terre à Terre

Best Sunday Lunch

GOLD The Sussex Yeoman, SILVER The Lion & Lobster, BRONZE Food for Friends

Best Takeaway

GOLD The Chilli Pickle Canteen, SILVER Iydea, BRONZE Pizzaface

Food Hero

GOLD Henry Butler (Butlers Wine Cellar), SILVER Michael Bremner (64 Degrees), BRONZE Seb Cole (Boho Gelato)

Newcomer

GOLD 64 Degrees, SILVER Curry Leaf Café, BRONZE Burger Brothers

Sustainable Food Business

GOLD hiSbe, SILVER Terre à Terre, BRONZE Infinity Foods store

Special Recognition Award

David Deaves (La Cave à Fromage)

**Nominate your favourite
Brighton & Hove food and drink
businesses today at
[www.brightonfoodfestival.com/
foodawards2015](http://www.brightonfoodfestival.com/foodawards2015)**



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Chef Matty Bowling (Terre à Terre), Andrew Kay (BHFDF) and Ezra Cipes (Summerhill Pyramid Winery) at a British Columbia wine tasting at the Legacy Liquor Store, Vancouver



Chef Matty Bowling (Terre à Terre) and chef Felix Zhou (The Parker) in the kitchen at The Parker



Chef Matty Bowling (Terre à Terre), presenter Keri Adams & Andrew Kay (BHFDF) on CTV Morning show



Olivia Reid and Matty Bowling (Terre à Terre) selecting produce at Granville Island Public Market



Andrew Kay (BHFDF), Matty Bowling (Terre à Terre) & Sarb Mund (Soho Road Naan Kebab) at Street Food City



Food trucks at Dine Out Vancouver's Street Food City event



Charles Tremwen (Long Table Distillery) and Nathan Thompson (Blackdown Sussex Spirits)



Steve Da Cruz (The Parker), chef Matty Bowling (Terre à Terre) & chef Felix Zhou (The Parker) at The Parker's International Chef Exchange dinner



Ezra Cipes (Summerhill Pyramid Winery), Lucas Pavan (Dine Out Vancouver festival), Nikki Bayley (Amber sessions (Tourism Vancouver) at The Parker

International Chef Exchange

The festival's International Chef Exchange initiative – supported by Travelbag – goes from strength-to-strength with top chefs from our city and county having exchanged with partners in The Netherlands, Italy, Sweden, the Channel Islands, and most recently Canada. Chef Matty Bowling of Brighton's Terre à Terre tells us about his experiences exchanging with chef Felix Zhou at The Parker in Vancouver.

"To exchange; give something and receive something of the same kind in return, a terrifying but exhilarating concept when joined with the words Chef and International was my first thought when I as head chef of Terre à Terre, was asked to take part in a truly International Chef Exchange with a restaurant in Vancouver, Canada.

Thanks to sponsors Travelbag, what started as a concept quickly became reality with a flurry of food chat between myself Steve Da Cruz, owner of The Parker, team Tourism Vancouver and Dine Out Festival with Chef Felix Zhou joining in later in the process. January soon arrived and after a fifteen hour journey we found ourselves in the comfort of The Parker enjoying sharing plates (strangely familiar ingredients and flavours). Not so many hours after I found myself in a TV studio cooking one of our signature dishes, Better Batter live on Canadian Morning TV, such a buzz and with Andrew Kay talking all things Brighton and ICEx beside me we made a perfect promotional duo. Arriving three days ahead of the actual event at The Parker gave me some time to dig deep into the culinary feast that is Vancouver, a truly

remarkable young city that offers a mix of west coast Canadian cuisine with a huge Asian influence and a surprisingly prominent vegetarian offering with a devotion to excellence in sustainability.

The concept of International Chef Exchange is to share best practice and showcase quality food and drink produce to promote the gastronomic tourism offering of reciprocal regions, which is a little difficult when involving Canadian import policy so from the beginning of the project I was very aware that I would need to work with ingredients sourced in Vancouver, Steve and Felix were hugely supportive and my menu which included, just to name a few! Chargrilled cauliflower florets, Ptitim, dried barberries, sumac potato crisps, golden and crimson beetroot, fennel pollen granola, potato skordalia, Yorkshire pudding, king oyster mushrooms, walnut and rapeseed tarator, salt baked carrot, baby turnips was delivered to a delightfully engaging audience, the only ingredient we struggled with oddly was Pine Ash – which Olivia managed to source from a local concept restaurant. The extra bonus of a little contraband - Blackdown Gin and

tonics and Ridgeview Grosvenor Blanc de Blanc added an extra Sussex sparkle to the evening. But let me set the scene, The Parker has the smallest kitchen I have ever worked in unlike Terre à Terre's large 110 cover facilitator with all the equipment needed, this was a real challenge, resulting in a very intimate prep and service, but hats off to the team (half The Parker, half Terre à Terre) the guests left satisfied and enlightened, I couldn't have asked for more.

Now it's our turn to play host, on 21 May we will open the restaurant to a mix of guests and press. Chef Felix will take the lead and no doubt surprise you all with a selection of wonderful sharing plates, accompanied by wines from Organic Vineyard, Summerhill Pyramid Winery, BC, English wines and drinks from Blackdown Artisan Spirits all for £55 per person, bookings from 6.30pm. Call us at Terre à Terre on 01273 729 051 to book."

For more information on Vancouver visit www.tourismvancouver.com or www.dineoutvancouver.com

For holidays and flights visit Travelbag www.travelbag.co.uk/holidays/canada



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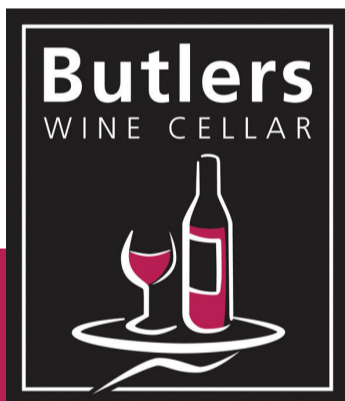
Wine time!

The Brighton & Hove Food and Drink Festival and Butler's Wine Cellar, in conjunction with our friends at Nutshell Construction, are hosting our biggest ever Brighton Wine Festival on Hove Lawns on Saturday 30 May.

There are two ticketed tasting sessions over the afternoon (see page 10 of this brochure for times and tickets), where you can sample wines from Sussex and the South Downs (it is English Wine Week after all!), alongside a selection of wines from some of the regions the food festival partners with internationally including Sicily, Loire, Alsace, Western Australia and the emerging regions of Canada; and, of course, lots of other stunners picked by Henry and the team at Butlers.

Henry has crafted four cases of wines that really represent the festival offering this Spring, starting at just £96. Order these cases now from Butler's Wine Cellar in Queen's Park Road or St George's Road, Brighton, and you'll save 10-15% by quoting 'food festival'. Alternatively, if you join us at the Brighton Wine Festival on Hove Lawns and order on the day, then we'll refund your ticket price on the first case you order*.

*Only one ticket refund per case per person. You must order your case at the Brighton Wine Festival to be eligible for a ticket refund. Whilst we'll make every effort to ensure each case contains the wines specified, we may need to make substitutions of a wine of the same style and value (or greater) due to stock levels.



Butlers Wine Cellar, 247 Queens Park Road, Brighton BN2 9X | 01273 698 724 Open Mon-Fri 11am - 7pm, Sat 11am - 8pm, Sun noon - 6pm
Butlers Wine Cellar, 88 St George's Road, Brighton BN2 1EE | 01273 621 638 Open Tue-Sat 11am - 7pm, Sun noon - 3pm

Order online or find out more about our regular tastings at www.butlers-winecellar.co.uk, follow us on Twitter @butlerswine or Facebook Butlers Wine Cellar



English Wine Week Mixed Case

It's still a surprise to many that England (& Wales!) is one of the World's most important – and award-winning – emerging wine regions. And so much of the best of that wine, particularly traditional method sparkling, is produced right here on our doorstep in Sussex.

Albourne Estate Baccus, Stopham Estate Pinot Gris, Horsmonden Organic white, Plumpton Cloudy Ridge Rose, Ridgeview Bloomsbury, Court Garden Blanc de Blancs, Wiston Blanc de Noirs, Breaky Bottom 2009, Hoffman & Rathbone Classic Cuvee 2010, Bolney Pinot Noir, Gusbourne Pinot Noir, Breaky Bottom Cassis (375ml)

Total price: £236.65 – quote "food festival English Wine Week offer" for a special English Wine Week 15% discount: **£200.00**



Great Value Mixed Case

Enjoy a great value mixed case of every day drinking quality wines.

Cipriano Prosecco Frizzante (Italy), La Jara Organic Prosecco Frizzante (Italy), Ca Di Ponti Grillo (Sicily), Moncao Vinho Verde (Portugal), Falerio organic (Italy), Pruners Reward Sauvignon Blanc (New Zealand), Green Fish Verdejo (Spain), Vinlara Tempranillo (Spain), Lagoalva (Portugal), Rio Alto Syrah (Chile), The Beak Red (Australia), Aquilae Nero D'Avola (Sicily)

Total price: £107.11 – quote "food festival" for a 10% discount: **£96.00**

New World Mixed Case

Wines from regions you've enjoyed... and a few surprises thrown in too.

Tight Cluster Sparkling Red (Australia), Schramsberg Blanc de Blancs (California), Breggo Gewurztraminer (California), Bachelard Chardonnay (Canada), Rudera Chenin Blanc (South Africa), Two Tails Sauvignon Blanc (New Zealand), Omrah Pinot Noir (Western Australia), Z52 Zinfandel (California), Secateurs Red Blend (South Africa), In Situ Reserva Pinot Noir (Chile), Wit & Shanker Cabernet Sauvignon (Australia)

Total price: £210.20 – quote "food festival" for a 10% discount: **£190.00**



Old World Mixed Case

Wines from quality European producers.

Edouard Brun Classic Cuvee Champagne NV (France), Deliance Cremant de Bourgogne (France), Plumpton Cloudy Ridge Dry White (England), Coteaux Du Gennois (France), Kies Gruner Veltliner (Austria), Muscadet Cognettes organic (France), Mitternacht Riesling les Fossiles (Alsace), Ladrone Rioja Joven (Spain), Borgogne Lescurie Pinot Noir (France), Gran Passione (Italy), Ormanni Chianti Classico (Italy), Terra d'Alter Zero Sulphur Syrah

Total price: £165.89 – quote "food festival" for a 10% discount: **£150.00**

RAISING MONEY FOR OUR CHOSEN CHARITIES

The festival supports two local charities – Rockinghorse and FareShare – through both profiling and fundraising events both during our main festival periods and also across the year with special events including a charity Make Your Case for Rockinghorse held in association with Cobb PR's Brighton Business Club, and a FareShare Feast supper prepared by the city's top chefs using food surplus.



Rockinghorse: The Official Fundraising Arm of the Royal Alexandra Children's Hospital and Trevor Mann Baby Unit

Rockinghorse is a Brighton-based charity which has been supporting children for over 45 years. It was set up in 1967 by Dr Trevor Mann, who recognised there was a real need for additional resources to improve healthcare services for sick children and babies.

They are the official fundraising arm of the Royal Alexandra Children's Hospital (the Alex) and also support the Trevor Mann Baby Unit (TMBU), where they raise money for life-saving and cutting-edge medical equipment, while ensuring that children are treated in an environment that is better suited to their needs.

Rockinghorse believe no matter where they are, children should be allowed to be children.

Working in partnership with the Alex and TMBU, they



strive to make services stimulating, cutting edge and accessible for the many babies, children and teenagers who need them.

They do not receive any government funding and so they rely on the generous support of individuals, community groups, companies and trusts: people like you.

During the Easter Weekender you can support Rockinghorse at the Children's Easter Egg Hunt in Royal Pavilion Gardens on bank holiday Monday 6 April, and during the Spring Harvest food festival you can support Rockinghorse through a number of our events including the Children's Food Festival and all of our wine focused events including Make Your Case.

www.rockinghorse.org.uk



FareShare: Fighting Food Poverty in Brighton & Hove

FareShare Brighton & Hove fights food poverty by redistributing quality surplus food from the food industry to organisations working with homeless and vulnerable people in the community. Not only is food diverted from landfill to reach those most in need, it also helps the projects they support to make the most of their scarce budgets.

Last year FareShare Brighton & Hove delivered 305 tonnes of surplus food to 53 organisations supporting the homeless, families facing food poverty, troubled teenagers, women escaping abuse, children from deprived areas, and adults suffering from HIV/AIDS or mental health issues.

With food prices rising, many Brighton and Hove residents are struggling to include fresh food and healthy ingredients in their diet and FareShare have seen a large increase in demand for food from the organisations they deliver to.

Through the generosity of individuals, support of grant-giving organisations and their committed volunteers, many of whom have been homeless or struggled with mental illness or addiction themselves, FareShare are able to carry on their vital work.

Want to get involved? Here's how:

- Make a monthly donation - You can donate by Direct Debit, JustGiving or straight from your salary through the Payroll Giving scheme.
- Fundraise - whether a sponsored silence or a charity gig, please consider supporting FareShare. Contact via faresharebh@gmail.com.

Every £1 donated delivers £8 of food, enough for 6 meals, so with your help FareShare can continue to provide healthy food to those who need it.

In the 10 Years that FareShare Brighton & Hove has been active they have delivered over 2,300 tonnes of food to those most vulnerable within society. By supporting them you will be directly fighting hunger and food waste today and every day.

During the Easter Weekender you can support FareShare on the Brighton Food Trail on bank holiday Monday 6 April, and in the Spring Harvest food festival we'll be donating a percentage of proceeds at the Brighton Beer & Cider Festival, and some exciting food packaging waste events with Yelo Architects (chop-stick chairs!). We also will be hosting a FareShare Feast event as part of the Sussex & The World Weekend on the August bank holiday.

www.faresharebrightonandhove.org.uk

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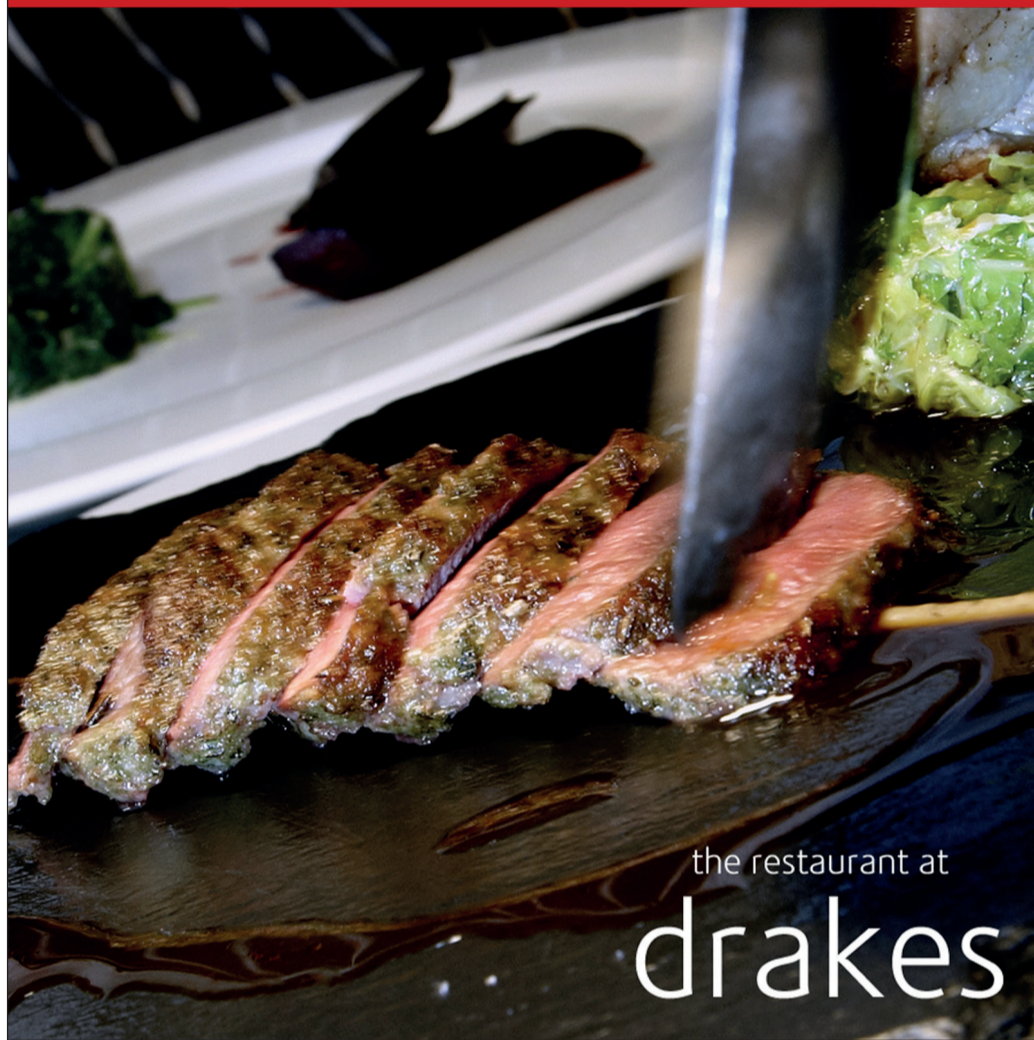
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Ridgeview Wine Estate winemakers dinner
Thursday 30 April, 7.30pm for 8pm, £70

A seasonal tasting menu perfectly matched with award-winning English sparkling wines from Sussex's Ridgeview Wine Estate, presented by Tom Surgey and Mardi Roberts.



La Cave à Fromage & Harveys of Lewes cheese & beer supper
Wednesday 27 May, 7.30pm for 8pm, £55

Chefs Jimmy Gray and Jeremy Ashpool are joined by David Deaves of La Cave à Fromage and Edmund Jenner of Harveys Brewery for a special one-off supper featuring dishes inspired by local beers and cheeses.



Festival brochure image dish created by chef Jimmy Grey, photography by Julia Claxton / BHFDF

Jeremy's restaurant

For more information or to book, please call 01444 441 102 or email reservations@jeremysrestaurant.co.uk
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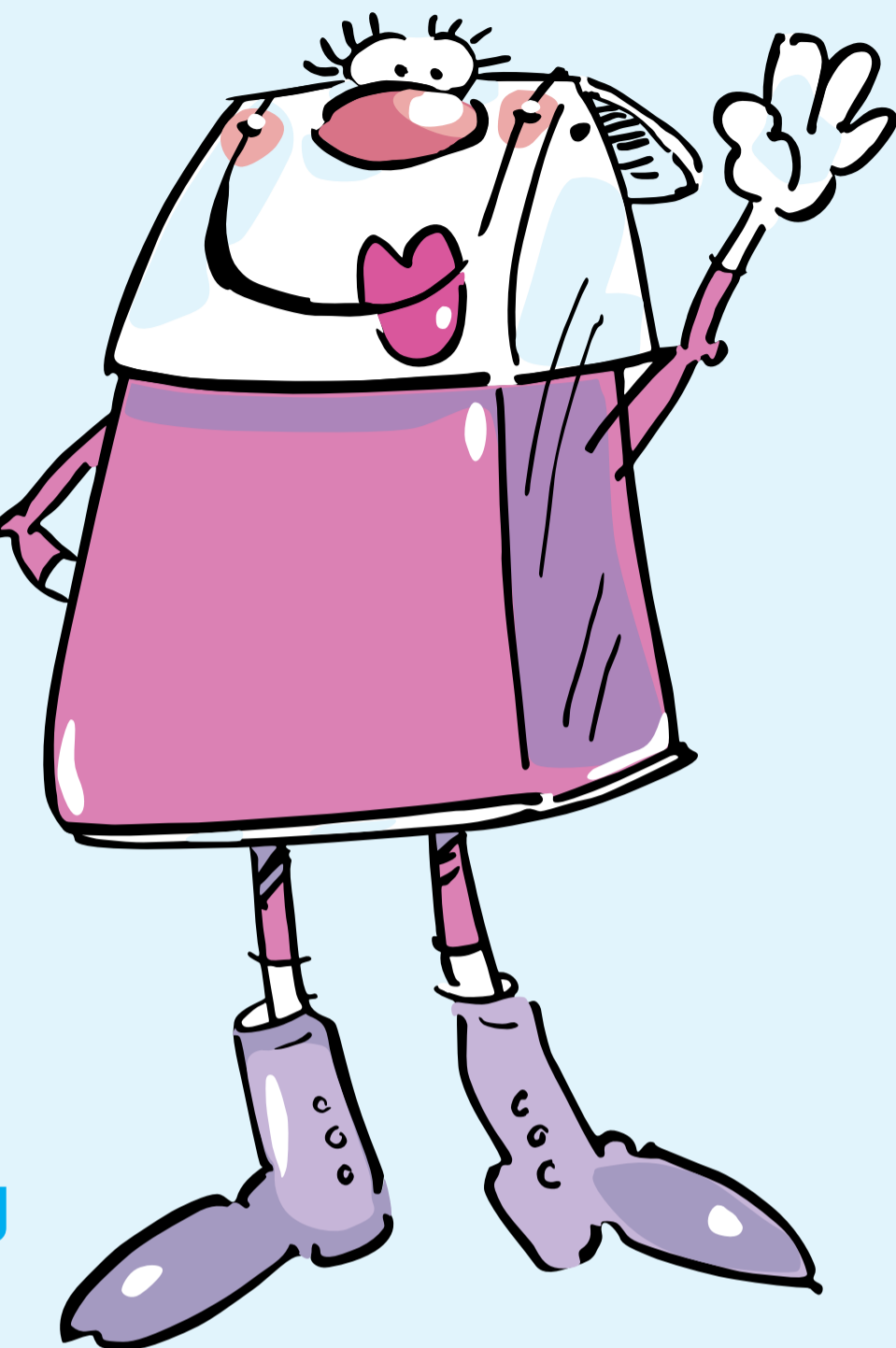
Miss Bin-It says ...

It's easy to keep your drain clear

Help prevent blockages that can be a pain in the drain and lead to flooding

In the kitchen

- Never pour fat, oil or grease down sinks, drains or toilets. Over time, this can cause blockages and lead to flooding in your street or even your home
- Before washing dishes, scrape or tip cold fat, oil and grease – as well as food scraps – into a disposable container, let the fat solidify then put it in the bin
- Where appropriate, try to reuse oil and fat
- Your local authority recycling centre may have an oil and fat recycling facility



In the bathroom

- Flush only pee, poo or loo paper down the toilet
- Even items that claim to be flushable, such as face or cleaning wipes, should always be placed in the bin. They do not dissolve when they are flushed and will clog up your pipes
- Always dispose of these waste items in the bin:
 - wipes (all kinds) and nappies
 - cotton buds and cotton wool
 - dental floss
 - contact lenses
 - tablets
 - plasters and bandages
 - pads, tampons and applicators

Find out more about preventing blockages by visiting
➤ southernwater.co.uk/paininthedrain