



**4, 5, 6 September**  
*Woking Town Centre*

**Saturday**



**Monica Galetti**  
*Chef and MasterChef:  
 The Professionals judge*

**Sunday**



**John Whaite**  
*Bake Off winner  
 and author*

[www.wokingfoodanddrinkfestival.co.uk](http://www.wokingfoodanddrinkfestival.co.uk)  
 @WokingFoodFest





# Welcome to the third annual Woking Food and Drink Festival.

This year's event is bigger and better than previous years with even more mouth-watering stalls and exciting interactive activities for foodies and families. And, best of all, it's FREE to attend!

## Festival highlights

- Over 80 food and drink stalls selling regional produce and freshly prepared dishes.
- Live cookery demos from prestigious TV and local chefs, featuring **Monica Galetti**, co-presenter and judge of BBC's MasterChef: The Professionals, **John Whaite**, Great British Bake Off winner 2012, and many more.
- Adult and junior masterclasses at Tante Marie Culinary Academy.
- Children's cookery workshops.
- Broil King BBQ demonstrations and cook-alongs.
- Bake Off competition judged by TV baker, John Whaite (Sunday).
- Canal-side Fairtrade Food and Family Quarter (Saturday).
- Large interactive screen with live social media stream.
- Live music and family entertainment.
- Special offers from Woking Shopping and Market Walk retailers.



## Festival exhibitors

We hope you're hungry! Spread across Woking Town Centre you will find a tented village of over 80 food and drink stalls supplied by local and regional exhibitors.

On offer is a selection of produce and freshly prepared food inspired by cuisines from across the world, including the Caribbean, France, Germany, Greece, Hungary, Japan, India, Italy, Latin America, Korea, South Africa, Spain, Turkey, the UK, Vietnam and, of course, Woking!

Also incorporated within the festival is **Market Walk**, Woking's contemporary undercover market located between the Wolsey Place and Peacocks Shopping Centres, which is home to range of permanent and pop-up food and drink traders.

## Festival opening hours

Friday 4 September:	9.30am to 4.30pm
Saturday 5 September:	9.30am to 4.30pm
Sunday 6 September:	10am to 5pm

# Tante Marie Culinary Academy

TANTE MARIE

Culinary Academy

Tante Marie Culinary Academy is the UK's oldest independent cookery school, which relocated to its new state-of-the-art premises in Woking Town Centre earlier this year.

The new training academy features five kitchens, a demonstration theatre, an open plan lifestyle cooking kitchen and The Restaurant at Tante Marie, which is open seven days a week offering lunchtime and evening menus.

For more information, visit [www.tantemarie.co.uk](http://www.tantemarie.co.uk) and [www.tantemarierecstaurant.co.uk](http://www.tantemarierecstaurant.co.uk)

**Learn from the best**

## Live cookery demos

Taking centre stage at the festival, in **Jubilee Square**, you will find the **Tante Marie Culinary Academy Theatre**.

Over the three days, the professional theatre will serve up a healthy portion of tasty, live cookery demonstrations, delivered by a range of prestigious TV and local chefs.

**Take a peek inside...** During the festival, Tante Marie is hosting free guided tours of the academy. These will commence at the start of each hour from 11am to 3pm, Friday to Sunday. No booking required.





# Theatre timetable

## Friday 4 September

12pm



**Sue-Lee Jones**, Head Chef at The Restaurant at Tante Marie, Woking

**Demo dish:** Pan fried scallops with sweetcorn fritters, corn puree, charred corn and chorizo

1pm



**Daniel Britten**, owner of Britten's Restaurant, Guildford

**Demo dish:** Roast crown of wood pigeon with broad beans and chanterelles

2pm



**Ally Molyneaux**, Senior Instructor at Tante Marie Culinary Academy, Woking

**Demo dish:** 'Tastes of the allotment'

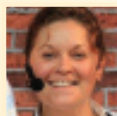
3pm



**Al Brady**, Senior Instructor at Tante Marie Culinary Academy, Woking

**Demo dish:** Boudin Blanc with confit chicken wing, pomme mousseline and a beetroot port jus

4pm



**Claire Alexander-Brown**, Director of Studies at Tante Marie Culinary Academy, Woking

**Demo dish:** Honeyed nut tart with poached pear, fennel and pear macaron

4.45pm

**Close**



## Saturday 5 September

11am



**Monica Galetti**, chef and co-presenter and judge of BBC's MasterChef: The Professionals

**Demo dish:** Samoan style ceviche

12pm



**Fernando Stovell**, owner of Stovell's restaurant, Chobham

**Demo dish:** Cured, smoked and confit salmon with Stovell's gin

1pm



**The 'Tante Marie Trio' (Ally Molyneaux, Al Brady and Claire Alexander-Brown)**, Tante Marie Culinary Academy, Woking

**Demo dishes:** 'Tastes of the allotment'; Boudin Blanc with confit chicken wing, pomme mousseline and a beetroot port jus; and, Honeyed nut tart with poached pear, fennel and pear macaron

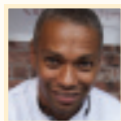
2pm



**Steve Drake**, owner of Drake's restaurant, Ripley

**Demo dish:** Slow cooked pork cheeks with scallops, gribiche sauce and parsnip crackling

3pm



**Ben Piette**, owner of London House restaurant, West Byfleet

**Demo dish:** Beef fillet with root vegetables, tartare salsa and bourguignon sauce

4pm



**Steve Tremblay**, owner of Tremblay's private catering firm, Farnborough

**Demo dish:** Lobster ravioli and bisque with a saffron velouté

4.45pm

**Close**

## Sunday 6 September

11am



**The 'Tante Marie Trio'** (Ally Molyneaux, Al Brady and Claire Alexander-Brown), Tante Marie Culinary Academy, Woking

**Demo dishes:** 'Tastes of the allotment'; Boudin Blanc with confit chicken wing, pomme mousseline and a beetroot port jus; and, Honeyed nut tart with poached pear, fennel and pear macaron

12pm



**John Whaite**, Great British Bake Off winner 2012, author and TV chef

**Demo dish:** East meets West fried chicken and cornbread

1pm



**Michael Wignall**, Executive Chef at The Latymer at Pennyhill Park Hotel and Spa, Bagshot

**Demo dish:** English raspberry textures, coco sponge, single estate aéro chocolate and frozen cheesecake rocks

2pm



**Aneke Spacie**, owner of Food by Aneke private catering firm, West End

**Demo dish:** Spiced pumpkin velouté with a pea and potato samosa, finished with a chilli infused oil

3pm



**Rob Kennedy**, Executive Chef at the Royal Military Academy Sandhurst

**Demo dishes:** Baked cod with pickles; and, Sticky pig's cheek with crispy black pudding

4pm



**John Whaite**, Great British Bake Off winner 2012, author and TV chef

**Demo dish:** White chocolate and raspberry melting cake

4.45pm

**Woking Shopping Bake Off competition winners judged and announced by John Whaite**

5pm

**Close**

Please note: The demonstration theatre schedule was correct at the time of going to print. Woking Food and Drink Festival cannot accept any responsibility for last minute changes.



## Cookbook signings

Bag yourself a signed copy of 'Monica's Kitchen' and 'John Whaite Bakes at Home'. The celebrity book signings will take place in the **Peacocks Shopping Centre** on the Town Mall level, between H&M and Pandora retail stores.

### Saturday 5 September

Meet **Monica Galetti** between 12.30pm and 1.30pm

### Sunday 6 September

Meet **John Whaite** between 1.15pm and 2.15pm





## Get social! #WokingFoodFest

Woking Food and Drink Festival not only provides a great selection of food and drink to sample, but it also serves up a big helping of shareable and tasty content – which all creates the perfect recipe for a more connected experience for everyone.

This year, the festival has teamed up with local businesses, **Create Convo** and **SMARTplayds**, to gather real-time social media and video feedback from visitors, exhibitors and demonstration chefs, which will be streamed live on to a large interactive screen in Mercia Walk.

Integrated into the screen are social media streams using the festival's hashtag (#WokingFoodFest), where you can post your reviews, images, selfies and videos.

You can post your festival content in two ways – via your phone and using the #WokingFoodFest hashtag. Or, by finding one of the team and recording your views in person. **Look out for the team wearing #WokingFoodFest T-shirts!**

 @WokingFoodFest  
 #WokingFoodFest

# Woking FOOD & DRINK FESTIVAL 2015



## Key

- Festival stalls
- Children's workshops
- Fairtrade food
- BBQ demo stage
- Bake off registration point
- Seating area
- Music
- Toilets
- Information point
- Cash point



10

To Woking  
Train Station



11



# Children's cookery workshops

**FREE**  
TO TAKE PART

Children of all ages have the opportunity to experiment, play and learn in the **free cookery workshops** located in Commercial Way (near to Boots retail store).

Included are Kid's Food Laboratory workshops, where children can experiment with food and combine simple ingredients to create spectacular results! Experiments include creating jelly eruptions, edible slime and bicarb rockets!

Each day, there is a scheduled timetable of classes, which can accommodate up to 20 children per session.

To check availability on the day, visit the children's cookery tent in Commercial Way. Spaces are subject to terms and conditions and will be allocated on a first come, first served basis.



## Daily timetable

**11.30am:** Jelly eruptions

**11.30am:** Rainbow biscuits

**1pm:** Edible slime

**2pm:** Jammy biscuits

**3pm:** Bicarb rockets



## Sizzling BBQ demonstrations

**Broil King®**  
Great Barbecues Every Time

Adding some  
sizzle to the

festival is the **Broil King BBQ Demonstration Stage**, located in Gloucester Square.

If you thought BBQ fayre was the sole domain of the burger and sausage, then think again as expert chefs and presenters, **Richard Fox** and **Clover Hutson**, will inspire, entertain and inform.

For those wishing to experience the 'thrill of the grill' for themselves, there are **free cook-along opportunities** for individuals that are inspired to 'have a go' by cooking alongside the chefs to create their own BBQ masterpieces!

Places are limited to four cook-along stations per session. To check availability on the day, visit the BBQ stage between the demonstration times. Spaces are subject to terms and conditions and will be allocated on a first come, first served basis.

### Daily timetable

- 11am:** How to BBQ fish
- 12.30pm:** Gourmet burgers and all the fixings
- 2pm:** BBQ desserts (yes, puddings!)
- 3.30pm:** BBQ side dishes and marinades



## Win a Broil King BBQ!

To enter for **free**, visit  
[www.wokingfoodanddrinkfestival.co.uk](http://www.wokingfoodanddrinkfestival.co.uk)

# Tante Marie Masterclasses

New to the festival, the **Tante Marie Culinary Academy masterclasses** give adult and junior cooks the chance to learn new skills from the academy's experienced instructors.

Hosted in its new state-of-the-art home in Commercial Way on all three days of the festival, budding chefs can learn to perfect pasta, master the art of macarons, create delicious light Danish pastries, decorate eye-catching cups cakes and acquire the trade secrets of Tante Marie's twice baked haddock soufflé – one of its signature dishes!

To check availability on the day, visit Tante Marie Culinary Academy in Commercial Way.

Tickets cost £10 per person plus a small booking fee. All proceeds will be donated to **LinkAble**, a Woking-based charity for children with learning difficulties. Spaces are subject to terms and conditions and will be allocated on a first come, first served basis.





## Get ready, steady, bake!

Festival partner, **Woking Shopping**, is looking to find Woking's best bakers. And, this year there's an added ingredient – it is also searching for **Woking's Best Junior Baker** too!

Taking place on **Sunday 6 September**, the **free-to-enter Bake Off competition** will be judged by none other than **John Whaite**, Great British Bake Off 2012 winner, author and regular guest chef on ITV's Lorraine.

There are fantastic prizes up for grabs too! Both winners will receive a free cookery course at Tante Marie Culinary Academy\* and a signed copy of 'John Whaite Bakes at Home'.

### How to enter

If you have what it takes to 'rise' to the challenge, you will need to **bake and decorate a sponge cake** (between eight and 14 inches in width and a maximum of three tiers).\*

Entries should be registered and dropped off at **ChristChurch** in Jubilee Square, between **12.45pm and 2pm** on **Sunday 6 September 2015**, along with your recipe and full list of the ingredients.

\* Competition entry requirements and terms and conditions apply.

For full entry details, visit [www.wokingfoodanddrinkfestival.co.uk](http://www.wokingfoodanddrinkfestival.co.uk)





## Fairtrade Food and Family Quarter

Situated either side of the tranquil Basingstoke Canal, the **Fairtrade Food and Family Quarter**, open on **Saturday 5 September**, is dually hosted at **The Lightbox** and **WWF-UK's Living Planet Centre**. Both venues are just a few minutes walk from Gloucester Square via the main pedestrian crossing on Victoria Way.

**The Lightbox Café** courtyard features a range of local produce and organic food suppliers and Fairtrade stalls.

If you looking to soak up some culture, why not take the time to step inside the **award-winning gallery and museum** to view its current exhibition, 'Warhol and the World of Pop Art'.

Just a stone's throw **over the Bedser Bridge**, you will find a range of family friendly activities taking place inside the impressive **WWF-UK Living Planet Centre**.

Discover where your food comes from, what you should eat more of, and how you can limit food waste. The workshops are suitable for children aged 4 and over.



## Live entertainment



Whilst learning some cooking tips from top chefs or foraging amongst the many exhibitor stalls, the festival atmosphere will

be in full swing with **live music from a range of local and national musicians** in Commercial Way and Gloucester Square, all courtesy of the Phoenix Cultural Centre.



## Family entertainment in Market Walk

As well as giving away **free tasters** during the festival, Market Walk is offering a range of family entertainment to get everyone one in the mood for food!

- Free face painting for kids
- Performances from Miss Lala, a stilt performer and balloonist
- Live music
- A large seating area to kick back and relax



### Fancy winning £100 worth of vouchers to spend in Market Walk?

Simply send an email to [competition@wokingmarketcompany.co.uk](mailto:competition@wokingmarketcompany.co.uk) along with your full name and contact phone number. Competition closes on Monday 7 September.



# Festival sponsors

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**TANTE MARIE**

Culinary Academy

**Woking  
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**WOKING**  
BE PROUD... BE PART OF IT

**Supported by**



## Acknowledgements

Woking Food and Drink Festival would also like to extend its thanks to the partner organisations which have contributed to the organisation of the festival, including ChristChurch, Market Walk, The Lightbox, WWF-UK, The Phoenix Cultural Centre and Woking Borough Council.





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TANTE MARIE

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# The Restaurant



**“Woking’s new premier restaurant”.**

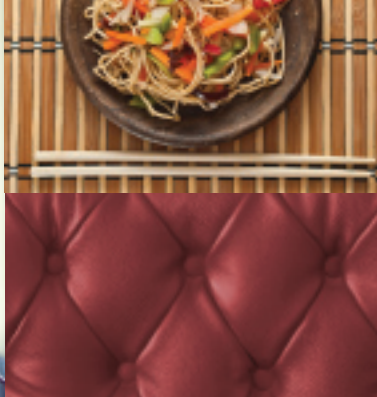
**The Restaurant at Tante Marie offers a fresh approach to dining in Woking!**

**A fresh, affordable lunch menu offering a range of light bites, tapas style dishes, succulent steaks and delicious desserts**

**Pre-theatre dining:  
£20 for two courses £24 for three  
with a glass of wine**

**Stylish, contemporary evening menu  
a more formal offering for the serious foodie**

**Christmas parties  
Corporate events  
Private dining**



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Café ROUGE

