



Georgina Hayden

*Food developer,
stylist & author*

Woking FOOD & DRINK

FESTIVAL 2016



Jane Devonshire

*MasterChef
Champion 2016*



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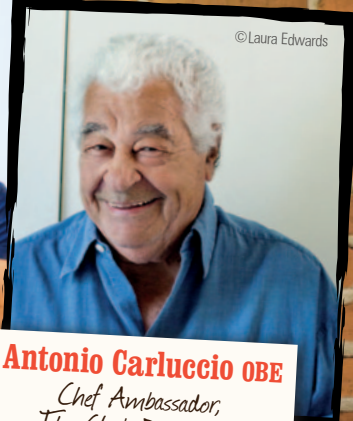
**Rosemary Shrager
& John Whaite**

ITV's 'Chopping Block' presenters



**Henry & Tom
Herbert**

aka 'The Baker Brothers'



©Laura Edwards

Antonio Carluccio OBE

*Chef Ambassador,
The Clink Restaurant*

2, 3, 4 September
Woking Town Centre



www.wokingfoodanddrinkfestival.co.uk




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Welcome to Woking Food and Drink Festival!

This year's event is set to be **bigger and better** than ever with more headline chefs, mouth-watering stalls and exciting interactive activities for foodies and families. And, best of all, it's **FREE to attend!**

This award-winning festival is organised as part of **Celebrate Woking's** annual programme of events; a Woking Borough Council community initiative.

Festival timings

Date	Exhibitor stalls	Live demos
Friday 2 September	9.30am to 6pm	12pm, 1pm, 2pm, 3pm & 4pm
Saturday 3 September	9.30am to 6pm	11am, 12pm, 1pm, 2pm, 3pm & 4pm
Sunday 4 September	10am to 5.30pm	11am, 12pm, 1pm, 2pm, 3pm & 4pm

What to expect

- Over 80 food and drink exhibitors
- A variety of live cookery demos
- Children's cookery workshops
- BBQ cook-alongs
- Celebrity book signings
- English wine masterclasses and tastings
- Bake Off competition (Sunday)
- Fairtrade and Family Quarter (Friday)
- Live music, family entertainment and more!

Please note: The festival's content was correct at the time of going to print. Woking Food and Drink Festival and its partners do not accept any liability for last minute changes and/or inaccuracies.

Festival exhibitors

We hope you're hungry! The festival features over 80 food and drink stalls spread across Woking town centre.

Forage amongst the many stalls offering the best in local produce and artisan wares. When it comes to street food, you can experience the very best of local and international cuisine without needing your passport!

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 a selection of permanent food stalls.

Key: (W) = Woking trader (R) = Regional trader

Foods

Alley Cat Street Food (R)

Marinated bavette steak in a bun

Araceli's (W)

Mexican street food and cocktails

BMOH Vietnamese

Street Foods (R)

Vietnamese street food

Bulgogi Korean Restaurant (W)

Korean dishes

Café Class (W)

Italian tapas

Carluccio's (W)

Italian cuisine

Camp Halloumi (R)

Halloumi wraps

Churros Garcia (R)

Fresh churros

Friesday (R)

Belgian fries with homemade sauces

Giggly Pig (R)

Hog roast

Go Sushi (W)

Japanese cuisine

London House (W)

Modern European food made with British ingredients

Meat Street BBQ (R)

American low and slow BBQ

Piggy Rolls (W)

BBQ meats and tornado potatoes

Shawarma Box (R)

Lebanese street food

Shin's Sushi and

Bibimbap Café (W)

Korean and Japanese cuisine

Simmons Creperie (R)

Sweet and savoury French crepes and galettes

StreetFoodSpain –

NO BULL (R)

Big pan Paella

Surrey Ices (R)

Handmade ice-creams and sorbets



Tante Marie Culinary Academy (W)

Menu of modern taster plates

The Little Indian Kitchen (R)

Indian street food

The Paella Stall (R)

Meat, fish and vegetarian Paellas

The Restaurant at Tante Marie (W)

Gourmet burgers with dine-in or take-away options

Waroeng Windsor (R)

Indonesian street food

Yummy Kubes

Catering (W)

Afro-Caribbean food

Produce

Bakhter Fresh Food (R)

Mediterranean deli products and sweets

Briscoe's Jellies (R)

Handmade condiment jellies

Chiltern Cold Pressed Rapeseed Oils (R)

Cold pressed rapeseed oils, sauces and dressings

DulciBella

Marshmallows (R)

Marshmallows and ice-creams

Emilia Ltd (R)

Italian deli products and wine

Flint and Flame (R)

Carbon steel knife range

Fruity Foods (R)

Preserves, risottos, rubs and salad dressings

Gourmet Meat Company

British game and exotic meats

Ildiko's Chocolate (R)

Chocolatier

In Love With Macarons (R)

Handmade macarons

Jimmy Ginger's Fine Chillies (W)

Chilli sauces and condiments

Little Kitchen (R)

Children's baking kits and gift boxes

Lulukan Cakes and Cookies (W)

Cakes

Maison Rustique

Spanish ceramics

McCarthy's Country Store (R)

Bread, pastries and cakes

Med Fine Foods Ltd (R)

Mediterranean deli products and sweets



Mikes

Homemade Ltd (R)

Chutneys, pickles, preserves, mustards and honey

Mister Tuck Shop (W)

Fudges, Italian nougat, pick 'n' mix and retro sweets

Nut Knowle Farm (R)

Goat cheeses from a small Sussex dairy

Olo Foods (R)

Indian pickles, sauces and ready meals

Riverford Organic Farmers

Organic veg boxes and meat

Snowdonia Cheese Co Ltd

Welsh cheeses

Supreme Sausages Limited (R)

Pork and speciality sausages

The Clink Charity (R)

(Exhibiting on Saturday only)
Jams, condiments and cook books

The Cold Pressed Rapeseed Oil Company (R)

Cold pressed rapeseed oils, sauces and dressings

The Flavoured Shortbread Bakery (R)

Flavoured shortbread

The Pampered Chef (W)

Cooking equipment

The Truckle Cheese Co. (W)

Mature farmhouse cheddars

The Victorian Kitchen

Jams, chutneys, curds and marmalades

Wren Products (R)

Single-flower honey

Woking Food Bank (W)

Local charity

Yum Berries (R)

Fudge and Turkish delight

Beverages

Bland's Cider

Sparkling dry, medium and sweet ciders and Calvados

Cellar Magneval (W)

A selection of wines available by the glass

Finest Fizz Ltd (R)

Champagne from boutique producers



Hogs Back Brewery (R)

Locally brewed ales, cider and lager

Hebridean Liqueurs (R)

Liqueurs

ilovebubbly.com (R)

Champagne sold by the glass and the bottle

Nip from the Hip Ltd (R)

Fruit liqueurs

Pieroth Ltd (R)

Wine tasting service

Retro Shots (R)

Vodka infused with flavours

Silent Pool Distillers (R)

Locally distilled gin

Steam and Bean Bar (R)

Freshly made coffee

Szicsek Palinka Ltd (R)

Hungarian spirit made from fruit

Thurston's Brewery (W)

Locally brewed beers

Market Walk

Bep Viet (W)

Vietnamese dishes

Flowers by Flutterbyes (W)

Floral gifts

Intercontinental

Foods (W)

World foods

Limpopo Biltong (W)

South African biltong, droewors (dried sausage) and bites

M&M Butchers (W)

Meats from local farms

P&P Fruit and Vegetable Store (W)

Seasonal and continental foods

Ray's Street Food (W)

Indian cuisine

Taylor's Coffee House (W)

Specialist locally roasted coffee

Taylor's Pimms Bar (W)

The Breadstall (W)

Italian street food and British classics

Woking Fishmonger (W)

Fresh fish

Tante Marie Culinary Academy Theatre timetable

Friday 2 September

12pm



Valentino Gentile, Head Chef at The Restaurant at Tante Marie, Woking.

Demo dish: Rabbit loin wrapped in prosciutto, flank millefeuille, honey glazed roots, mustard vinaigrette; and, pasta masterclass: how to make tagliatelle.

1pm



Alex Brady, Senior Teacher at Tante Marie Culinary Academy, Woking.

Demo dish: 'The Tante Marie afternoon tea sensation'. Beetroot cured salmon with horseradish cream and watercress, bacon jam and whipped cream on potato pancakes, curly rosti, and cheesy and herby scone. High Spirits Infusions: beetroot and orange gin with tonic and fresh lime.

2pm



Ally Molyneaux, Senior Teacher at Tante Marie Culinary Academy, Woking.

Demo dish: Homemade Scotch eggs three ways: homemade chorizo, beany vegetarian and corned beef with celeriac remoulade summer slaw. Blueberry Fizz: blueberry basil gin topped with bubbles.

3pm



Claire Alexander-Brown, Principal at Tante Marie Culinary Academy, Woking.

Demo dish: Raspberry and rosemary éclairs with orange butter tuiles. Little Red Mule: raspberry and cinnamon vodka, ginger beer and fresh lime.

4pm



'The 3 Amigos!' (Alex, Ally and Claire), at Tante Marie Culinary Academy, Woking.

Demo dish: Spiced apple cake with penuche, fruits of the hedgerow pâte de fruit and crystallised walnuts. Shaken salted caramel peanut vodka.

4.45pm

Theatre closes.

Saturday 3 September

11am:



'The 3 Amigos' (Claire Alexander-Brown, Alex Brady and Ally Molyneaux), Tante Marie Culinary Academy, Woking.

Demo dish: Spiced apple cake with penuche, fruits of the hedgerow pâte de fruit and crystallised walnuts. Shaken salted caramel peanut vodka.

12pm:



Tom and Henry Herbert, TV chefs aka 'The Baker Brothers'.

Demo dish: Hot smoked salmon, sourdough bagels, cucumber, pickle salad and cream cheese.

1pm:



Al Crisci MBE, chef and founder of The Clink Restaurants, and **Antonio Carluccio OBE**, Italian gastronome and Chef Ambassador.



Demo dishes: Spaghetti with garlic and chilli. And, grilled peaches with vanilla sabayon, raspberry macaron and raspberry sorbet.

2pm:



Fernando Stovell, Head Chef of Stovell's restaurant, Chobham.

Demo dish: Barbecued Anjou quail and red roses, 'Like water for chocolate'.

3pm:



Jane Devonshire, MasterChef Champion 2016.

Demo dish: Stuffed chicken breast with soft cheese, herbs and Parma ham.

4pm:



Ben Piette, Head Chef of London House restaurant, West Byfleet.

Dish demo: 'Seashore' trio of fish and shellfish, potato pebble, seaweed and aniseed foam.

4.45pm

Theatre closes.

Sunday 4 September

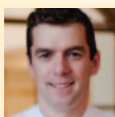
11am:



Aneke Spacie, Head Chef of Waters Edge Café, Woking.

Demo dish: The magical allotment: seasonal ingredients picked and foraged this morning, and created into something special with a twist.

12pm:



Steve Drake, Owner of the Anchor, Ripley, and former Chef Proprietor of Drakes, Ripley.

Demo dish: Slow cooked lamb belly, Bosworth Ash, buckwheat, spring onion and charcoal infused parsley.

1pm:



John Whaite and Rosemary Shrager, TV chefs and presenters of ITV's 'Chopping Block'.

Demo dish: Chinese pork potsticker dumplings.

2pm:



'The 3 Amigos' (Claire Alexander-Brown, Alex Brady and Ally Molyneaux), Tante Marie Culinary Academy, Woking.

Demo dish: Spiced apple cake with penuche, fruits of the hedgerow pâte de fruit and crystallised walnuts. Shaken salted caramel peanut vodka.

3pm:



Georgina Hayden, food developer for Jamie Oliver, food stylist, author and cook.

Demo dishes: One-pan creamy squash pasta. And, gin-cured salmon.

4pm:



John Whaite and Rosemary Shrager, TV chefs and presenters of ITV's 'Chopping Block'.

Demo dish: Pomegranate glazed duck breast with spicy couscous.

4.45pm:

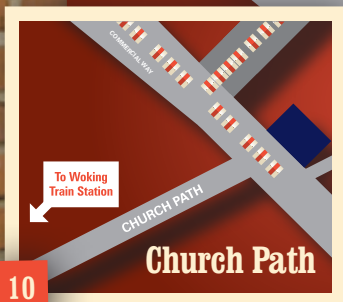
Woking Shopping Bake Off competition winners announced by John Whaite and Rosemary Shrager.

5pm:

Theatre closes.

Find out more about the demonstration theatre sponsor, Tante Marie Culinary Academy, on page 16.

Woking FOOD & DRINK FESTIVAL



Key

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

The festival map is not to scale and for illustrative purposes only. The layout was correct at the time of going to print.

Children's cookery workshops

FREE
TO TAKE PART

Children of all ages have the opportunity to experiment, play, learn and cook! Discover how to combine basic ingredients to make delicious edible items, such as jammy and rainbow biscuits. And, take part in fun, food experiments, which deliver spectacular results!

The free workshops, run by an experienced team of friendly helpers, can accommodate up to 20 children per session.

To check availability on the day, visit the children's food lab and cookery school, located in **Gloucester Square**. Spaces will be allocated on a first come, first served basis, and are subject to terms and conditions.



Daily timetable

- 10.30am: Fizzy cocktails
- 11.30am: Rainbow biscuits
- 12.30pm: Jelly explosions
- 2pm: Jammy biscuits
- 3pm: Bicarb rockets



Turn to page 14 for more family entertainment!

BBQ demos and cook-alongs

Adding some sizzle to the festival are the Broil King BBQ demonstration chefs, located in **Commercial Way**.

If you thought BBQ fayre was the sole domain of the burger and sausage, then think again! Watch expert chefs and presenters, Clover Hutson and Stephanie Moon, inspire, entertain and show you how to master the skill of outdoor cooking.

Daily demos

- 11am:** Gourmet burgers
- 12pm:** BBQ side dishes and marinades
- 1.30pm:** BBQ desserts
- 3pm:** BBQ fish

Cook-alongs

Experience the 'thrill of the grill' for yourself by actively participating in the above demonstrations. Four cooking stations are available and can accommodate two people per station.

To check availability, arrive ahead of the scheduled demonstration times. Spaces will be allocated on a first come, first served basis, and are subject to terms and conditions.

Broil King®
Great Barbecues Every Time



Stephanie Moon

Clover Hutson



Other interactive festival highlights

Market Walk

In Market Walk, Woking's contemporary market, you will find a medley of free family activities, including face painting and live performances from Miss Lala, a stilt walker and balloonist!



For those who simply want to kick back, relax, soak up the atmosphere, a large open plan seating area is available at the top of Market Walk, opposite Taylor's Pimm's bar.

Don't miss

- Free jute shopping bag*
- Chance to win a £50 voucher

(* Subject to availability)

Live music

For your listening pleasure, **The Phoenix Cultural Centre CIC** brings an eclectic mix of bands and acoustic performers to the festival.



Friday

Fairtrade and Family Quarter



Just a stone's throw from Jubilee Square, next to the Basingstoke Canal, **WWF-UK's Living Planet Centre** offers families the opportunity to meet Polly Panda and take part in free hands-on, interactive learning experiences. Open Friday from 10am to 4pm.

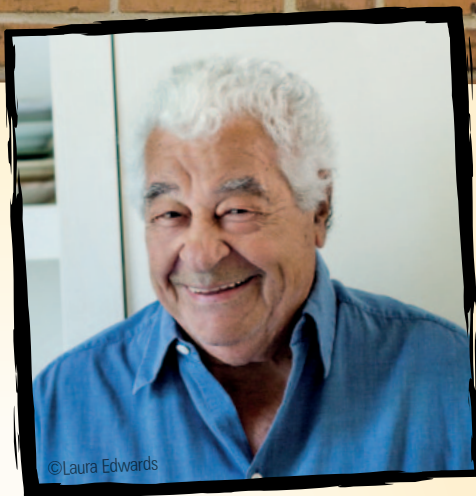


Saturday

Special appearance by Antonio Carluccio

THE **CLINK**
RESTAURANT

Making a special guest appearance at the festival, **Antonio Carluccio** OBE, Chef Ambassador for The Clink Restaurant HMP High Down in Sutton, will join founder, Al Crisci MBE, on stage in the demo theatre at 1pm. The restaurant's pioneering, charitable, rehabilitation programme equips ex-offenders with the skills to enter the hospitality industry.



Saturday and Sunday

English wine masterclasses

Add some fizz to your festival visit! Drop into **Cellar Magneval**, Woking's boutique wine bar located in Church Path, to take part in wine masterclasses and tastings hosted by award-winning local vineyards.

- Saturday, 2.30pm to 4.30pm – Greyfriars Vineyard
- Sunday, 2.30pm to 4.30pm – Albury Organic Vineyard

Entry to each masterclass is £10 per person. Tickets available on the door, subject to availability. Over 18s only.



Culinary excellence at Tante Marie

TANTE MARIE

Culinary Academy

Established in 1954, the Tante Marie Culinary Academy is the UK's oldest independent cookery academy, which relocated to its new state-of-the-art premises in Woking's Commercial Way, in 2015.

The Academy features five kitchens, a demonstration theatre and Tante Marie LIVE, an open plan kitchen where one-day Lifestyle courses are hosted. The award-winning Restaurant at Tante Marie is open seven days a week, offering delicious lunchtime, pre-theatre and dinner menus.

LIVE dessert demos

Visitors with a sweet tooth and an eye for something fancy should head to the **Tante Marie LIVE** kitchen for free daily dessert demonstrations.

The Academy's teachers and students reveal how to make its most revered desserts, including:

- Peach Melba brown sugar meringues
- Baby tarte a la russe with blueberries
- Chocolate fleur de sel macarons
- Delice au cassis
- Spiced apple cake.

Drop-in to pick up some expert tips, ask questions and interact with the Academy's teachers. The desserts will be sold as a selection box to take away or as a selection plate in The Restaurant.



www.tantemarie.co.uk



@TanteMarie



Guided tours

Daily: 1pm, 2pm and 3pm

Take a peek inside the town's impressive academy! Entry is free and no booking is required. Meet at the Academy's entrance on Commercial Way.



TANTE MARIE

Culinary Academy



Inspirational Cookery Courses

From beginner Lifestyle courses to
professional Cordon Bleu Diploma

Whatever your ability, kick start your future
in food with Tante Marie Culinary Academy.

www.tantemarie.co.uk

To arrange a tour or enrol call us on 01483 726957

Celebrity book signings

As well as seeing top chefs in action, Woking Food and Drink Festival offers you the chance to meet your favourite chefs, buy copies of their cook books and get them signed!

Cook books can be purchased from **Waterstones** in Town Mall, **Peacocks Shopping Centre**, and taken along to the **free book signings** sessions held next to River Island, also located in Town Mall.

**Saturday 3 September,
1.15pm to 2.15pm**

Tom and Henry Herbert,
TV chefs and authors of
'The Fabulous Baker Brothers'



**Sunday 4 September,
2.15pm to 3.15pm**

John Whaite, Great British
Bake Off 2012 winner and
author of 'Perfect Plates
in 5 Ingredients'



Plus, special guest appearance
from John's 'Chopping Block' TV
partner, **Rosemary Shrager**.

**Sunday 4 September,
4pm to 4.30pm**

Georgina Hayden, food developer for Jamie
Oliver, food stylist and author of 'Stirring
Slowly: Recipes to Restore and Revive'



Ready, steady, BAKE!

Woking Food and Drink Festival has teamed up with one of the festival's partners, Woking Shopping, to find Woking's best adult and junior bakers.

Taking place on **Sunday 4 September**, the **free to enter Bake Off competition** will be judged by culinary expert and cake baker extraordinaire, Claire Alexander-Brown, Principal of Woking's Tante Marie Culinary Academy.

ITV's 'Chopping Block' duo, **John Whaite** and **Rosemary Shrager**, will announce the names of the winners on **Sunday 4 September at 4.45pm**, on stage, in the Tante Marie Culinary Academy Theatre in Jubilee Square.

Not only will our festival bake off champs be crowned Woking's 'star bakers', they will each win a Lifestyle cookery course at the Tante Marie Culinary Academy and a signed copy of John's latest recipe book.

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 with a maximum of three tiers).*

Entries should be registered and dropped off at **ChristChurch** in Jubilee Square, between **12.45pm and 2pm on Sunday 4 September 2016**, along with your recipe and full list of ingredients.

* Competition entry requirements and terms and conditions apply.

For full entry details, visit **www.wokingfoodanddrinkfestival.co.uk**





DESTINATION: FOOD

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COSTA

TANTE MARIE
The Restaurant

CHOPSTIX
NOODLE BAR

