

CELEBRATE THE REVIVAL OF BRITISH FOOD CULTURE

Exploring our past and
championing our future with the
finest food and drink of the South
Downs & Coast.



STANSTED PARK

Rowlands Castle,
Hampshire, PO9 6DX

**STARTS AT 10:30 AM
TO 5:00 PM**

7 & 8 June 2025

southdownsfoodfestival.com

South Downs Food Festival Schedule

Day 1	LE CREUSET Main Stage	FIRE AND FORAGE Stage	JAZZ BAR	HAMPSHIRE FARE COOKERY THEATRE
Saturday 7 June 2025	Talks - Regional Food SPONSOR: HAMBLEDON WINE ESTATE	Jacqueline Wise SPONSOR: VULCANUS GRILLS	Grey's Bar SPONSOR: LEXUS	Hosted by Natasha Dochniak PARTNER: HAMPSHIRE FARE
11:00 am	<i>History on the Table: Landscape and Local Vision</i> – Alexandra Harris	<i>Sri Lankan black pork, pickles & hell pineapple curd</i> – Chef Dan Catford	The Mike Fry Trio	<i>Field to Fork: Big Flavours, Honest Cooking</i> – Martin Dawkins THE RUSTIC CHEF
12:00 noon	Open Festival – Dan Saladino	<i>Texas style hot wings & smoky dirty coal ggies</i> – Smokey Rebel Russ		<i>Bee Inspired</i> – Rachel Annette HONEY BEE HAPPY
12:30 pm	<i>Talk on his book "Eating to Extinction"</i> – Dan Saladino			
1:00 pm	Cooking Demo: Foraged South Downs – Ivan Tisdall-Downes GREEN MICHELIN CHEF	<i>Whisky smoked bavette with an asian glaze</i> – Chef Ricky Lockyer		12:00 – 2:00 pm – BREAK Time to reset, refuel, and browse the festival.
2:00 pm	<i>A Very English Relationship with the Land</i> – Kim Wilkie	<i>Salt baked lamb neck, spicy sour orange curry...</i> – Chef Mat Blak		<i>Liquid Gold: The Art of Olive Oil</i> – Lola Rubio TWO & ONE OLIVE OIL
2:30 pm	Discussion Panel: Regional Food: Is it the Past or Future – Dan Saladino, Julian Marks - BARFOOTS, HAMBLEDON, Kim Wilkie. Chaired by Johnny Grey			<i>Sweet & Simple: Delicious Bakes for Everyone</i> – Lucy Parr LUCY'S FRIENDLY FOODS
3:00 pm		<i>Wild fire cocktail Masterclass</i> – Mixologist Master Raff GREYSBARS	Super-Strings	
3:20 pm				<i>Hops & Heritage: The Taste of Local Ale</i> – Rupert Bosier FLOWER POTS BREWERY
3:45 pm	HAMBLEDON Presentation			<i>Pub Classics, Reinvented</i> – Giles Babb BLUEBELL INN
Day 2	LE CREUSET Main Stage	FIRE AND FORAGE Stage	JAZZ BAR	HAMPSHIRE FARE COOKERY THEATRE
Sunday 8 June 2025	Talks — Food For Thought SPONSOR: BEDALES	SPONSOR: VULCANUS GRILLS		PARTNER: HAMPSHIRE FARE
11:00 am		<i>Wild fennel planked chalk stream trout ...</i> – Chef Griff WOODFIRE CAMPING		<i>Modern Elegance: Restaurant Flavours Made Simple</i> – Stephen Doyle WINCHESTER HOTEL & SPA
11:30 am	<i>Elizabeth David's Legacy & How To Cook & Celebrate The Seasons</i> – Angela Clutton			
12:00 noon		<i>Tallow basted wood pigeon, wild garlic – dauphinoise ...</i> – Private Chef Phill MacGregor		<i>Heritage on a Plate: Cooking from the Heart</i> – Jane Mugridge YARTY CORDIALS
12:30 pm	Discussion Panel: Our Next Generation Of Cooks – Will Goldsmith (BEDALES), Tommi Miers, Nicole, Angela, Steve, Hettie		Ticklin' Pickle	
1:00 pm		<i>Venison butchery & cookery</i> – Chef Adam Hadwan – EARL OF MARCH		<i>The Next Big Thing: Recipe for Success</i> – Hettie Anderson EASTLEIGH COLLEGE
1:30 pm	Cookery Demo: Nicole Pisani & Tommi Miers			1:30 – 2:00 pm – BREAK
2:00 pm		<i>Picanha Steak & Seasonal veg</i> – Hillary BBQ LADS		<i>Microgreens with Maximum Impact</i> – Sarah Kennedy LUSSO LEAF
2:30 pm	LE CREUSET Discussion Panel			<i>Bold Flavours, Beautiful Plates</i> – Nadia Arab THE ROAD TO KARACHI
3:00 pm		<i>Wild fire cocktail masterclass</i> – Mixologist Master Raff	The Groove Surgeons	
3:30 pm	<i>From Field to Fork, the Slow Way</i> – Katie & Brett Sacks SLOW GROWN FARM			<i>The Spirit of Craft: A Taste of Downton</i> – Hugh Anderson DOWNTON DISTILLERY

Sponsored by

