

# Festival of Food & Wine Racing Weekend

in association with **delicious.**  
MAGAZINE

Thursday 7<sup>th</sup> to Sunday 10<sup>th</sup> September 2017



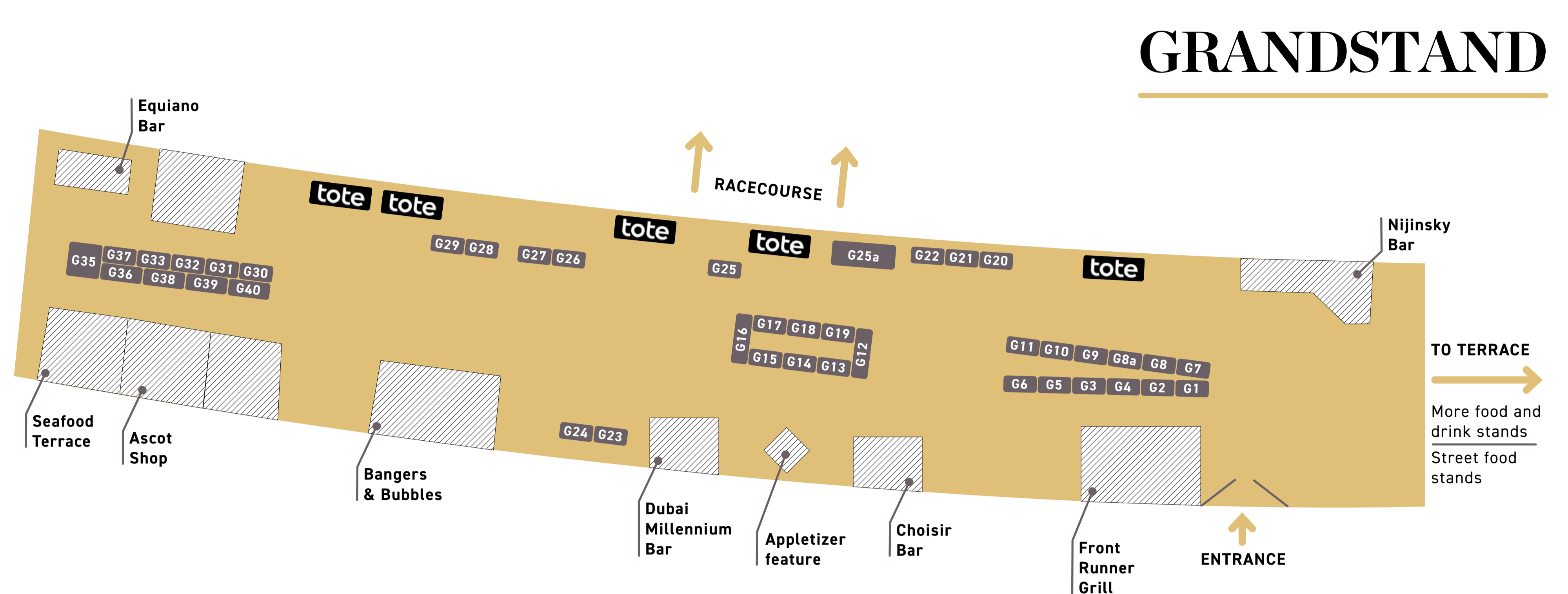
**ASCOT**

## FESTIVAL SITE MAP

To find out more about all of our exhibitors, go to: [www.deliciousfoodfairs.co.uk](http://www.deliciousfoodfairs.co.uk) | [#AscotFoodAndWine](https://twitter.com/AscotFoodAndWine)

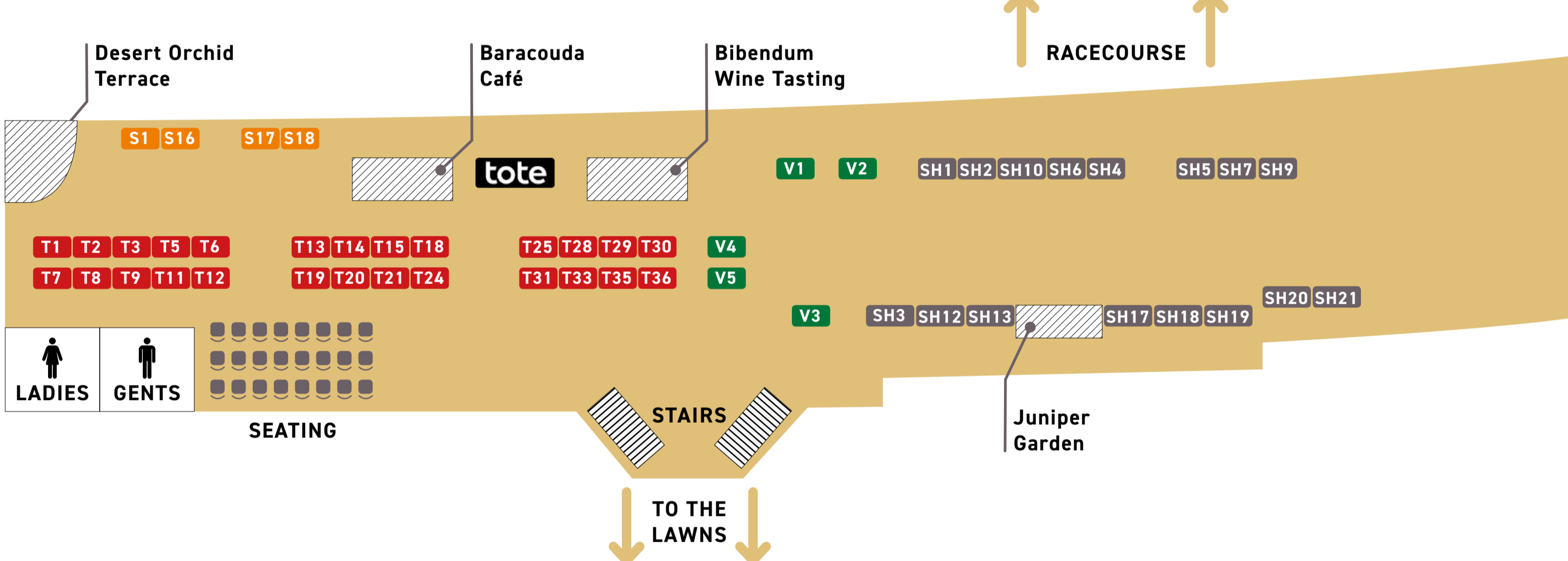
- G1 Gastro Nicks Ltd
- G2 Sporting Connections
- G3 Fab and Wicked
- G4 Bamboo Clothing
- G5 Hello Fresh
- G6 Lounging Dining
- G7 Hush Hush Chefs
- G8 Harrison and Griffiths
- G8a Cheese Bombs and Ports
- G9 WWF
- G10 Ruci – Taste of Sri Lanka
- G11 Le Mesuriers Ltd
- G12 Yorkshire Provender
- G14 Nonya Secrets
- G15 The French Comte
- G16 Magic Knife
- G17 Bloomon
- G18 Wholebeing Health Foods
- G19 Sugar Baby Co

- G20 Bergs Designs
- G21 Wildflour Bakeries
- G22 Discover your perfect blend with Lavazza
- G23 Stag's Breath
- G25a Cunard
- G25 Just Biscuits
- G26 Rose Cottage Drinks
- G27 Superb
- G28 Thirsty Bear
- G29 Woodland Trust
- G30 New York Delhi
- G31 Bergs Designs
- G33 What a Good Idea!
- G35 The Air Ambulance Service
- G36 Luxury Hampers and Gifts
- G37 Book Events by The Book People
- G38 Leather Genie
- G40 Pieroth Ltd



### GRANDSTAND

### THE TERRACE



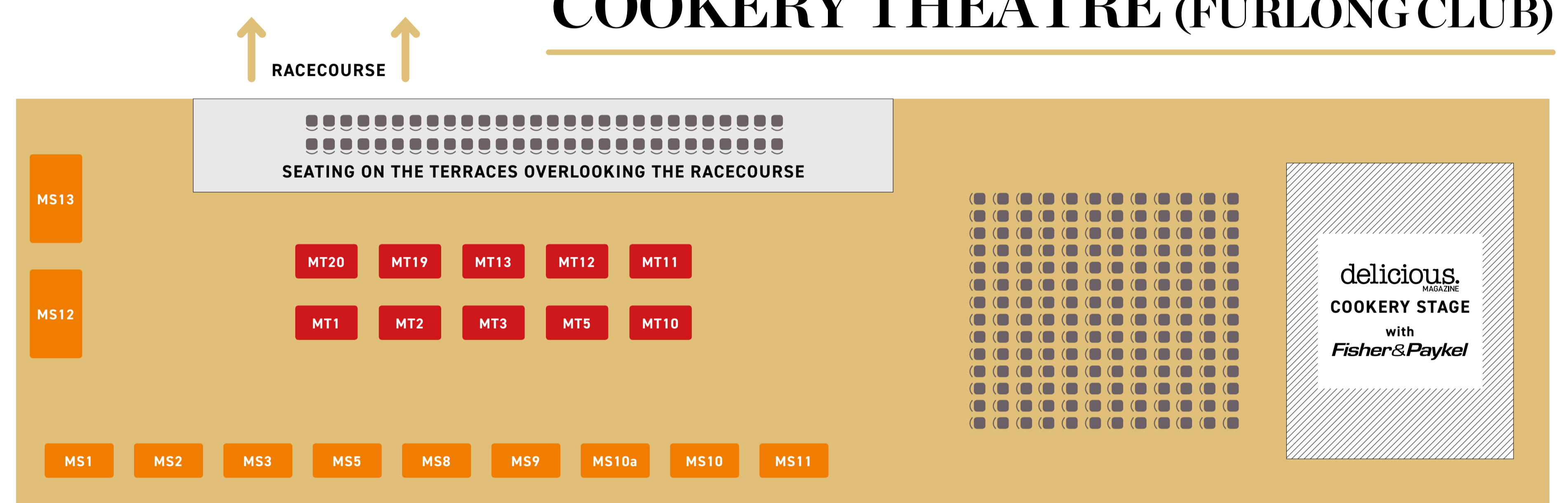
- T1/7 Truckle Cheese
- T2 Astraea
- T3 Forever Fudge
- T5 Munchy Seeds
- T6 Dionysius Importers
- T8 Doctor Jerk
- T11 Touchdown Charging
- T12 Fine Cocktails
- T13/14 Mr Olive Ltd
- T15 Curious Foods
- T19 FNK Pie House
- T24 The Fudge Factory
- T25 Cakehole
- T28 Hebridean HC
- T29 Dimkin Ltd
- T30/36 Olivier's Bakery London

- T31 Casa das Bolitas
- T33 Flapjackery
- T35 Pudding Lane
- S1 Lavazza Prontissimo
- S16 Freddie's Flowers
- S17 Stitch in Time
- S18 Valente

- SH9 Silent Pool Distillers
- SH10 Superstars
- SH12/13 Nixons Farms
- SH17 Vive la Crêpe
- SH18 RaviOllie
- SH19 Chapel Down
- SH20 Polentista Authentic Italian
- SH21 A Taste of Thailand

- V1 Coco Labelle
- V2 Crayfish Capers Ltd
- V3 Saint Tropez Rose Company Ltd
- V4 The Gin Trailer
- V5 Gelarto

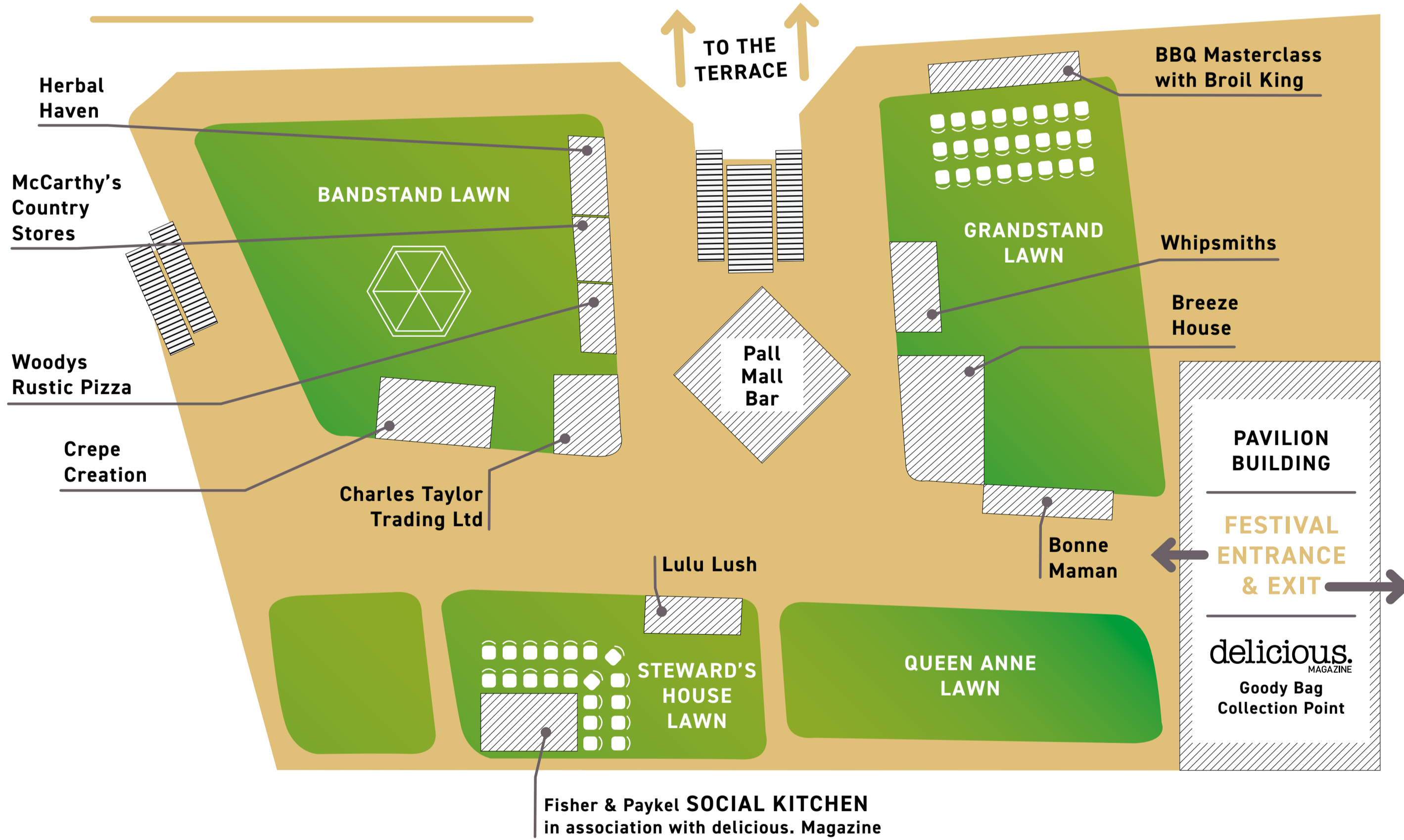
### COOKERY THEATRE (FURLONG CLUB)



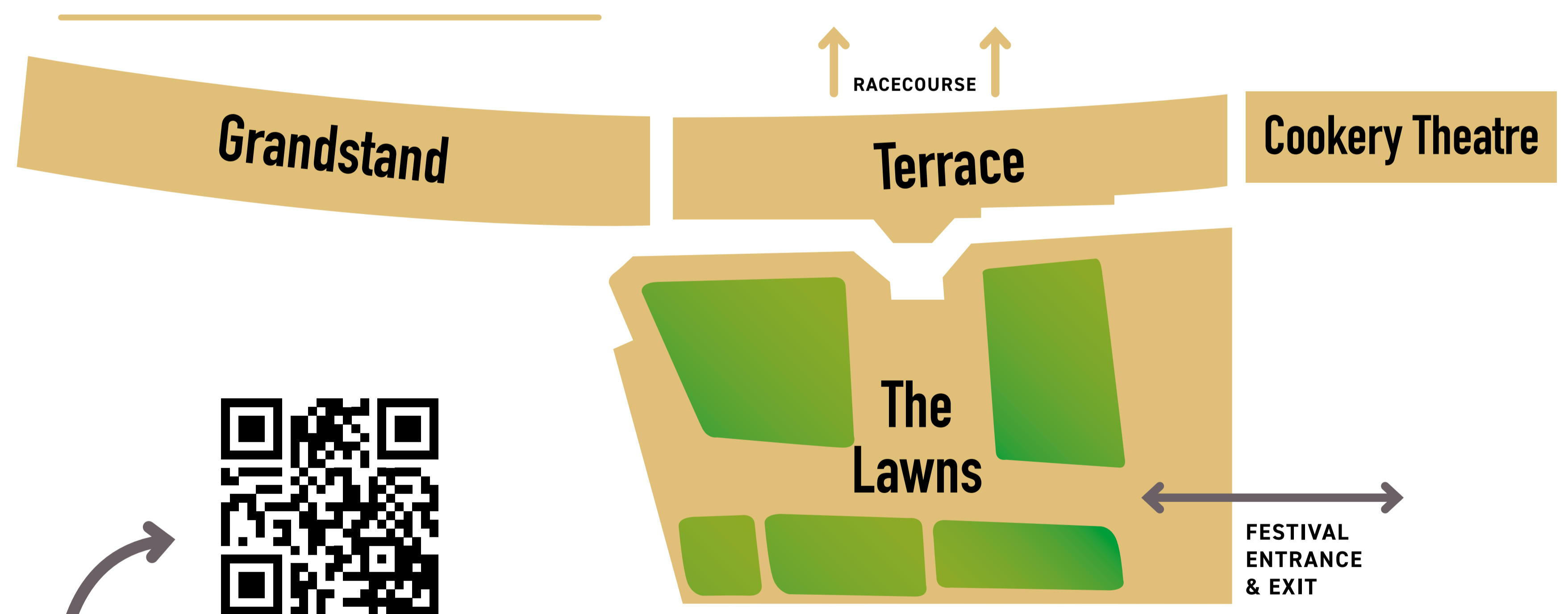
- MS1 Curry Tree Spice Mixes
- MS2 Bloomon
- MS3 Flint and Flame
- MS5 delicious. Magazine
- MS8 Ivor's Ice Cream
- MS9 Carved Angel
- MS10 Independent Cookery School Association
- MS10a GourmetXperiences & Gifts
- MS11 Thunder Toffee & Vodka Spirit
- MS12 Heck
- MS13 The Tap Shack Ltd

- MT1 Pukara Estate Oils and Vinegars
- MT3 Louise's Larder
- MT5 Grown Up Marshmallows
- MT10 Pure Imagination Chocolates
- MT11 O'Donnell Moonshine
- MT12 Drinks in Tube
- MT13 Fruit Tier
- MT19 Connie's Carrot Cakes
- MT20 Drummond's Cheese

### THE LAWN



### SITE OVERVIEW



Scan here to get this site map on your phone, or visit: [WWW.FFWRWMAP.CO.UK](http://WWW.FFWRWMAP.CO.UK)

## delicious. COOKERY THEATRE TIMETABLE in association with Fisher & Paykel

Featuring professional chefs from the top cookery schools in the UK, members of the Independent Cookery Schools Association

#### Thursday 7th

**11am Season – The Exclusive Cookery School**  
Situating in the stunning grounds of Linston House, near Winchester, classes are as diverse as the perfect dinner party, show-stopping meat dishes, and classic cake making. *Trout with watercress salsa verde and chargrilled vegetable salad.*

**12.15pm The Berinnet Kitchen**  
Owned and run by French chef and baker, Richard Bertinet, in historic Bath, the school offers a range of relaxed and fun courses for food lovers of all abilities and specialist baking and bread-making courses.

*Richard will show you how to make a delicious sweet dough that can be used for brioche, pain viennais, tea leaves and doughnuts as well as an utterly delicious baked brie with persillade which he will also create on the day.*

**1.30pm Demuths**  
Set in a beautiful Georgian building in central Bath, and led by Rachel Demuth, all Demuth's courses are vegetarian, and many are vegan, raw and gluten-free.

**2.45pm Lucknam Park Cookery School**  
Choose from a wide variety of courses, from Michelin cooking at home to survival dishes for students, French classics and innovative dishes to children's courses, whilst staying in Lucknam's luxurious surroundings.

#### Friday 8th

**11.50am White Pepper Chef Academy and Cookery School**  
Based in Poole, Dorset, offers professional training to prepare students for the commercial kitchen, assist foodpreneurs to realise their dreams or provide necessary life skills to those on a gap year. *Perfect Two Course: Trout Tartar, Crème Fraîche, Citrus Pickled Green Vegetables & Soft Quail Egg plus Raspberry Delice, Pistachios, Almonds & Fresh Raspberry Jam.*

**12.50pm The School of Artisan Food**  
A world-class not-for-profit organisation dedicated to teaching skills in artisan food production, located in the heart of Sherwood Forest. A wide range of practical, hands-on courses cater for all skill levels in baking, butchery, curing and smoking, brewing, cheese and ice-cream making, pickling and preserving. *How to Make Sourdough with David Clare: discover the essential processes and techniques to making your own sourdough starter.*

**1.50pm Billingsgate Seafood School**  
Located on the first floor of Billingsgate Fish Market, Billingsgate is a charity, focused on promoting responsibly sourced seafood to young people as part of a healthy diet. *CJ Jackson, CEO of Billingsgate School, Heavenly Hake: the perfect way to cook one of the UK's sustainable fish, plus the history of Billingsgate Market.*

#### Saturday 9th

Raymond Blanc OBE and celebrated baker Candice Brown take to the stage on Saturday 9th September. Making the event line-up even sweeter, Candice Brown will be creating a signature cake to be served as part of Ascot's afternoon tea menu.

**11.30am** Neil Phillips introduction and racecard tipping  
**11.45am** Matt Worswick at The Latymer signature dish  
**12.12pm** Fine dining experience with Cunard  
**12.55pm** Raymond Blanc OBE masterclass with Bibendum white wine pairing  
**1.25pm** Raymond Blanc OBE audience Q & A  
**2pm** James Tanner masterclass with Bibendum red wine pairing  
**2.35pm** Stella Artois pie and cider recommendations  
**3.05pm** James Wood foraging demonstration with wild rice noodle salad  
**3.30pm** Cocktails with Lavazza  
**4.05pm** Candice Brown masterclass and Q & A  
**4.40pm** Deconstructed elderflower cheesecake demonstration with James Wood  
**5.05pm** Pernod Ricard – the art of blending by Chivas Regal Whisky

#### Sunday 10th

**11am Dudwell School**  
Set in the heart of the Mendip Hills and run by Caroline Waldegrave, former MD and co-owner of Leiths School of Food and Wine, courses in the Waldegrave family home run for five days and are designed both for guests with little cookery experience and for those who wish to refresh or develop their cooking skills.

**12.15pm Squires Kitchen International School**  
From the basics of beautiful baking to mastering the art of cake decorating, chocolate and sugarcraft, courses are run by leading sugarcraft names, master chocolatiers, celebrity chefs and professional bakers. *Learn the art of perfect pâtisserie with expert baker and cake decorator, Marianne Stewart.*

**1.30pm Michel Roux Jr. Cookery School at Cactus Kitchens**  
Based in a former chapel in south west London, their one-day and half-day classes are hands-on, small (12 students), fun and unimimidating. *Masterchef, The Professionals winner Steve Graves will show you how to transform top quality, simple ingredients into delicious meals.*

**2.45pm Tante Marie Culinary Academy**  
The UK's oldest independent cookery school, and based in Woking, Surrey, Tante Marie runs courses from one day to one year. Graduates leave with a complete range of culinary skills.

## Fisher & Paykel SOCIAL KITCHEN TIMETABLE in association with delicious. MAGAZINE

Join the chefs while they create a delicious meal and then enjoy eating their creation. When you arrive at the Pavilion Building, book in. All are welcome to watch the demonstrations from the audience.

- Thursday 7th**  
10.30am, 11.45am, 1.15pm, 3.30pm
- Friday 8th**  
11.45am, 1pm, 3.30pm, 4.45pm

- Saturday 9th**  
11.45am, 1pm, 3.45pm, 4.50pm
- Sunday 10th**  
10.30am, 11.45am, 1.15pm, 3.30pm

## BBQ MASTERCLASS TIMETABLE in association with Broil King. Great Barbecues Every Time

At your own workstation with your own Broil King gas barbecue and using ingredients given to you by the chef, follow the chef's instructions to make a simple but delicious barbecued dish and then eat it! When you arrive at the Pavilion Building, book in. All are welcome to watch the demonstrations from the audience.

- Thursday 7th**  
12pm, 2pm, 4pm
- Friday 8th**  
12pm, 2.30pm, 4pm

- Saturday 9th**  
12pm, 2.30pm, 4.15pm
- Sunday 10th**  
12pm, 2pm, 4pm

Please book your time slot at reception when you arrive at the Pavilion Building. There are limited numbers for each time slot, so if you don't turn up, we can't guarantee we can offer you another time that day.