



News Release

6 May 2009

Leading local chefs to share their culinary secrets at the Bristol Wine and Food Fair

Top South West chefs are sharpening their knives in anticipation as they prepare for the Chefs' Theatre at this year's Bristol Wine and Food Fair. The three-day gourmet event takes place on Bristol Harbourside from 10 – 12 July, offering visitors the chance to sample, enjoy, and discover fine wine and good food.

Hosted by Barny Haughton, of Bristol's Bordeaux Quay, the Chefs Theatre will showcase the diversity and talent of some of the most exciting chefs in the area. Visitors can enjoy a fantastic line up of culinary experts including Michelin starred Martin Blunos, fish expert Mitchell Tonks from the Seahorse in Dartmouth and the new Rockfish restaurant, vegetarian guru Mark Evans of Café Maitreya and Bristol newcomer Louise McCrimmon from Harvey Nichols, Cabot Circus.

Barny Haughton says: "The Cookery School at Bordeaux Quay is delighted to be hosting the Chefs' Theatre at the Bristol Wine and Food Fair for the second year running. We have put together an unmissable programme of chefs' masterclasses which includes some of our favourite chefs from last year as well as a few new faces from Bath, Bristol and surrounds. In addition the Cookery School is running workshops for children all over the weekend. So there really is something for everyone."

Chris Scholes, festival organiser added: "We are most grateful to Clarke Willmott for sponsoring the Chefs' Theatre this year and providing an opportunity for festival goers to enjoy watching a fantastic line up of some of the region's top chefs in action."

Visitors to the Bristol Wine and Food Fair will be able to browse amongst over 30 wine producers and exhibitors, tasting different wines from all over the world, which they can

then buy by the glass, bottle or case. Food lovers will also enjoy the wine and cheese pavilions, showcasing acclaimed UK cheese producers and small independent wine importers and the popular food and drink market selling a selection of some of the region's best produce. Budding wine enthusiasts can also join in one of the new Wine Forum Tastings, led by a wine expert who will help visitors discover some of the exciting wines on offer, or opt for a 10 minute free wine tasting tutorial hosted by the West of England Wine & Spirit Association. At the centre of the fair, there will be a large covered restaurant and bar area where visitors can try a range of dishes matched with selected wines or enjoy tapas and a drink.

The 2009 ticket price will include a free Wine & Food Fair ISO tasting glass and the full event programme. Opening times have also been extended with public sessions on Friday evening (5.30 – 10.30pm) and two on Saturday (11.30am – 4pm and 5.30pm – 10.30pm) and one session on Sunday (11.30am – 6pm). As well as single session tickets there will be a new weekend pass which will allow entry to all public sessions throughout the three days.

Chefs' Theatre Masterclasses:

Friday 10th July

Jake Platt, The Albion, Clifton, Bristol

Head chef Jake Platt cooks seasonal British food and uses local suppliers at The Albion, which has firmly established itself as a Bristol gastro-pub of distinction since it was refurbished in 2005.

Richard Davies, Combe House Hotel, Bridgwater

Richard Davies makes the most of the Somerset location of Coombe House Hotel using meat from Exmoor and marsh lamb and cheeses from Somerset, fish from the South Devon Coast and produce from the hotel's market garden.

Tara Hofman – soon to be head Chef at Rockfish, Bristol

Tara Hofman was formerly head chef at the Primrose Café & Quartier Vert, both much loved Bristol establishments. She is soon to be head chef of Mitchell Tonks' new restaurant, Rockfish.

Mark Evans, Café Maitreya, Bristol

Cafe Maitreya has been voted top vegetarian restaurant in the UK by the Vegetarian Society. The emphasis at the Maitreya is on preparing modern vibrant dishes using organic, seasonal and wild ingredients.

Saturday 11th July

Freddy Bird, head chef at the Lido, Bristol

Freddy Bird, previously of Moro & Bordeaux Quay now heads up the team at the new Lido, in Clifton, carefully sourcing the best seasonal produce to produce a menu inspired by European and Middle Eastern cuisine, cooked in a wood-fired oven.

Mitchell Tonks, the Seahorse, Dartmouth and the new Rockfish restaurant

Fish expert Mitchell Tonks owns The Seahorse in Dartmouth, features on TV, is author of three seafood books and is opening a brand new restaurant in Bristol called Rockfish.

Louise McCrimmon head chef at Harvey Nichols

Louise McCrimmon is head chef at prestigious Harvey Nichols latest restaurant in Cabot Circus, Bristol. Her brunch, lunch, afternoon tea and dinner menus are based on classic techniques and indulgent world ingredients.

Martin Blunos Michelin starred and TV celebrity chef

Brought up in Bath and inspired by his mother's Latvian cooking Blunos earned two Michelin stars at his two previous restaurants in Bristol and Bath. He now appears regularly on television cooking shows and will be appearing in a new series for ITV –Taste the Nation in 2009 and in the BBC series 'Supersizers' with Giles Coren and Sue Perkins.

Sunday 12th July

Rachel DeMuth, Demuths Vegetarian Restaurant & Cookery School

Rachel Demuth has been a professional vegetarian chef since the early 80s. Demuths in Bath is one of the UK's most successful vegetarian restaurants, which specialises in unpretentious, creative and healthy food. Since 2001 she has been teaching people to cook uncomplicated, delicious and easy to make vegetarian food at her cookery school. She has written three vegetarian cookery books.

Chris Wicks, Bells Diner

Chef-proprietor Chris Wicks took over Bell's Diner nearly a decade ago and it is now firmly established at the forefront of the Bristol dining scene. He is noted for innovative ideas and adventurous flavour combinations.

Barney Haughton, Bordeaux Quay - the UK's first eco-restaurant

Award-winning chef Barney Haughton is the chef-proprietor of Bordeaux Quay restaurant in Bristol, which opened in 2006. He established his first restaurant, Quartier Vert (then Rocinantes) in 1988 and has been cooking in Bristol ever since. At Bordeaux Quay Barney has created a world class restaurant committed to sustainable food practices, responsible energy use, zero waste principles and community food education. Bordeaux Quay is a Restaurant, Brasserie, Bar, Deli, Bakery and Cookery School all under one roof.



Food and drink market at Bristol Wine and Food Fair



Barney Haughton



Chefs' Theatre Masterclass 2008

Ticket information & opening times:

Tickets on sale from www.bristolwineandfoodfair.co.uk
and the Bristol Ticket Shop, 26 Union Street, Bristol BS1 2DP - Tel: 0117 929 9008

Ticket price includes an official ISO tasting glass and full event programme.

Single session tickets: £8 in advance, £10 on the day

Weekend pass for entry to all sessions: £15

Children under 16: free entry

OAP Card Holders: £7 available from box office on day

Business Hospitality Day:

Friday 10 July - Day 11.30am – 4.00pm

Public Sessions:

Friday 10 July - Evening 5.30pm – 10.30pm

Saturday 11 July - Day 11.30am – 4.00pm

Saturday 11 July - Evening 5.30pm – 10.30pm

Sunday 12 July - Day 11.30am – 6.00pm

Location: Lloyds Amphitheatre & Waterfront Square, Canons Way, Bristol Harbourside, BS1 5LL

For further information about the event, please contact:

Chris Scholes, Bristol Event Management Ltd

Tel: 0117 966 3002 or Email: chris@bristoleventmanagement.com

For media enquiries and press images please contact:

Avril Baker Consultancy: Tel: 0117 977 2002, Avril mobile 0780 395 4120

Email: info@abc-pr.co.uk

Hi-res press images available from www.bristolwineandfoodfair.co.uk