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Also includes...



# GUERNSEY INTERNATIONAL FOOD FESTIVAL

23 SEPT - 2 OCT 2016

The greatest food festival ever to arrive on Guernsey's shores, 10 days full of tasty treasures, events and international chefs.



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## FESTIVAL MENU



GUERNSEY  
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## Welcome...

Welcome to the second Guernsey International Food Festival, and this year we're even bigger and better than before.

Delivered by Taste Guernsey and VisitGuernsey, the festival is our opportunity to showcase the food and hospitality industry of our beautiful and bountiful island to visitors and locals alike, whilst also welcoming amazing chef talent from all over the world to share their skills and passion.

Over the coming pages you'll get a real taste of what's happening during the festival. From our experimental Food Lab event to the off-the-wall Three Chefs Go To The Pub dinner inspired by soap opera boozers, you'll find an incredible array of events and activities so there's definitely something for everyone, including two huge FREE entry weekends of food and drink.

I'd like to thank the voluntary team at Taste Guernsey, our colleagues at VisitGuernsey, and our generous sponsors. Without your valuable contribution and commitment we wouldn't be able to deliver what is becoming one of Europe's largest food events. That just leaves me to invite you to join us and enjoy the best of Guernsey hospitality with us again this year!

**Tony Leck**

Chairman, Taste Guernsey

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Images by: Julie Claxton and Chris George

## BOOK NOW!

go to [visitguernsey.com/food-festival](http://visitguernsey.com/food-festival) for all the details

# Guernsey International Food Festival AT A GLANCE 2016

<b>Fri 16 September</b>	pg 4	<b>Tues 27 September</b>	pg 11
Start of Guernsey Cocktail Week: until 24th Sept		Guernsey Ale Trail	6.30pm
Cocktails Through Time	7pm	Food Lab	7pm
<b>Thurs 22 September</b>	pg 6	<b>Wed 28 September</b>	pg 11, pg 19
A Taste of Southern India	7pm	An Afternoon with BBQ Ben	From Midday
<b>Fri 23 September</b>	pg 6 - pg 7	Walk in Renoir's Footsteps	4.15pm
Sark Food Weekend		International Chef Exchange: Gibraltar comes to Guernsey	7pm
Cigars, Cocktails & Canapés	5.30pm - 7.30pm	<b>Thurs 29 September</b>	pg 11, pg 12, pg 16
Dinner with Jean-Christophe Novelli	7pm	Guernsey Ale Trail	6.30pm
<b>Fri 23 September - Sun 2 October</b>	pg 6	International Chef Exchange: St Lucia comes to Guernsey	7pm
Guernsey Restaurant Week: Local Produce, International Flavours		An Epicurean Dinner Party	7pm
<b>Sat 24 September</b>	pg 5 - pg 10	<b>Fri 30 September</b>	pg 12 - pg 13
Sark Food Weekend		Sark Foraging Weekend	
Children's Food Festival	10am - 4pm	Herm Island Autumn Gourmet Weekend	
Big Guernsey Market	10am - 5pm	Oktober Feast Weekender	4pm-10pm
Live Food Show	11am - 4pm	Walk in Renoir's Footsteps	4.15pm
Beach BBQ Cook-off	11.30am, 1.30pm, 3.30pm	Make your Case	7pm
Curry Leaf Café masterclass lunch	Midday - 2pm	Lihou Charitable Trust dinner with chef Keri Moss at The Pavilion	7pm
Guernsey Cocktail Mix-off Competition	1pm	<b>Sat 1 October</b>	pg 13 - pg 14
Walk in Renoir's Footsteps	4.15pm	Sark Foraging Weekend	
British Game Gala dinner	7pm	Herm Island Autumn Gourmet Weekend	
'Last of the Summer Wine' pudding club	7pm	Meadow Court Farm Tour	
<b>Sun 25 September</b>	pg 9 - pg 10	Guernsey Gourmet Bus Tour	9am - 6pm
Sark Food Weekend		Oktober Feast Weekender	Midday - 10pm
Children's Food Festival	10am - 4pm	A Feast for the Senses	7pm
Big Guernsey Market	10am - 5pm	Wild Night	7pm
Dogs Dinner Contest	10.30am	<b>Sun 2 October</b>	pg 12 - pg 14
Live Food Show	11am - 4pm	Sark Foraging Weekend	
Beach BBQ Cook-off	11.30am, 1.30pm, 3.30pm	Herm Island Autumn Gourmet Weekend	
'Taste of Florida Keys' brunch	Midday	Oktober Feast Weekender	Midday - 5pm
Curry Leaf Café masterclass lunch	Midday - 2pm	St Martins Food Trail	2pm - 5pm
Extreme Food Challenge	1pm	Cocktail Fusion	3pm
<b>Mon 26 September</b>	pg 11	Wild Guernsey Foraging	On request
Three Chefs go to the Pub	7pm		



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# GUERNSEY COCKTAIL WEEK

16th - 24th September 2016

Part of the Guernsey International Food Festival

## Guernsey Cocktail Week

Friday 16 - Saturday 24 September

Guernsey's leading cocktail bars present creative cocktail menus featuring Haut Maison fruit liqueurs, Wheadon's Gin and Blackdown Artisan Spirits. Buy a £10 wristband and enjoy all of Guernsey Cocktail Week's drinks at just £5 each during the run-up to the main food festival, plus discounts on product from Aperitif, La Maison de Champagne and Sommelier Wine Co.

Venues will also be running one-off tastings and special mixology events each day, with wristband holders receiving significant discounts - check out cocktailweek.gg for full details and how to book.

## Guernsey Cocktail Week launch: Cocktails Through Time

Friday 16 September, 7pm

Venue: La Vallette, St Peter Port

Tickets: £30 in advance from  
[www.cocktailweek.gg](http://www.cocktailweek.gg)

Master mixologist James Le Gallez of Aperitif hosts Cocktails Through Time, a delicious retrospective journey through 20th Century cocktail history. Step back to the 1910s as you enter La Vallette Underground Military Museum, then fast forward to the 1940s before heading to the Guernsey Aquarium where you'll be transported to the 1960s with a retro 'tiki' theme.

Wristbands are available via [cocktailweek.gg](http://cocktailweek.gg), and from participating venues (please check the website). A proportion of each wristband will be donated to a Guernsey charity.

*Participating venues: Bella Luce, Copenhagen, The Crown Club at the Old Government House, Hook & Sling, The Leopard Bar at the Duke of Richmond, Les Rocquettes, Mora, RED, The Rock Garden, Ziggurat, Octopus Bar and Restaurant, Boom boom.*

*Participating retailers: Aperitif, La Maison de Champagne, Sommelier Wine Co.*

Every drink will be accompanied by a canapé inspired by the relevant era and each cocktail combination will include a fun interactive element, including Elvis impersonator Jim Deveraux who'll be ensuring you're 'All Shook Up' at the Guernsey Aquarium!

Canapes lovingly created by Mike Pesrin of the new Octopus bar and restaurant.

For an up-to-date list of participating venues, please visit the festival website.

*Supporters: Guernsey Aquarium, La Vallette Underground Military Museum, Octopus Bar and Restaurant.*

For venues, cocktail menus,  
special events and to buy  
wristbands go to:  
[cocktailweek.gg](http://cocktailweek.gg)

## Guernsey Cocktail Mix-off Competition

Saturday 24 September, 7pm

Venue: Live Food Show marquee,  
Crown Pier, St Peter Port

Tickets: Free entry

During Guernsey Cocktail Week, our judges - James Le Gallez of Aperitif, Katherine Paine of Haut Maison and Simon de la Rue of GSY Life magazine - will be out and about tasting the creations at each participating venue. The top three cocktails will then be presented on the festival Live Food Show, plus each mixologist will also be challenged in a mystery speed round. Get in early for a front row seat!



Please drink  
responsibly

## Cocktail Fusion

SUNDAY 2ND OCTOBER

At the Golden Lion

(See page 14  
for more details)



# Festival EVENTS LISTINGS

*From live food shows to cocktail masterclasses, top tips from star chefs and gourmet bus tours, wine tasting and beer festivals, ale trails and workshops, this is your ultimate guide to Guernsey's culinary extravaganza.*



## A Taste of Southern India

**THURSDAY 22 SEPTEMBER**

**Time:** 7pm  
**Venue:** Bella Luce, St Martin  
**Cost:** £35 in advance from Bella Luce.  
(01481 238764)

As a special prelude evening to the Guernsey International Food Festival, chef Kanthi Kiran Thamma of Curry Leaf Café showcases traditional Indian street food in the informal atmosphere of the marquee in the gardens of Bella Luce. Enjoy a complimentary Wheadon's gin and tonic – a one-off distillation created especially for the evening by Luke Wheadon of Bella Luce – followed by sharing platters of authentic street food and curries. Expect colour, music and a lot of fun inspired by the sub-continent.

Amongst a clutch of other accolades, the acclaimed Curry Leaf Café won 'Best Newcomer on the South Coast' at the Asian Curry Awards in 2015. You can also see Kanthi prepare some of his favourite dishes on the Live Food Show on Crown Pier, or join Kanthi for an Indian food masterclass lunch at the Old Government House hotel on Saturday 24 and Sunday 25 September.

*Supported by: Bella Luce, Curry Leaf Café, Wheadon's Gin, White Rock Brewery*

## Guernsey Restaurant Week:

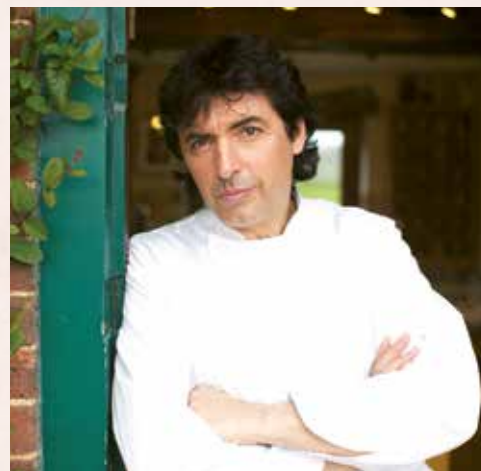
Local Produce, International Flavours

**FRIDAY 23 SEPTEMBER - SUNDAY 2 OCTOBER**

**Venues:** *Pickled Pig at the Duke of Normandie, The Golden Lion, The Pavilion, Urban Kitchen, Old Government House Hotel, Duke of Richmond, Mora, The Hook, Bella Luce, Octopus Bar and Restaurant, Le Petit Bistro, Ziggurat, La Barbarie, Les Rocquettes, Ocean at Fermain Valley, Copenhagen and many more venues - go to [visitguernsey.com](http://visitguernsey.com) for all the menus available.*

Restaurants, cafés and pubs across the island present either a main course dish or set menu on the theme of Local Produce, International Flavours. Inspired by the cuisine of another country, chefs are challenged to get creative with great Guernsey ingredients from the farms, market gardens, dairies and fishermen of the island.

*Sponsored by:* **Cimandis**  
Foodservice



## Dinner with Jean-Christophe Novelli

**FRIDAY 23 SEPTEMBER**

**Time:** 7pm  
**Venue:** The Pavilion at St Pierre Park  
**Cost:** £50 or £75 with matched champagne, available in advance from The Pavilion (01481 736676)

Jean-Christophe returns to the Guernsey International Food Festival for his second year, working alongside chef Tony Leck of The Pavilion on a gourmet three course dinner with canapés and petit fours.

*Supported by: Veuve Clicquot*

## Cigars, Cocktails & Canapés

**FRIDAY 23 SEPTEMBER**

**Time:** 5.30pm - 7.30pm  
**Venue:** Ziggurat  
**Cost:** £35 including cigars, two cocktails and 'manapés' available in advance from Ziggurat (01481 723008)

Enjoy one of the best views of St Peter Port on the island, whilst puffing a beautiful cigar, sipping a Ziggurat cocktail and tasting our Middle-Eastern inspired manapés (substantial man sized canapés!).

*For full event details and the most up-to-date information go to:*  
[visitguernsey.com/food-festival](http://visitguernsey.com/food-festival)

## Sark Food Weekend

**FRIDAY 23 SEPTEMBER - SUNDAY 25 SEPTEMBER**

**Time:** 5.30pm - 7.30pm  
**Venue:** Stocks Hotel, Sark  
**Cost:** Available in advance from Stocks (01481 832001)

A weekend showcasing Sark's abundance of autumn fresh local produce. Visitors will have the chance to meet Dave Scott, the Sark lamb farmer, as seen in TV series, An Island Parish with Persil the lamb, Peter Bonnefin, a Sark lobster & scallop fisherman, Sark crab picker Phil Long, a tour of the hotel's exclusive Sark Permaculture garden and much, much more. As seen in the TV series, An Island Parish, Stocks chefs will demonstrate the preparation of a selection of these wonderfully fresh local ingredients in their own exclusive farmhouse kitchen. An evening menu will feature the very best of seasonal Sark produce.





# CROWN Pier WEEKEND

## Big Guernsey Market

**SATURDAY 24 – SUNDAY 25 SEPTEMBER**

*Time:* 10am – 5pm



*Venue:* Crown Pier, St Peter Port

*Cost:* Free entry

The Channel Island's biggest annual food event featuring around 40 food and drink stalls and activities celebrating the best of Guernsey alongside guest chefs and producers from the UK and further afield. Sample tasters of famed local dairy, Guernsey produced gin and fruit liqueurs, artisan chilli sauces and jam preserves, quality produce from Channel Islands Cooperative, plus a wide range of hot foods from some of the best eateries and chefs on the island.

White Rock Brewery hosts the beer and cider bar with drinks from Rocquette Cider, Randalls, Liberation and their own brewery, plus international guest ales. The Big Guernsey Market is a must-do for anyone who loves great food and drink.

For an up-to-date schedule of stalls and activities, please visit the festival website.

*Supported by:*  



## Live Food Show

**SATURDAY 24 - SUNDAY 25 SEPTEMBER**

*Time:* 11am – 4pm

*Venue:* Crown Pier, St Peter Port

*Cost:* Free entry

Watch top chefs prepare their favourite dishes live on stage in the main festival marquee. Hosted by Calum Le Noury of Les Rocquettes Hotel, our chefs will talk through the step-by-step preparation of their dishes before giving you the opportunity to sample tasters. Each chef will also be challenged to rustle up an impromptu healthy eating dish for the First Central Group Challenge using produce from the Cimandis Kitchen Cupboard.

The Live Food Show stage also features the Guernsey Cocktail Mix Off final (1pm Saturday) and Extreme Food Challenge (1pm Sunday) where we showcase some of the more weird and wonderful ingredients and dishes of international cuisine.

For an up-to-date schedule of chefs and presentations, please visit the festival website.

*Sponsored by:*   



## Beach BBQ Cook Off

**SATURDAY 24 SEPTEMBER - SUNDAY 25 SEPTEMBER**


*Time:* 11.30am, 1.30pm, 3.30pm

*Venue:* Crown Pier, St Peter Port

*Cost:* Free entry

Former Masterchef contestant and Aussie barbecue supremo, Kieron James, hosts the Beach BBQ Cook Off. Two participants go head to head over two rounds: the first with the protein of their choice that they've marinated in advance, then with something weird and wacky from our mystery bag. It's fast, furious and a lot of fun, and you – our audience – get to decide who wins by sampling the meats.

For an up-to-date schedule of participants, please visit the festival website.

*Supported by:* 

## Children's Food Festival

**SATURDAY 24 SEPTEMBER - SUNDAY 25 SEPTEMBER**

*Time:* 10am – 4pm

*Venue:* Crown Pier, St Peter Port

*Cost:* Free entry

Little foodies are invited to get hands-on with food and local produce in our free Children's Food Festival. Jump on one of the First Central Group smoothie bikes to make your own healthy drink, decorate a cupcake or popcorn bucket and enjoy interactive activities, challenges and crafts.

For an up-to-date schedule of activities, please visit the festival website.



## Dogs Dinner Contest

**SUNDAY 25 SEPTEMBER**

*Time:* 10.30am

*Venue:* Crown Pier, St Peter Port

*Cost:* Free entry

Guernsey's chefs are challenged to create a bite-sized canapé that appeals to our four-legged friends... and their owners! We invite five local pampered pooches to join us to help us decide which restaurant is the Dogs Dinner Winner!

## Extreme Food Challenge

**SUNDAY 25 SEPTEMBER**

*Time:* 1pm

*Venue:* Live Food Show marquee, Crown Pier

*Cost:* Free entry

Watch our 12 contestants – or perhaps victims – squirm as they blind taste a delicious tasting menu of extreme foods from all over the world. To our eyes, many of these dishes and ingredients are completely alien, but elsewhere in the world they are considered delicacies and in some cases even staple foods.

The Extreme Food Challenge is a lot of fun, and we'll be offering some tasters to the audience too.




## Curry Leaf Café masterclass lunch

**SATURDAY 24 SEPTEMBER**  
(ALSO RUNS SUNDAY 25 SEPTEMBER)

**Time:** Noon - 2pm  
**Venue:** Old Government House Hotel  
**Cost:** £40 inc welcome drink & glass of wine with lunch, via OGH (01481 724921)

Chef Kanthi Kiran Thamma hosts a masterclass lunch featuring classic dishes from Kerala and South India, in the Curry Room of the Old Government House. He'll talk through the dishes whilst he prepares, answering any of your questions about Indian cuisine and how you can make similar dishes at home, before you sit down to a three course lunch with a glass of wine.

Supported by *Cimandis* and *Curry Leaf Café*

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## Walk in Renoir's Footsteps

**SATURDAY 24 SEPTEMBER**  
(ALSO RUNS WEDNESDAY 28 SEPTEMBER AND FRIDAY 30 SEPTEMBER)

**Time:** 4.15pm  
**Meeting point:** *Bella Luce, St Martin*  
**Cost:** £34 in advance from (07839 200553)

This moderate walk – guided by Bailiwick of Guernsey Silver Accredited Guide, Korinne Le Page – commemorates Pierre-Auguste Renoir, who created 15 paintings while on holiday in Guernsey in 1883. A stunning walk, with breathtaking scenery and a visit to the privately-owned cottage famously painted by Renoir, is a "snapshot" of Renoir's stay, along with interesting tid-bits of local folklore, followed by a three course Renoir-themed dinner at *Bella Luce* (excluding drinks).



## British Game Gala dinner


(featuring *Ridgeview Wine Estate* and *Blackdown Artisan Spirits*)

**SATURDAY 24 SEPTEMBER**

**Time:** 7pm  
**Venue:** *Old Government House Hotel*  
**Cost:** £70 including dinner and matched wines, tickets in advance from OGH

Channel Islands Chef of the Year 2016, Simon McKenzie of the Old Government House Hotel, is joined by a special guest chef for a gala dinner featuring the best of seasonal game meats, each perfectly paired with an award-winning sparkling English wine from the *Ridgeview Estate* in Sussex presented by Tom Surgey, craft spirits from *Blackdown Artisan Spirits* presented by distiller Sarah Thompson, and fine wine from *Bucktrouts*.

Supported by *Bucktrouts*, *Ridgeview Wine Estate*, *Cimandis*, *Blackdown Artisan Spirits*

Sponsored by:  NOVA  
WEALTH

## 'Last of the Summer Wine' pudding club

**SATURDAY 24 SEPTEMBER**

**Time:** 7pm  
**Venue:** *The Pavilion, St Pierre Park*  
**Cost:** Tickets £55 including wines in advance from *The Pavilion* (01481 736676)

Master pâtissier Matt Owens joins chef Tony Leck at *The Pavilion* for a night of great wines matched to one savoury course followed by three dessert courses and petit fours.

## 'Taste of Florida Keys' brunch

**SUNDAY 25 SEPTEMBER**

**Time:** From Noon  
**Venue:** *The Pavilion, St Pierre Park*  
**Cost:** £30 for three courses, with either a welcome drink of *Champagne Mimosa* or chef Andy's signature *Bloody Mary*, in advance from *The Pavilion* (01481 736676)

Following chef Tony Leck's visit to the Florida Keys Food Festival in January 2016, chef Andy Neidenthal from the *Islander Resort* hosts a 'Taste of the Keys' brunch at *The Pavilion*.

## Three Chefs go to the Pub

**MONDAY 26 SEPTEMBER**

**Time:** 7pm  
**Venue:** *Golden Lion, St Peter Port*  
**Cost:** £35 including matched pints; ticketing via the *Golden Lion* (01481 726634)

Raise a glass to three iconic British pubs: *Coronation Street's Rovers Return*, *Emmerdale's Woolpack* and *Eastender's Queen Vic*. Our three Guernsey chefs from *The Cornerstone*, *Pickled Pig* and *Urban Kitchen*, are challenged to come up with a quirky dish representing their favourite soap pub, alongside a pub quiz with a difference hosted by the *Golden Lion*. Expect the unexpected!

Supported by: *White Rock Brewery*

## Food Lab

**TUESDAY 27 SEPTEMBER**

**Time:** 7pm  
**Venue:** *Leopard Restaurant, Duke of Richmond, St Peter Port*  
**Cost:** £40 or £60 including matched wine flight, available in advance from the *Duke of Richmond* (01481 726221)

Five producers, five chefs, five dishes. The festival's most creative dining experience, randomly matching kitchen and production talent for a never-to-be-repeated gourmet meal at the *Duke of Richmond*. This year our pairings are *The Pavilion* and *Torteval Cheese*, *Le Petit Bistro* and *Guernsey Peppers*, the *Duke of Richmond* and *Guernsey Golden Goats*, *Old Government House* and *Haut Maison*, and a special guest chef paired with *Fresh Guernsey Herbs*.

Supported by: *Guernsey Peppers*, *Haut Maison*, *Fresh Guernsey Herbs*, *Torteval Cheese*, *Le Doutt Bewval Golden Goats cheese*

## Guernsey Ale Trail

**TUESDAY 27 SEPTEMBER**  
(ALSO RUNS THURSDAY 29 SEPTEMBER)

**Time:** 6.30pm  
**Venue:** *Departs from the Golden Lion, St Peter Port*  
**Cost:** Tickets available from *The Golden Lion* and *The Cornerstone Pub* £20 including 6 half pints; or £30 including a pub supper (01481 726634)

Explore the historic pubs of St Peter Port sampling the beers of *Randalls*, *White Rock* and *Liberation* breweries with expert guide Caryn Byrne. Includes six half pints and a pub supper at the *Cornerstone*. \*Choose from *Beef/Chicken Burger & Chips + Cheese & Bacon*, *Sausage & Mash* or *Fish & Chips*.

Supported by: *Donkey's Days Out*

## An Afternoon with BBQ Ben

**WEDNESDAY 28 SEPTEMBER**

**Time:** From Noon  
**Venue:** *The Pavilion, St Pierre Park*  
**Cost:** £25pp, or £60 per couple to include a signed copy of *BBQ Ben's book*, in advance from *The Pavilion* (01481 736676)

A chilled out afternoon of music and BBQ food with chef Benjamin Bartlett – winner of the inaugural National BBQ Awards, and author of 'The BBQ Manual' – hosted by Tony Leck at *The Pavilion*.

## International Chef Exchange: Gibraltar comes to Guernsey

**WEDNESDAY 28 SEPTEMBER**

**Time:** 7pm  
**Venue:** *Duke of Normandie*  
**Cost:** £35 in advance from *Duke of Normandie* (01481 721431)

*The Landings Restaurant* on the *Rock of Gibraltar* takes over the kitchen of the *Duke of Normandie* for one night of modern Mediterranean cuisine.

(Please see page 19 for more details)

Sponsored by:  FCG  
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## International Chef Exchange: St Lucia comes to Guernsey

**THURSDAY 29 SEPTEMBER**

**Time:** 7pm  
**Venue:** *Old Government House*  
**Cost:** £55 for three courses including matched wines in advance from OGH (01481 724921)

*The Cliff at Cap restaurant* was recently hailed by *The New York Times* and is already one of the most highly sought after tables in *St Lucia*. In one of the Caribbean's most dramatic settings overlooking the surging Caribbean sea, the restaurant is under the direction of Executive Chef Craig Jones. His nouveau French West Indian menu elegantly presents the bounty of *St Lucia's* fresh local produce and seafood readily sourced on this tropical island. Chef Craig takes over the kitchens of chef Simon McKenzie at the *Old Government House* for one night only of Caribbean flavours.

(Please see page 16 for more details)

Sponsored by:  NOVA  
WEALTH

## An Epicurean Dinner Party

**THURSDAY 29 SEPTEMBER**

*Time:* 7pm

*Venue:* Ziggurat

*Cost:* £40 in advance from Ziggurat  
(01481 723008)

Take a journey into the unknown with speciality wines, beautifully unusual tastes of the world and a very different kind of evening out. Everyone arrives at the same time and will be welcomed at the door by your Ziggurat hosts. Guests are then led up to the dining room to meet their fellow diners to chat and enjoy a pre-dinner cocktail creation. Seating is communal, with food set out in the centre of the table - to be shared over world wine and worldly conversation. This four course foodie journey takes you out of Guernsey, around the globe and will leave you feeling like you have stepped off the island for the night.



## Make Your Case

**FRIDAY 30 SEPTEMBER**

*Time:* 7pm

*Venue:* St James Concert and Assembly Hall

*Cost:* £35 in advance from [guernseytickets.gg](http://guernseytickets.gg)

Mixed up, messed up, madness. Make Your Case at St James is our 'punk' drinks tasting evening featuring vintners, sommeliers, brewers and distillers. Each has just three minutes to present their drink to you 'blind', whilst we ask you to score on both taste and presentation, and enjoy sharing platters of food from Sueco. Make Your Case is wine, beer and spirit tasting with a difference!

*Supported by:* Sueco

For full event details and the most up-to-date information go to:  
[visitguernsey.com/food-festival](http://visitguernsey.com/food-festival)

## Lihou Charitable Trust dinner with chef Keri Moss at The Pavilion

**FRIDAY 30 SEPTEMBER**

*Time:* 7pm

*Venue:* The Pavilion, St Pierre Park

*Cost:* £50 in advance from The Pavilion  
(01481 736676)

Keri Moss - joint winner of Masterchef: The Professionals in 2012 and executive chef of Keri's Kitchen in Greenwich - joins us again for a supper at The Pavilion. Keri is a champion of hyper-local eating; a true farm-to-fork hero. Your dinner includes a welcome drink and canapés, followed by three courses and petit fours to finish. This event is in support of Friends of Lihou Island Trust with a percentage of ticket proceeds donated to the charity.

## Sark Foraging Weekend

**FRIDAY 30 SEPTEMBER - SUNDAY 2 OCTOBER**

*Time:* 7pm

*Venue:* Stocks Hotel, Sark

*Cost:* Weekend packages from £250 per person.  
For more details go to [stockshotel.com](http://stockshotel.com) or call on (01481 832001)

John Wright, the renowned forager of River Cottage fame, is returning to guide us around the hedgerows, fields and seashores of Sark. The weekend will start with an introductory talk by John in the Smuggler's bar at Stocks on Friday evening. Following breakfast on Saturday morning the guided seashore forage will start from Stocks Hotel at 9:30am followed by the guided field & hedgerow forage in the afternoon. After an eventful day in the field, there will be a cooking demonstration by the Stocks Hotel chef assisted by John who will explain how to prepare the food that you have gathered. The dinner menu will include the varieties you have foraged, supplemented by some other seasonal, local delicacies.



## Herm Island Autumn Gourmet Weekend

**FRIDAY 30 SEPTEMBER - SUNDAY 2 OCTOBER**

*Time:* 7pm

*Venue:* White House Hotel, Herm

*Cost:* Weekend packages from £285 per night based on two people sharing. For more details go to [herm.com/hotel](http://herm.com/hotel) or call on (01481 750000)

Enjoy a wonderful autumn gourmet experience at the White House Hotel in Herm, dining in the Two Rosette Conservatory Restaurant. This break includes two 6-course gourmet evening meals with wines served at each course to complement the dishes. Full English breakfast is served on both mornings, with Sunday lunch served prior to departure.

## Oktober Feast Weekender

**FRIDAY 30 SEPTEMBER, 4PM - 10PM**

**SATURDAY 1 OCTOBER, NOON - 10PM**

**SUNDAY 2 OCTOBER, NOON - 5PM**

*Time:* As above

*Venue:* Market Place, St Peter Port

*Cost:* Free entry

Raise a glass to the close of the Guernsey International Food Festival at our Oktober Feast Weekender. Enjoy the craft beer and cider festival hosted by White Rock Brewery in the main festival marquee in Market Place, with live music and entertainment throughout the day. Sample hot foods from around the globe at the Global Street Food Market along Market Street, and head to the Golden Lion gin speakeasy for cocktails and jazz.

*Supported by:* Bailiwick Properties

*Sponsored by:* Channel Islands Cooperative, White Rock Brewery.



## Meadow Court Farm tour

**SATURDAY 1 OCTOBER**

*Time:* Contact Meadow Court Farm for times and  
*Venue:* Meadow Court Farm, Route des Blicqs,  
St Andrew

*Cost:* Contact Meadow Court Farm for prices  
(01481 236771)

Take a tour around one of Guernsey's traditional working farms and taste for yourself the freshness of their quality local dairy produce.

This is a great opportunity to see the renowned Guernsey breed in its natural island home and baby calves at just a few weeks old. Meadow Court Farm is situated in one of the most beautiful parts of the island near the Little Chapel and has won many environmental awards in recognition of the work that has been done.

For more information, visit [meadowcourtfarm.co.uk](http://meadowcourtfarm.co.uk) or call (01481 236771)

## A Feast for the Senses

**SATURDAY 1 OCTOBER**

*Time:* 7pm

*Venue:* Bella Luce

*Cost:* £75 including matched wine flight,  
in advance from Bella Luce

An experimental supper, with five courses created to challenge and tease your senses, by acclaimed chef Michael Bremner of 64 Degrees in Brighton. Awarded a Michelin Bib Gourmand in both 2014 and 2015, Michael appears on this year's BBC Great British Menu, and his restaurant was voted 16th in the UK national Restaurant Awards top 100 list 2016. Each interactive course will focus on one of the major senses - touch, sight, hearing, smell and taste - prepare to enjoy food as never before...

## Wild Night

SATURDAY 1 OCTOBER, 7PM

Time: 7pm

Venue: Copenhagen at Hotel de Havelet

Cost: £55 for four courses plus welcome drink and canapés, in advance from Hotel de Havelet (01481 722199)

Chefs Bas Oonk (The Netherlands) and Linus Fellbom (Sweden) join head chefs Lazaro Festive and Miguel Goncalves from the recently opened Copenhagen restaurant at Hotel de Havelet. Working together in the restaurant's open kitchen, the four course menu will feature a Scandinavian theme with a focus on foraged and hyper local ingredients from the Chef's home regions. Each dish will be presented by the Chefs explaining the provenance of the ingredients, alongside some tips on foraging.

This is Bas' second visit to the food festival having partnered with Simon Mckenzie of the OGH last year. Since then his restaurant, Basaal in the Dutch capital of The Hague, has been a finalist in the Eurotoques Nederland and awarded a Michelin Bib Gourmand.

Linus of Restaurang Hvita Hjorten (The White Hart Restaurant) on lake Läckö in Sweden, prides himself on using local ingredients grown on-site in the garden of the neighbouring castle garden, fish from Läckö – one of the largest bodies of fresh water in Europe –, and meat from local hunters.

Supported by: Lisch vodka, Triplus Vinhandel

## Guernsey Gourmet Bus Tour

SATURDAY 1 OCTOBER

Time: 9am - 6pm

Venue: Meet at Urban Kitchen, St Peter Port

Cost: £65 including tour, tastings and lunch. Tickets in advance from [guernseytickets.gg](http://guernseytickets.gg). We reserve the right to change the itinerary. Over 18s only.

All-aboard for our whistle-stop tour of Guernsey's producers. Go behind-the-scenes on our hosted tour at some of the island's leading food and drink makers. We'll visit Urban Kitchen, White Rock Brewery, Guernsey Golden Goats with lunch at Auberge du Val followed by Rocquette Cider.

A must-do for anyone who loves great food and drink.

## Cocktail Fusion

SUNDAY 2 OCTOBER

Time: 3pm

Venue: Golden Lion

Cost: £25 in advance from the festival website

We're throwing together a handful of cocktail mixologists and smattering of talented young chefs upstairs at the Golden Lion to come up with new taste sensations. It may be a drink, it may be a tasting dish... it may be both. It's down to you to decide which pairing tickles your tastebuds!

Sponsored by:



## Wild Guernsey Foraging

SUNDAY 2 OCTOBER

Time: On request

Venue: Tour starts from the fields overlooking Fort Grey. Directions on booking

Cost: £20 in advance from [wildguernsey@yahoo.co.uk](mailto:wildguernsey@yahoo.co.uk)

Gather wild food, taste it raw - then transform the foraged ingredients into a recipe worth remembering for a family picnic or dinner party. Identify sea herbs, sea vegetables and sample a treat made up from the things that you find.

## St Martin's Food Trail

SUNDAY 2 OCTOBER,

Time: 2pm - 5pm

Venue: Meet at Bella Luce

Cost: £12 including tasters at five St Martin venues. Tickets in advance from [guernseytickets.gg](http://guernseytickets.gg)

Enjoy a Sunday afternoon stroll around some of the best eateries in St Martin's whilst enjoying the beautiful Guernsey countryside. Stops are Bella Luce, Les Douvres, La Barbarie, Furze Oven and the Tearooms at Sausmarez Manor where you'll enjoy taster samples from their menus, plus special offers on wines, cocktails and local beers.

Good things come in fours

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[www.cimandis.com](http://www.cimandis.com)

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## Supporting local...

The Guernsey International Food Festival is the highlight of the year for gastronomes, bringing together the finest Channel Islands' produce alongside international cuisine of the highest standard.

The Channel Islands Co-operative Society celebrates local produce all year round.

Meeting demand from customers for high quality, fresh, locally sourced food and drink, we spend more than £11m a year with island growers and producers in Guernsey and Jersey.

From fruit and vegetables, to fish, meat, cheese and coffee, we stock over 1,000 products from more than 40 island producers or farmers.

Some of our products are on the shelves within an hour of being picked.

To find out more about how your society supports local, visit [www.channelislands.coop](http://www.channelislands.coop)

Grand Marché **locale en route**

The Channel Islands Co-operative Society is a proud sponsor of the Guernsey International Food Festival





# INTERNATIONAL CHEF EXCHANGE:

*A taste of the Caribbean is coming to Guernsey this Autumn.*



*Executive Chef of The Cliff at Cap, St Lucia, Craig Jones will be bringing the flavours of St Lucia to a very special dinner at the Old Government House Hotel.*

The Cliff at Cap, at Cap Maison, opened in October 2008 and Craig brought with him a lifetime of experience in some of the best Michelin-starred kitchens in the world. His French West Indian inspired menu is offered in The Cliff at Cap's dramatic setting, overlooking the Caribbean Sea.

'I like working with small island farmers and the local fishermen, because obviously, that's where it starts,' said Craig.

His culinary career began as a barrow boy in the markets of Manchester. His first job was polishing a chef's copper pans before working as a waiter in a small luxury hotel in Cheshire. He finally secured an apprenticeship with the chef and went on to work at a number of Relais & Chateaux properties and Michelin-starred restaurants in the U.K., including Longueville Manor and the famed Michelin-two star restaurant, Le Manoir aux Quat' Saisons, under the legendary Chef Raymond Blanc.

His restless energy brought him to the Caribbean, where he worked at Cobbler's Cove on Barbados, Point Grace on Turks & Caicos and then Royal Rex Hotel on St. Lucia, where he was named Saint Lucian Chef of the Year and received the AAA Four Diamond Award from 2004-2006.

At Cliff at Cap, Craig's nouveau French West Indian menu elegantly presents the bounty of fresh local produce and seafood that are so readily sourced on this tropical island. His signature dishes include butter poached Caribbean lobster served with mascarpone enriched gnocchi parmesan tuile, as well as a roulade of "jerked" chicken breast plated with caramelized ripe plantains and creamed sweetcorn.

Chef Simon McKenzie of the OGH heads to St Lucia for the 24 and 25 February for reciprocal events at Cap Maison.

*I've been in the islands for a decade now and there's always something growing here or swimming in the sea that I haven't seen before. A chef really can't ask for more.*

## THURSDAY 29 SEPTEMBER

**Time:** 7pm

**Venue:** Old Government House

**Cost:** £55 for three courses including matched wines in advance from OGH

*(For full details see page 11)*

Find out more:

[thecliffatcap.com](http://thecliffatcap.com)

Take a look at the menu:

[visitguernsey.com/stlucia](http://visitguernsey.com/stlucia)

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*Talented head chef Liam Mooney of the Pickled Pig at the Duke of Normandie partners with the team at The Landings restaurant in Queensway Quay Marina in the historic British enclave of Gibraltar.*


Our menu will showcase the exceptional Mediterranean cuisine of The Landings, with accompanying Spanish wines also available on the night.

The Landings' owner Ann and head chef Ruta pride themselves on using only fresh ingredients to prepare locally caught sustainable fresh fish dishes that are bursting with flavour. Chef Ruta also adds a twist of fusion in the meat



and vegetarian dishes bringing her knowledge of food, herbs & spices from all over the world to a new level.

Chef Liam trained in Belfast at the Europa Hotel, before moving to James Street South and Malone Lodge Hotel before moving to Guernsey. His modern gastro pub menu at the Pickled Pig is one of the best tickets on the island.

Sponsored by: 



**WEDNESDAY 28 SEPTEMBER**

*Time: 7pm*

*Venue: Duke of Normandie*

*Cost: £35 in advance from Duke of Normandie*

*(For full details see page 11)*

Find out more:

[visitguernsey.com/gibraltar](http://visitguernsey.com/gibraltar)

all the  
ingredients for  
a partnership  
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At Cimandis Foodservice, we are proud partners of the Guernsey International Food Festival; supplying all the right ingredients to local chefs in the Channel Islands, so that they can serve you great food, pure and simple.



Service excellence



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Condor Ferries plays an important role in the Island community transporting thousands of passengers and freight goods each year. The Channel Islands are well known for their good food and good times and that's why we are extremely proud to sponsor The Guernsey International Food Festival.

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A very special thank you to all of those who have supported the 2016 food festival!

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- The Cornerstone
- The Golden Lion
- The Landings, Gibraltar
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- The Rock Garden
- Urban Kitchen
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- Wild Guernsey



# Starters. Orders.

Tennerfest, the fabulous **fixed-price food fest** starts again on October 1st.

Over 170 eateries in Guernsey and Jersey have lined up to take part.

So get set to go eat!



1st Oct to 11th Nov 2016

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