

This photo was taken from last year's Highcliffe Food Festival 2017.



Highcliffe launches a Quality Artisans' Food Festival using local talent!

Plans have been announced for the fourth Highcliffe Food Festival which will take place on Saturday 2 and Sunday 3 June this year. The headline sponsor is once again Hoburne Holidays, and in line with previous festivals it will major on quality artisan foods. Many other local businesses are also sponsoring at various levels and already over 75 stalls have been booked, with products for sale ranging from quality meats, cheeses, patisserie, fish, oils, vinegars, garden furniture, knives to several stalls selling artisan gins, wines, beers and spirits.

The "Let's Cook" demonstration theatre in the Methodist Hall cookery hub is now booked with a range of local celebrity chefs - and this year for the first time there will also be a mobile cookery demonstration unit called 'the Artisan's Stage' in the Tesco car park.

Festival chairman Mary Reader says, “This year we have made a decision to showcase the amazing work being done by our local chefs, who are all giving up their time to support us. With chefs such as award-winning Alex Aitken and Craig McColm from the Jetty and Harbour Hotel group, TV chef James Golding the Chef Director of the Pig group, Luke Matthews and Adam Hart from the prestigious and multi-award-winning Chewton Glen and Colin Nash from the Three Tuns, we are surrounded by amazing talent.”

Also taking part in the cookery demonstrations will be our own award-winning local butcher Chris Watson, who will be working alongside Harry Moseley chef and joint proprietor of the enormously popular Paddle restaurant. Our local fisherman Russell Murphy from Russell’s Plaice will be joined by Paul Jenkins from the delightful Shipyard restaurant in Lymington to create some delicious dishes with his locally caught lobsters, crabs and other sustainable fish.

For the first time we will have the enormously successful top nutritionalist and author Barbara Cox who also lives in the area. Barbara travels the world and has just returned from Russia where she appeared on their TV. Her session ‘Look and feel 10 years younger with Rainbow Recipes’ will be a highlight.

Taking part in the ‘Artisans Stage’ will be world renowned judge and jam maker Jennifer Williams, Kerry Witt the master chocolatier, Toby Bradley Watson former head chef to Rick Stein in Australia and Young Joo Shin who will be cooking Korean Food. There will also be two stages of musical entertainment presented by Highcliffe’s own music studio, HP Music, to help make the Highcliffe Food Festival a true feast for the senses!

More information will follow but please check our website for updates. For interviews - please contact Mary Reader on 07966 561441 or email ReaderComm@aol.com