SUNDA



10am
JAMES GOLDING, HEAD CHEF,
THE PIG HOTEL. THE NEW FOREST

RICHARD RACON

Radio & TV presenter

Wild food from land and sea

Ham

JACK STEIN, EXECUTIVE CHEF, THE SEAFOOD RESTAURANT, PADSTOW

Fish and seafood

12noon

WILLIE HARCOURT COOZE. WILLIE'S CACAO

Cooking with chocolate

Inm

MARK HIX AND ROGER SAUL, SHARPHAM PARK

Wheat-free cooking with spelt

2nm

ANGELA HARTNETT WITH LUKE HOLDER. HEAD CHEF AT LIMEWOOD

Classic pasta dishes

3pm

TOM PARKER BOWLES, MARK HIX, NICK STRANGEWAY

Cooking and cocktails with West Bexington chillies



10am

PHIL FRAMPTON AND MARK HIX

Nose to tail eating

Ham

ROSE AND DOMINIC PRINCE

Pocket Bakery

12noon

MITCH TONKS AND MARK HIX

Dorset fish and seafood

1pm

CHRISTINE MCFADDEN

The Dorset Foodie cookery school

2pm

MAT FOLLAS

Wild food

3pm

COOK OFF WITH THE RNLI

Cook off between the Lyme Regis and Dartmouth RNLI



Ham

SUGARCRAFT FLOWERS AND CUPCAKES

Decorating cupcakes with the Happy Cupcake Company.

Watch or join in! 30 minute hands-on masterclass.

Have your cake and eat it! £7.50 to join in

12noon

NICK STRANGEWAY, STRANGE HILL

How to make seasonal cocktails with world-class mixologist Nick Strangeway. Drinks available throughout for £5

1pm

THE HISTORY GIRLS

Historical food with Maya Pieris

2pm

SIMON BENNETT. THE OLD WATCH HOUSE

How to tackle and dress a whole crab. Watch or join in!

30 minute hands-on masterclass. Dress your crab and take it away!

£7.50 to join in

3pm

CHILDREN'S AFTERNOON TEA

Making drop scones with Maya Pieris. Watch or join in! £7.50 to ioin in

Ham

MILL CAFE AND SUPPER CLUB

Bread-making with Stefano Arturi

12noon

WEST COUNTRY CATCH

Fish filleting skills

lpm

MEET THE ECOSAURS

Author Jan Lane and Mark Hix make their Jurassic Layer Cake with local children

2pm

SUGARCRAFT FLOWERS AND CUPCAKES

Decorating cupcakes with the Happy cupcake company.

Watch or join in! 30 minute hands-on masterclass.

Have your cake and eat it! £7.50 to join in

3pm

CAROLINE PARKINS, LEAKERS BAKERY

How to make the perfect scone. Enjoy with a cup of RNLI tea!

TALKS & TASTINGS

Ham

NIGEL BLOXHAM, CRAB HOUSE CAFE

Dorset seafood and oysters

12nnnn

RICHARD SURTEES. TOWN MILL BREWERY

Real ale talk and tasting. How to pair beer with food

Ipm

FOOD FOR FREE – FORAGING IN THE SOUTH WEST

Garry Everleigh, Forager Guide, The Pig Hotel

2pm

WILLIE HARCOURT COOZE, WILLIE'S CACAO

Bean to Bar talk and tasting

3pm

THE SERIOUSLY GOOD WINE COMPANY

Wine talks with local producers

Ham

ROBIN HANCOCK, WRIGHT BROTHERS

Oysters from the South West

12noon

PALMER'S BREWERY

All you need to know about beer

lpm

PANEL DEBATE

The fish sustainability debate with Mark Hix, Mitch Tonks, Rose Prince, Simon Bennett, Nigel Bloxham, Robin Hancock

2pm

SMOKING AND CURING YOUR OWN MEAT AND FISH

Graham Cuff, Bradley smokers with Mark Hix

3nm

PHILIP TANSWELL, CORNISH SEA SALT

Sea Salt - the ultimate seasoning - but why?

THANK YOU













Vzug
Sapphire Living Space
Bulthaup Exeter
Hix Oyster & Fish House
Palmer's Brewery
Lyme Bay Holidays
By the Bay
Strange Hill
KitchenAid

Creative Solutions
Cornish Sea Salt
Marine Theatre
Sharpham Park
Million Bees
West Country Catch
Deane Barton eggs
Parsley in Time





FOOD STANDS

AS WELL AS ALL THE DEMOS AND WORKSHOPS OVER TOWN, FOOD ROCKS HOSTS FOOD STANDS SHOWCASING THE BEST THE SOUTH WEST HAS TO OFFER...

PEPPERS BY POST

OLIVES ET AL

HUNDRED AKER WOOD POTTERY

CORNISH SEA SALT

CAPREOLUS FINE FOODS

GRAKKA LTD

BLACK COW VODKA

the world's first pure milk vodka

THE SERIOUSLY GOOD WINE COMPANY

AMID GIANTS AND IDOLS

THE HAPPY CUPCAKE COMPANY

PALMERS BREWERY
Bridport Brewery

FOUR SEASON'S PRESERVES

CHADWICK PIZZA OVEN

THE WELL HUNG MEAT COMPANY

THE CRAB HOUSE CAFE

BOCADDON FARM VEAL

HIX'S FISHDOG

OLD BONDED STORE TEA ROOM

Alan Rich's famous donut van



CHEF DEMOS HOW-TOS TALKS & TASTINGS FOOD MARKET



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