

C H E L T O E N H A M Food & Drink FESTIVAL

MONTPELLIER GDNS

JOHN TORODE

SATURDAY 25TH JUNE 2022

**LANSDOWN
CHEFS KITCHEN**
DEMONSTRATIONS

**INTERNATIONAL
WINE TALKS**
WINES FROM AROUND
THE WORLD

MUSIC
A VARIETY OF LIVE MUSIC

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CHEL TENHAM
BEER & MUSIC
 FESTIVAL

Friday 9th September 5.30pm to 11.00pm

TRIBUTE BANDS:
Oasis
ABBA
Queen
Mumford & Sons

MUSIC | STREET FOOD | BEER & CIDER

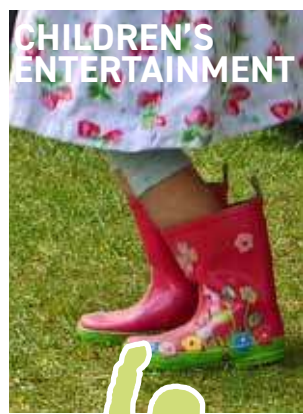
Cheltenham Racecourse, Evesham Road,
 Cheltenham GL50 4SH

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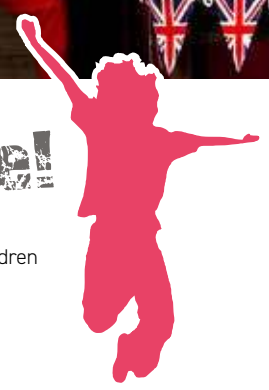
www.cheltbeerfestival.co.uk



WHAT'S IT ALL ABOUT?



Kids Go Free!



A fantastic family day out and entry is free for children under the age of 16 when accompanied by a ticket-paying adult.

Organisers: **Garden Events Limited**
 E-mail: info@cheltenhamfooddrinkfestival.co.uk www.cheltenhamfooddrinkfestival.co.uk

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Richard Kean Creative Director / Photographer - www.omega3design.co.uk
 Stephanie Bourgeois Photographer - www.stephaniebourgeois.com
 Fiona Cleland Photographer - www.fionacleland.com

[COVID Guidelines](http://www.cheltenhamfooddrinkfestival.co.uk/faq)
www.cheltenhamfooddrinkfestival.co.uk/faq



Lansdown Kitchens

Exclusive Villeroy & Boch Kitchens



01242 501 208 | www.lansdownkitchens.co.uk |



Chef's kitchen

Lansdown Kitchens

Friday Chefs



12.30PM - 1.15PM

Seasonal Cooking with Alice Robertson

Although a professionally trained chef, Alice's style of cooking is simple. Her workshops and private catering are not fine dining foams and tulle, but fresh and honest food celebrating beautiful seasonal produce. Alice will be demonstrating Spicy Chickpea Burgers with HARRISA Yogurt and Quick Summer Pickle. www.alicethroughtheyear.com



1.30PM - 2.15PM

Jekka's Herb Based Cooking

Explore the role of herbs in plant-based and vegan diets. Whether you are interested in these diets from health, wellbeing or environmental concerns, this cooking demonstration will show you how herbs are an important part of our diet and far more than a garnish. During the demonstration we will look at simple seasonal herb led vegan and vegetarian dishes that you can make at home. www.jekkas.com



2.30PM - 3.15PM

Wilder Restaurant

Wilder is a three AA Rosette restaurant on quirky Market Street in Nailsworth. Each evening they create an eight-course surprise tasting menu, expect beautiful dishes with a delicate balance of textures & colours and a strong focus on flavour. Head Chef Matthew Beardshall loves to explore local and seasonal ingredients to really make the most of what is available seasonally. www.wild-garlic.co.uk



3.30PM - 4.15PM

'Just a Pinch!' - The Fish Hotel

Throw yourself into uncharted waters and discover your love of seafood with this demonstration from Head Chef, David Hall. David will be bringing the flavours of the sea to the Cotswolds with a gorgeously creamy crab risotto. One lucky participant from the audience will not only give him a helping hand to cook the dish but will also have the oh-so difficult job of being our certified taste tester too (it's a tough job!). www.thefishhotel.co.uk



4.30PM - 5.15PM

The Painswick

Meet The Painswick's Head Chef, Jamie McCallum. Jamie has previously worked at several top restaurants including Gary Rhodes at Rhodes 24, as well as Head Chef at the Michelin starred Wild Honey with Anthony Demetre. Jamie will be presenting two of his signature dishes. Cornish brill/turbot, Scottish girolles, peas, lime. A quick ceviche of the trimmings from the brill/turbot, Isle of Wight tomatoes, gooseberry www.thepainswick.co.uk



5.30PM - 6.15PM

Very Hungry Greek - Christina Kynigos

Very Hungry Greek brings you soul-satisfying food from all over the globe to sink your teeth into. Every dish is under 500 calories and almost all can be whipped up in 30 minutes at most, making this irresistible collection of 'healthy food porn' the perfect addition to any health-conscious kitchen. www.instagram.com/veryhungrygreek

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cheltenhamfooddrinkfestival.co.uk

Chef's kitchen

Saturday Chefs



Lansdown Kitchens


11.00AM - 11.45AM

Great Food Kitchen

Gareth Rhodes was the Soho Farmhouse, Executive Chef before venturing out on his own to bring to your tables honestly delicious meals you can enjoy with your family and friends. GR:eat food kitchen is all about seasonal, healthy, delicious tasting food straight to your door.

www.greatfoodkitchen.co.uk



12.00PM - 12.45PM

Bettina Bordi - Plant based Chef

Culinary wellness guru, author and social media star Bettina is world-renowned for her wholesome, colourful, and internationally inspired cooking. Bettina specialises in plant-based (vegan) and 'free-from' recipes, she creates food that simply makes you feel good. The benefits and possibilities of plant-based cooking knows no bounds.

www.bettinaskitchen.com



1.00PM - 2.00PM

John Torode

I've always loved cooking. It was a thing I felt very comfortable doing. You can hide away in the kitchen and it's a great place to find yourself. I like to feed people. I like to see people smile. When you cook for people, it's giving. There's a lot of you in food - and a lot of love. Get up close and personal with him and learn new tips and tricks on how to become a master chef.

Chef's kitchen

Saturday Chefs



Lansdown Kitchens


2.30PM - 3.15PM

Eat, Share, Love - Kalpna Woolf

Eat, Share, Love is a unique collection of 91 beautiful recipes and the compelling personal stories behind them. Features mouth-watering dishes from often under-represented cuisines, including berbere-spiced Eritrean stews, fragrant Iranian saffron rice, fresh Sudanese salads, celebratory sweet pancakes made at Holi, and much more.

Join Kalpna as she shares these tantalizing recipes.

[instagram.com/kalpna_woolf](https://www.instagram.com/kalpna_woolf)



3.30PM - 4.15PM

How to make the perfect burger - The Beefy Boys

The Beefy Boys are an award-winning restaurant and street food experts based in Hereford, having started out as just four backyard amateur cooks sharing a passion for local produce and American-style burgers and BBQ. If you love burgers, then this is for you to discover the best burger secrets.

www.thebeefyboys.com



4.30PM TO 5.15PM

DIRTY - Mark Studley

A multi award-winning chef like no other, Mark specialises solely in dirty fun food, that is messy, and unique. The food is a million miles away from the formal fine dining and immaculate presentation that people have, and instead makes the meals fun and engaging, while you get stuck in and are left with messy faces, hands, and full bellies.



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5.30PM - 6.15PM

Mark's Cotswold Bakery - Sour Dough Bread making

Multi award-winning, handmade sourdough from Mark's Cotswold Bakery. When Mark Woodgate from Chipping Norton started learning how to create the perfect sourdough loaf over ten years ago, little did he realise his hobby was going to lead him on an entirely different career path.

Join Mark as he shares his knowledge in making sour dough bread from start to finish, then the ultimate test is in sampling the freshly baked bread.

www.markscotswoldbakery.co.uk



11.00AM – 11.45AM



12.00PM TO 12.45PM



1.00PM TO 1.45PM

Wayne Sullivan – Masterchef
Wayne has a wealth of experience honed from his culinary career developed at some of the world's best restaurants including Marcus Wareing's Petrus, The Montpellier Chapter Cheltenham and The Hotel Wheatleigh in Massachusetts, USA. The talented chef, with twenty years culinary experience reached the semi-final stages of the BBC show MasterChef: The Professionals 2016. Cotswold Burger n Brownies

Gnocchi – My Pastalicious
My Pastalicious comes from Michela Marchesin passion for authentic Italian food and the need to recreate a bit of Italy on their table in the Cotswolds. Michela grew up near Venice, in San Stino di Livenza. Passing on her family tradition of homemade gnocchi with a homemade classic pesto to add for the gnocchi in this exciting cooking demo. www.mypastalicious.co.uk

Lumiere Restaurant
Seared wild sea bass, Venison fillet, Baked monkfish medallions, White chocolate rum and raisin cheesecake this is just a few of the mouth-watering dishes to be found at the award-winning local restaurant. Somerset born Chef Jon Howe and his wife and Restaurant Manager Helen opened Lumiere Restaurant in 2009 "Brilliantly executed, presented, and served. www.lumiere.cc



2.15PM – 3.00PM



3.15PM – 4.00PM

Plant-based cuisine – Karibu Vegan Bar & Kitchen
Like many of the coolest restaurants, this vegan restaurant started out as a street food stall called Indie Veggie. Having built a cult following, charismatic plant-food champion, Sandeep Kanabar, established Karibu in Stroud. The international plant-based cuisine draws on his Kenyan childhood: home-style food, cooked from family recipes. www.karibu23.co.uk

'Gardens, Going Green and Great Grub'
Nestled in the heart of the Cotswolds, Dormy House Hotel, boasts two superb restaurants – The Back Garden and MO. Join Head Chef, Mathieu Blanchard, as he showcases his culinary skills and teaches us the importance of environmentally conscious cooking. On the menu for this fabulous demonstration is a smoked salmon lasagna with homemade nasturtium oil from our kitchen gardens. Mathieu will also be plucking one audience member to give him a helping hand – no experience needed but a big appetite might be useful for taste testing! www.dormyhouse.co.uk



  
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FIRE &
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SPECIALITY COFFEE ROASTERS

wholesale | barista courses | equipment

OUR ROASTERY ESPRESSO BAR IS NOW OPEN!



Tall Trees Estate, Bagendon,
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@ fireandflowcoffee

www.fireandflowcoffee.co.uk

Friday Talks

INTERNATIONAL WINE TALKS



WOODCHESTER
VALLEY

EST. 2007

12.30pm - 1.15pm

Woodchester Valley Vineyard: - 100% Cotswolds

At Woodchester Valley we work hard to craft immaculate wines, exclusively from our 56 acres of glorious vineyards, situated on unique Cotswold Brash soils which give incredible purity of fruit. Every vintage is something special - a true expression of our very vineyards and winemaking of the highest order. We take pride that we have worked on every stage of our wines, from bud-burst to bottling, leaving nothing to chance. We hope you'll agree when you taste the three award-winning wines we have for you today. www.woodchestervalleyvineyard.co.uk



1.45pm - 2.30pm

"Something old, something new..." DeSante

Napa Valley evokes thoughts of sunshine and bold Cabernet Sauvignon, but Napa Valley is also about old vineyards and dedicated winemakers preserving and crafting thoughtful wines from historically important sites. Hear stories from 150 years of Napa Valley California vine growing history with David & Katharine DeSante. Taste their beautiful expressive wines from historic old vines as well as younger vines - each paired with a memorable story and their showing their own indelible personality. www.desantewines.com

PROSECCO DOC
ITALIAN GENIO

3.00pm - 3.45pm

Prosecco DOC What's All The Fizz About? Neil Phillips

The UK's most popular sparkling wine has become synonymous with joy, celebration and 'La Dolce Vita' (the good life). We purchase more Prosecco in the UK than any other sparkling wine and this informal and fun tasting will reveal the secrets behind Prosecco's success. Discover the latest from the Prosecco DOC in North East Italy as you taste your way through wines from different producers, featuring brut, extra dry and Prosecco DOC Millesimato Rosé! www.prosecco.wine



4.15pm - 5.00pm

Lyme Bay Vineyard - English wine done differently.

Lyme Bay is a small, dedicated West Country winery producing award-winning English still and sparkling Wines. We are one of a very few wineries that works with growers all over the country to get the best fruit rather than relying on what is grown in our own vineyards. We will be sampling six wines that we look forward to sharing with you. www.lymebaywinery.co.uk

PEROLD
WINE CELLAR
WINE SHOP & TASTING ROOM

5.30pm - 6.15pm

Time to Wine Down - South African Wines

South African wines offer impressively good value, and feature styles and tastes that are food friendly, blending elegance and power, we want to share the wonderful stories about the wine with you. Perold Wines has the UK's largest selection of South African wines, your South African Wine specialist right here in the UK. www.peroldwinecellar.co.uk

International Wine Talks

Saturday Talks



12.15pm - 1.00pm

English Award-Winning Wine

Lyme Bay is a small, dedicated West Country winery producing award-winning English still and sparkling Wines. At Lyme Bay Winery we like to do things a little differently. We are one of a very few wineries that works with growers all over the country to get the best fruit. That way, we have access to different grape varieties that grow better on different soils and in different microclimates across the country. We will be sampling six wines that we look forward to sharing with you.

www.lymebaywinery.co.uk

**MASTERCLASS**

1.30pm - 2.30pm

California wines masterclass with Amelia Singer = £7.00



Come travel vinously around the Golden State with Amelia Singer being your intrepid guide! These specially curated California wines will lead you to well-known wine country as well as some more off-piste regions. You will encounter classic wine producing icons and be introduced to the new wave young guns. And the wines themselves will make you appreciate more 'traditional' Californian grapes in a whole.

www.allywines.com



drinkaware.co.uk
for the facts

MASTERCLASS

Tickets available online at cheltenhamfooddrinkfestival.co.uk

Saturday Talks



3.00pm - 3.45pm

Bottlegate: The wine industry's dirtiest secret

Did you know that around 40% of the wine industry's carbon emissions globally are caused by the production and transportation of single use glass bottles? When in Rome's CEO Rob Malin is here to explain why the wine industry is a covert climate criminal and why it doesn't need to be like this. To prove it, he will lead you through a tasting of premium Italian wines in three different formats - Cans, Bag-in-boxes and Paper bottles - all of which have a carbon footprint multiple times smaller than single use glass bottles.

www.wheninromewine.com

**MASTERCLASS**

4.15pm - 5.15pm

Summer wine trends with Amelia Singer = £7.00



For summer, we tend to think light, refreshing, and invigorating wines to combat the summer heat. In the last few years that has meant Rosé. Rosé is still a top player when it comes to summer wine trends, but there are other wines that are worth watching - and tasting. Join Amelia on this discovery of some of best summer wines.



International Wine Talks

Sunday Talks

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#LOIRE LOVERS
LOIRE VALLEY WINES

12.00pm - 12.45pm

Loire Valley Wines
Discover the friendly, diversity, fresh and fruity wines of the Loire Valley, France and explore the region they come from. A unique journey and a tasty experience, wines from small independent wineries presented by Amanda's Wines. All our growers manage their vines using sustainable agriculture. NOTE, this wine tasting is limited to 50 people only. www.amandaswines.co.uk



1.00pm - 1.45pm

English Wines are the best they have ever been.
English wines are the best they have ever been, join Lyme Bay winery in one of their free wine tasting classes at the festival. Lyme Bay winery will be showing six of their superb wines. Lyme Bay is a small, dedicated West Country winery producing award-winning English still and sparkling wines that we look forward to sharing with you. www.lymebaywinery.co.uk



Sunday Talks

2.00pm - 3pm

Washington State Wines - USA
If you love exciting geography and weather then Washington could be the wine region for you. Washington State is all about extreme landscapes and microclimates and their influence on the wines, often down to the acre. While extremely young in the history of wine, the region is arguably producing some of the most exciting wines coming out of the US. The Missoula Floods are the key driver behind the extreme geography and rich and diverse soils, and when combined with the region's climate which sees cold winters, long hot summers and extreme desert like temperature shifts, the wines develop a uniquely Washington style with good acidity and deep fruit profiles. We explore wines from the beautiful Columbia Gorge all the way out to Walla Walla with a stop in Red Mountain. We explore Chenin Blanc to Gamay Noir with Lemberger, Cabernet Franc and Syrah all thrown into the exciting mix of distinct regional expressions. www.allywines.com



3.30pm - 4.15pm

The Fine Art of Blending - South Africa
Like the artist who blends colours to create masterful pieces, or an orchestra made up by a large combination of instruments, so do winemakers blend to reach the highest pinnacle of their product. The art of blending is something that winemakers have practiced for centuries. And it is said to master it takes decades. In this tasting we will be looking at 3 unique South African blends and talk about why they are master pieces in their own rights. www.peroldwinecellar.co.uk



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CHEESE THEATRE

Friday Talks



12.30pm to 1.30pm
Rediscover British Cheese - The Cheese Works
 Embark on this journey where you are going to be trying a whole range of different British cheeses. The time when Cheddar and Stilton were the only cheeses eaten by the British public is far gone, there are so many amazing varieties of British cheeses – there may even be more than in France!
 Join us to rediscover the most well-known classics alongside the “new wave” of British cheese and how consumer’s habits seem to be changing!
 The cheese tasting will include British wines – what a perfect way to spend a summer’s day! Cheese & wine, everybody’s favourite!
 The cheeses for the “Rediscover British Cheese” are listed on the festival website
www.thecheeseworks.co.uk

Saturday Talks



11am to 12.00pm
Unleash the Cheese Creativity
 This Masterclass is focused on unique, stunning cheeses that you wouldn’t have tried elsewhere. The cheeses are going to be made in front of you and you will be able to taste them all. The cheeses that will be presented may look familiar, but after attending this masterclass you will find that they all have been transformed and bespoke created. Amazing cheeses, different methods. You will have the opportunity to truffle a “Wigmore mini, learning what to do, more importantly those who make the cheese to standard can take their own creation home. The cheeses used and on tasting will be Truffle Brie de Meaux, Langres washed in Gin, Fresh triple cream cheese filled and wrapped in wine-soaked raisins and ultimately the Truffle Wigmore we will be making.
www.thecheeseworks.co.uk



ALL CHEESE TALKS ARE...

MASTERCLASSES

£7.00 / person

BOOK ONLINE



DRINKS THEATRE

Friday Talks

drinkaware.co.uk
 for the facts

MASTERCLASS - £7.00 per person - BOOK ONLINE



2.00pm – 3.00pm
Cotswolds Distillery Whisky Experience
 Join us for our Whisky experience and learn all about the Cotswolds Distillery and how we lovingly craft our award-winning rich and fruity Cotswolds Single Malt Whisky made with 100% locally grown barley. Discover the magic of whisky maturation and the different types of barrels we use to age our single malt whiskies and what flavours they impart. After gaining an insight into the whisky making process, your host will give you a tutored tasting through our range of single malt whiskies. This Masterclass is £7.00 and can be booked online via our ticket page. The Whisky Masterclass is for one hour and includes sampling. www.cotswoldsdistillery.com

MASTERCLASS - £6.00 per person - BOOK ONLINE



5.00pm – 6.00pm
Beer Tales, Hosted by Bath Rd Beers
 The darling of the industry a few hundred years back, Allsopp’s had many stories to tell before its spectacular demise, gambling on building Europe biggest lager facility before anyone wanted it! From bandit Infested Canals, to being Impounded by Napoleon and Arctic Missions, BRB and re-Founder Jamie Allsopp will take you through some of the great tales of the past alongside his passion and journey to re-build the legacy that produced the first Burton IPA. Tasting 6 beers from the stories and contrasting them to some of his favourite contemporary craft counterparts. This Masterclass is £6.00 and can be booked online via our ticket page. The Masterclass is for one hour and includes beer sampling. www.bathrdbeers.co.uk

Saturday Talks

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for the facts



12.30pm to 1.15pm A Tasting History of Dunkertons Organic Cider **FREE EVENT**

For over forty years we have been making premium quality organic ciders and perry crafted in artisan spirit and vision. 2018 saw us celebrate our 30th anniversary of being Soil Association certified organic, as both a grower and a producer across our entire range. Using traditional varieties of cider apples and perry pears we hand blend juice from the fruit pressed at our cidery during harvest time, using skills and techniques lost over time to the advances and pressures of mass production.

Join us for a tasting experience where our tour guide Alistair will guide you through a selection of our award-winning ciders paired with carefully selected organic cheeses followed by an opportunity to ask any questions. www.dunkertonscider.co.uk



3.30pm to 4.15pm Gloucester Brewery **FREE EVENT**

Award winning beer tasting experience. Join Gloucester Brewery for a tutored tasting of their range of award winning, vegan friendly craft beers. This will be a taste experience travelling from easy drinking pale ales, through super hoppy North American inspired IPAs and into dark chocolatey porters. With an informative talk from a member of the brewery team and a chance to ask all your burning beer questions. www.gloucesterbrewery.co.uk



MASTERCLASS £10.00 per person



5.00pm – 6.00pm Everything you wanted to know about RUM, but were afraid to ask...

Have you ever wondered what is rum? How is it made? Where is it from? What is the difference between a white, gold, or dark rum? Or what's the best way to drink a spiced rum? How do I taste rum like a professional and what is the best rum in the world? Well, your dreams have been answered because celebrity TV drinks presenter & Global Rum Ambassador, Ian Burrell will "Edu-Tain" you through the wonderful world of Rum with 6 carefully selected styles of the drink that is more than a spirit...It's a way of life. The Rum Masterclass is for one hour and includes six unique Rum samplings. www.ianrumburrell.com

Sunday Talks

drinkaware.co.uk
for the facts



MASTERCLASS £7.00 per person



12.30pm to 1.30pm Cotswolds Distillery Gin Experience

Join us for our Gin experience where you'll discover the story behind the Cotswolds Distillery and how we make our award-winning Cotswolds Dry Gin which is made with nine carefully considered botanicals including local lavender and freshly peeled pink grapefruit and lime zest. Your host will explain why our Cotswolds Dry Gin forms a beautiful pearlescent cloud when ice or tonic is added, known as the Cloudy G&T, before guiding you through a tutored tasting of our range of gins. The Gin Masterclass is for one hour and includes sampling. www.cotswoldsdistillery.com

MASTERCLASS £10.00 per person



2pm to 3pm Is Spiced Rum the New Gin?

Spiced Rum has been touted as the new Gin, as British consumers are drinking hundreds of bottles every week. Made with an array of aromatic spices and flavours then blended with Rum, it is no wonder why it is the fastest growing spirits category in the UK. But how should you drink or serve your Spiced Rum? TV drinks presenter & Global Rum Ambassador, Ian Burrell will shake, mix & share with you to taste 5 Spiced Rums paired with 5 premium mixers to create 5 delicious "Rum & Fizz", the new Gin & Tonic. The Rum Masterclass is for one hour and includes five unique Rum samplings. www.ianrumburrell.com



Saturday Street Theatre

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12pm to 12.30pm / 1.30pm to 2pm /
3pm to 3.30pm

Jezo

"Jezo is a highly energetic performer. The show is full of car crash magic and crazy comedy, as well as stupidity and danger!

Come and say hi to Jezo who will be mucking about with magic, fire, and comedy props. Throughout Jezo's magic show something usually explodes, or a member of the audience is sawn in half. This show is for the whole family and is fun and friendly with lots of audience participation."



12.45pm to 1.15pm
2.15pm to 3.15pm

Dizzy O'Dare's Giant Balloon Show

The Giant Balloon Show will have you in stitches and in awe simultaneously. Expect feverous balloon sculptures, high energy comic performance and of course the all-important giant balloon!

Take everything you know about balloons; twist that into a theatrical experience, add an award-winning clown and an 80's soundtrack and you have The Giant Balloon Show!

Sunday Street Theatre



12pm to 12.30pm / 1.30pm to 2pm /
3pm to 3.30pm

Jezo

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BLUES BREWS & BBQ

Saturday 10th September 2022
11am – 11pm Cheltenham Racecourse



UK's
top award
winning bands



BBQ's



BLUES MUSIC, CRAFT BEER, CRAFT CIDER & BBQS - ENTERTAINMENT THROUGHOUT THE DAY!

The festival is a celebration of great blues music, excellent craft drinks and amazing food. Join us at the Cheltenham Racecourse to listen to live Blues music while sampling local craft beers and craft ciders.

www.bluesbrewsbbq.co.uk

Friday Music



Matthew Frederick

Matthew fuses an early love of classic singer-songwriters with more recent influences to create a distinctive and timeless blend of acoustic pop, indie folk, ballads and blues, plus a touch of Cymrucana and contemporary classical thrown in for good measure. Little slices of perfect pop (albeit tinged with a folk and country flavour), chock-full of hooks and melodies destined to take up residence in the subconscious.
www.matthewfrederick.co.uk



Little Rumba

Deep in the Welsh Marches amidst the most beautiful scenery you will find one of the most extraordinary bands in Britain. They have been hiding away, playing the pubs and parties of the Welsh Borders for the last twenty years, honing their remarkable rich romantic tunes. Only recently have they emerged to share them with the world. Little Rumba's musicians come from very different musical backgrounds which is why the band presents such a unique blend of styles.



Saturday Music



The Bob Porter Project

Of course it's an Americana guitar band from Stroud, Gloucestershire. If you like Alt Country & Roots Rock ... originals & covers from Bob Porter with Will Mercer on lead guitar and Richard Lloyd on keyboards. Steve Cooper on Bass underpins this classy quartet of 'growl & twang'!



Lil' Rooster Band

As the fiery heart of the Cajun Roosters, a trio of accordion, harmonica, guitars, and vocals they adopt a different vibe. Integrating a main course of traditional Cajun with back porch Zydeco, Swamp Blues, and Louisiana country served with a side order of well-known favourites covered in hot swamp sauce. Come on and hang out with Lil' Roosters y'all.



Vincent Flatts Final Drive

If you've seen the Birmingham (UK) band on the road, you'll know what they're all about. If not, you'll figure it out real fast once you hear them. Essentially, Vincent Flatts Final Drive is a southern-infused, blues 'n boogie band, with country rock and exciting boogie at its core. But while the music goes through the genre gears, one thing is constant: Steve 'Bertie' Burton's killer voice.



Childrens Entertainment



Punch & Judy

Not so long ago, no visit to the seaside or park was complete without seeing a Punch and Judy show. The characters are familiar to many of us, so relax with your children and watch the famous story that's loved by all.

Sunday Music



MUSIC



Splat the Rat

Traditional folk, taking songs of old and giving them a modern day going over. A four-piece Swindon based folk orientated band comprising guitars, mandolin, bass and drums all complemented by great vocal harmonies.



Marcello Michael

Guitarist & Singer who has an outstanding voice, caters for all spanning the Beatles to Ed Sheeran & more. Marcello has spent years fine tuning his amazing talent which is guaranteed to make your day unforgettable!



Childrens Entertainment



Punch & Judy

Not so long ago, no visit to the seaside or park was complete without seeing a Punch and Judy show. The characters are familiar to many of us, so relax with your children and watch the famous story that's loved by all.



CHELTHENHAM FOOD & DRINK
Dog Show

Festival fun for you and your dog

The Festival dog event is proudly supported by Cheltenham Animal Shelter, Butternut Box, Dragon Vets, Restaurant GL50 and Wychwood Inn.



DOG PHOTO COMPETITION

Take a photo of your dog in front of the dog banner at the Festival, located near the main entrance as you enter the Festival, and upload the photo to your social media with the hash tag **#Cheltfoodfestmydog** Visit our website for the list of Prizes cheltenhamfooddrinkfestival.co.uk



Winners will be contacted after the Festival, and listed on our Facebook page. GOOD LUCK :)

Saturday

11.00am to 11.20am

TRICK DOG SHOW

Cheltenham Animal Shelter's dog trainer, Becca and her dog Finn are looking forward to showing you a range of tricks. The 20 minute display, including tricks that you can teach your dog at home, will give you the chance to see how the experts get the best performance from their canine companion.

Sunday

10.50am to 1.35pm

FESTIVAL DOG SHOW

Has your dog got what it takes to be 'Best in Show' at this year's Fun Dog Show? We are not looking for a Cruft's Champion, but your pooch will have the chance to shine. Winners from the five categories will have the chance to enter the 'Best in Show' finale with the chance to win a trophy from Dragon Vets and a meal for two at Restaurant GL50 in Cheltenham.

Registration starts at 10.15 am. Maximum of 15 dogs per class. There is a registration fee of £2.00 per dog entered into the Festival Dog Show, the full amount raised will be donated to the Cheltenham Animal Shelter to help with their awesome work they carry out looking after animals in our community.

The categories

- 10.50am – 11.10am – Fabulous Fella (Males over 1 year)
- 11.15am – 11.35am – Loveliest Lady (Females over 1 year)
- 11.45am – 12.05pm – Top Rescue
- 12.15pm – 12.35pm – Cutest Puppy (dogs under 1 year)
- 12.45pm – 1.05pm – Golden Oldie (dogs over 8 years)
- 1.15pm – 1.35pm – Best in Show (winners of above 5 categories will enter).



Visit our website for the list of Prizes cheltenhamfooddrinkfestival.co.uk

When & Where

Cheltenham Food & Drink Festival

24 – 26 June 2022, Montpellier Gardens, Cheltenham GL50 1UW

Opening Days & Times

Friday 24 June: 12noon to 7pm; **Saturday** 25 June: 10am to 7pm; **Sunday** 26 June: 10 am to 5pm

How to get there

By Car

Cheltenham is located off junctions 10 and 11 of the M5 motorway and on the A40 from London and Oxford. Junction 10 has restricted access and only southbound traffic can exit the motorway here. From junction 11, follow the signs for Cheltenham Town Centre along the A40.

Disabled Motorists

The Festival is likely to be very busy so please arrive in plenty of time and plan your parking arrangements in advance. If at all possible, use public transport to travel around the town centre. For more information about disabled parking and general parking in Cheltenham, visit the Cheltenham Borough Council website: www.cheltenham.gov.uk/parking.

By Train

Cheltenham Spa station is well served by direct services from London Paddington, Bristol, Birmingham, Swindon, Cardiff, Plymouth, Manchester, Edinburgh and

Glasgow. The railway station is well served by bus & taxi services into the town centre.

By Bus

Local bus services operate in and around the town and neighbouring towns and villages. National Express and Stagecoach serve Cheltenham. Visit our website for more information.

Parking

Pay & display parking is available around Montpellier Gardens, although we do recommend you use either the park and ride or one of the following car park stations which are close to the festival; Regent Arcade, GL50 1JZ; Rodney Road, GL50 1XP; Chapel Walk, GL50 3DA; Bath Parade, GL53 7HN.

For further information and maps visit: www.cheltenham.gov.uk



Tickets

Friday; adults £8 on the day.
Saturday and Sunday; adults £12 per day.
Children under 16 Free, children must be accompanied by an entrance paying adult.

Early Bird Tickets

Friday Adults £7
Saturday or Sunday Adults £9
Two Day Ticket Saturday and Sunday: £19 Adult (saving £5)

Note: Tickets are marked by day and can only be used for the day as stated on the ticket. Children under 16 Free if accompanied by an entrance paying adult.

Last day of Early Bird ticket sales is 10th June. Online ticket sales will be available until 3pm on Sunday 26th June

Internet Ticket Sales:

www.cheltenhamfooddrinkfestival.co.uk

Go to our website to purchase your tickets in advance. You will need to print out the ticket and bring it with you to the festival. There is no transaction fee. The ticket has a barcode and we will scan the code on arrival and collect the ticket.

Dogs

Dogs are allowed at the festival; all we ask is they are kept on a lead and you ensure your dog can handle large crowds as we do not want any dogs to be stressed or for anyone to be bitten. Please do clean up after them.

Young Children

Families are welcome to the festival. Garden Events maintains a Child Protection Policy but we cannot act in loco parentis or take responsibility for wandering children.

Additional programmes

The festival programme is an e-Flip book that is emailed directly to you. Any questions please do email us. info@garden-events.com



@cheltfoodfest
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