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# First Guernsey International Food Festival to Launch This September

### Tuesday 17 March, 2015

The Channel Island of Guernsey will showcase its unique cuisine, local produce and highly skilled chefs in a ten day food festival from 18th-27th September. A first for the island, the Guernsey International Food Festival will be based in Guernsey's capital St. Peter Port with events ranging from cook offs to live cooking demonstrations and gastronomic island tours. For more details on the festival:<u>www.visitguernsey.com/food-festival</u>

For the first time Guernsey's island producers and chefs will combine forces to showcase Guernsey's exceptional produce and cuisine. This has developed from its geographical position allowing it to fuse English and French gastronomy whilst harnessing fresh produce from the land and sea. The result is a selection of unique dishes such as the traditional 'bean jar', a one pot meal cooked overnight and made of beans, pork belly and onions. As well as the plentiful fresh and excellent value seafood, Guernsey also makes much of its own produce with its protected Guernsey cow, as well as beer and fruit liqueurs which will all be showcased at the festival.

Highlights over the ten days will include:

#### Guernsey Gourmet Bus Tour- Saturday 26 September

A day long gastronomic tour of the island, visiting key producers for behind-the-scene tours and tastings, plus a gourmet lunch. Costs from £55 per person.

#### Guernsey Gastronomy Masterclasses- Saturday 19 - Sunday 20 September, Victoria Pier

45 minute masterclasses hosted by local producers and restauranteurs. This will include sparkling wine and champagne tasting, beer and cheese matching and cocktail-making. Ticketed event.

#### Live Food Show- Saturday 19 - Sunday 20 September, Crown Pier

Top international and Guernsey chefs will showcase their skills in 40 minute demo slots. There will also be a five minute challenge using seasonal ingredients from the store cupboard; a 'fast and furious' cocktail mix off competition and the final of the Great Guernsey Ice Cream Competition. Free entry.

#### Food Lab Dinner- Tuesday 22 September

Five chefs and five local producers will be randomly matched and challenged to make a unique dish in an open kitchen. This will then presented to guests at a dinner at the Duke of Richmond Hotel in St. Peter Port. For bookings:<u>www.dukeofrichmond.com/</u> 01481 726221

#### Guernsey Beer & Cider Festival- Saturday 26 - Sunday 27 September

Local brewery Randalls and Guernsey cider farm Rocquette will host two days of delicious beers and ciders on Market Street, St Peter Port. Sample the best of the islands alcoholic produce alongside BBQ food and entertainment. Free entry.

#### Guernsey Gold gala dinner- Saturday 19 September.

The head chefs of Guernsey's Old Government House Hotel and Jersey's The Atlantic hotel will join forces to create a one-off dinner packed with quality produce from the island. For bookings: <a href="http://www.theoghhotel.com/">www.theoghhotel.com/</a> 01481 724921

#### Visiting the festival

The five star OGH, in St. Peter Port, is offering a two night festival stay for £265 per person. This includes luxury accommodation, private airport transfers, full English breakfast, cocktail and canapés on arrival, a three course dinner, a Champagne afternoon tea, a 10% discount on beauty treatments at the spa and a copy of the 'A Life in Food' cookbook, written by the OGH hotel group founder. Package is available for stays between 18th-27th September. For bookings:<u>www.theoghhotel.com/</u> 01481 724921

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For further general information on Guernsey, please visit <u>www.visitguernsey.com</u>

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